



ON HENDERSON

SIDES

- Seasoned Fries 5
- Garlic Mashed Potatoes 7
- Crispy Brussel Sprouts with Parmesan, Bacon & Lemon 8
- Black-eyed Peas with Tasso Ham 6

Smoked Ham
 Mac & Cheese
 Casserole 11

DESSERT 10

- GOOEY BUTTER CAKE**
Butterscotch Ice Cream, Salted Caramel



APPETIZERS

- SPINACH & PARMESAN DIP** Toasted Bread Crumbs, Tortilla Chips 13
- FRITTO MISTO** Calamari, Shrimp, Seasonal Vegetables, Rémooulade 18
- PIMENTO CHEESE** Grilled Baguette, Country Ham, Arugula 14

SOUPS & SALADS

- BIG BOARD SOUP OF THE DAY** AQ
- ROASTED TOMATO SOUP** Basil & Parmesan 5/9
- CAESAR SALAD** Romaine, Parmesan, Sourdough Croutons, White Anchovy 10

Add Chicken +8, Steak +10, Salmon +9, Shrimp +9

- BUTTERMILK FRIED CHICKEN COBB** Romaine, Blue Cheese, Tomato, Avocado, Bacon, Honey Mustard or Buttermilk Ranch 16
- GREEK SALAD & GULF SHRIMP** Feta, Pepperoncini, Kalamata Olive, Red Onion, Tomato, Cucumber, Red Wine Vinaigrette 17

BURGERS & SANDWICHES

CHOICE OF SEASONED FRIES, SIDE SALAD OR ROASTED TOMATO SOUP

- CLASSIC CHEESEBURGER** Texas Wagyu Beef, American, Cheddar, Lettuce, Tomato, Red Onion, Pickles, Aioli Add Avocado, Bacon +2 15
- VEGGIE BURGER** Impossible Patty, American, Cheddar, Lettuce, Tomato, Red Onion, Pickles, Aioli, Whole Wheat Bun 15
- SALMON BURGER** Arugula, Avocado, Dill, Tomato, Red Onion, Aioli, Whole Wheat Bun 16
- COUNTRY CLUB** Turkey, Ham, Bacon, Cheddar, Provolone, Lettuce, Tomato, Aioli, Sourdough 14
- THE PORCH GRILLED CHEESE** Gruyère, Cheddar, American, Brioche 14

SPECIALTIES

- SHORT RIB STROGANOFF** Fresh Pappardelle, Roasted Mushrooms, Carrot, Cipollini, Jus 24
- CHICKEN FRIED STEAK** Garlic Mashed Potatoes, Green Beans, Black Pepper Gravy 22
- SCOTTISH SALMON** Fingerling Potatoes, Spinach, Griddled Tomato, Tartar Sauce 26
- CRISPY PORK SHANK** Black-eyed Peas, Tasso Ham, Kale, Pepperoncini, Bread Crumbs 25
- STEAK FRITES** Creole Steak Sauce, Seasoned Fries 28

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.

SIGNATURE COCKTAILS

BASIL SPRITZ Tanqueray, Lime, Basil, Stellina di Notte Prosecco	10	STRAWBERRY CRUSH Tito's, St. Germain, Lemon, Strawberry, Mint	11
BACKYARD SMASH Old Grand-Dad, Lemon, Grapefruit, Mint	10	SAGE ADVICE Ketel One, Lemon, Blueberry, Sage, Fever Tree Ginger Beer	11
WALNUT OLD FASHIONED Old Overholt Bonded Rye, Walnut Liqueur, Black Walnut Bitters	11	PORCH PALOMA Lunazul Blanco, Grapefruit, Lime, Agave	10

DRAFT BEER

COMMUNITY WITBER WHEAT ALE, Community Beer Co., Dallas, TX	7
BELL'S TWO HEARTED ALE AMERICAN I.P.A. Bell's Brewery, Kalamazoo, MI	7
FOUR CORNERS LOCAL BUZZ GOLDEN ALE, Four Corners Brewing Co., Dallas, TX	6
REVOLVER BLOOD & HONEY WHEAT ALE, Revolver Brewing, Granbury, TX	6
BELL'S EXPEDITION RUSSIAN IMPERIAL STOUT, Bell's Brewery, Kalamazoo, MI	9
PRAIRIE FUNKY GOLD MOSAIC DRY-HOP SOUR ALE, Prairie Artisan Ales, OKC, OK	7
HITACHINO NEST WHITE ALE IMPERIAL I.P.A. Mass. Bay Brewing Co., MA	9

FROZEN

MARGARITA Lunazul Blanco, Patron Citronge, Lime, Agave	9
SEASONAL ROTATOR	AQ

BOTTLED BEER

BUD LT	6
COORS LT	
DOS EQUIS	
MICHELOB ULTRA	
MILLER LT	
SHINER	
ROTATING CIDER	

SPARKLING & ROSÉ

PROSECCO, STELLINA DI NOTTE, NV Veneto, Italy	10 / 35
BRUT, ROEDERER ESTATE, NV Anderson Valley, CA	16 / 56
BRUT ROSÉ, GERARD BERTRAND, 2017 Limoux, France	12 / 42
ROSÉ, DAOU, 2019 Paso Robles, CA	13 / 45

WHITE WINE

PINOT GRIGIO, LAGEDER, 2018 Trentino-Alto Adige, Italy	10 / 35
PINOT GRIS BENTON LANE, 2017 Willamette Valley, OR	12 / 42
SAUVIGNON BLANC, HEITZ CELLARS, 2018 Napa Valley, CA	14 / 49
CHARDONNAY, ZD, 2018 Carneros, CA	15 / 52
CHARDONNAY, STAGS' LEAP, 2016 Napa Valley, CA	12 / 42

RED WINE

PINOT NOIR, KEN WRIGHT, 2018 Willamette Valley, OR	14 / 49
ZINFANDEL, RIDGE VINEYARDS, 2018 Sonoma County, CA	15 / 52
MERLOT, CHELSEA GOLDSCHMIDT, 2018 Alexander Valley, CA	13 / 45
MALBEC, LUIGI BOSCA, 2016 Mendoza, Argentina	13 / 45
CABERNET SAUVIGNON, PEDRONCELLI, 2016 Sonoma County, CA	13 / 45
CABERNET SAUVIGNON, DAOU VINEYARDS, 2018 Paso Robles, CA	15 / 52