



ON HENDERSON

SIDES

- Corn Bread with Jalapeño Honey Butter 8
Garlic Mashed Potatoes 7
Beer Battered Onion Rings with Parmesan 8
Crispy Brussels Sprouts with Parmesan, Bacon & Lemon 8
Black-eyed Peas with Tasso Ham 6
Seasoned Fries 7

Smoked Ham Mac & Cheese Casserole 11

DESSERTS 10

- GOOEY BUTTER CAKE Butterscotch Ice Cream, Salted Caramel
BREAD PUDDING Vanilla Bean Ice Cream, Cinnamon, White Chocolate
BIG BOARD DESSERT



APPETIZERS

- SPINACH & PARMESAN DIP 13
HUMMUS 14
FRITTO MISTO 18
PIMENTO CHEESE 14

SOUPS & SALADS

- BIG BOARD SOUP OF THE DAY AQ
ROASTED TOMATO SOUP 5/9
THE PORCH SALAD 11
CAESAR SALAD 10
GRAIN BOWL 14
Add Chicken +8, Steak +12, Salmon +9, Shrimp +9
BUTTERMILK FRIED CHICKEN COBB 16
GREEK SALAD & GULF SHRIMP 17

BURGERS & SANDWICHES CHOICE OF SEASONED FRIES, TOMATO SOUP, ONION RINGS, SIDE SALAD OR FRUIT

- CLASSIC CHEESEBURGER 16
THE STODG BURGER 21
VEGGIE BURGER 15
SALMON BURGER 16
SPICY CRISPY CHICKEN 17
COUNTRY CLUB 15
THE PORCH GRILLED CHEESE 14

SPECIALTIES

- BIG BOARD FEATURE OF THE DAY AQ
CHICKEN FRIED STEAK 24
STEAK FRITES 32

BRUNCH

- SERVED UNTIL 3PM
CHILAQUILES ROJOS 16
HOT FRIED CHICKEN & BISCUITS 17
STEAK & EGGS 32
SMOKED SALMON & AVOCADO TOAST 14
GRANOLA & YOGURT BOWL 16
PANCAKES 11
THE PORCH STANDARD 14

\*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. \*20% GRATUITY WILL BE APPLIED TO PARTIES OF 8 GUESTS OR MORE

## SIGNATURE COCKTAILS

<b>BASIL SPRITZ</b> Ford's, Lime, Basil, Voga Prosecco	10	<b>COCONUT DAIQUIRI</b> Coconut Twist on a Classic	9
<b>STRAWBERRY CRUSH</b> Tito's, St. Germain, Lemon, Strawberry, Mint	12	<b>MARGARITA</b> Lunazul Blanco, Cointreau, Lime, Agave	10
<b>CIRCA 1927</b> Cognac, lemon, Voga Prosecco	10	<b>SAGE ADVICE</b> Tito's, Lime, Blueberry, Sage, Fever Tree Ginger Beer	11
<b>MOONLIGHT MASH</b> George Dickel No. 12, Lemon, Blackberry	10	<b>BACKYARD SMASH</b> Old Grand-Dad, Grapefruit, Lemon, Mint	11

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## DRAFT BEER

<b>REAL ALE FIREMANS # 4</b> BLONDE ALE, Real Ale Brewing Co., Blanco, TX	6
<b>FOUR CORNERS LOCAL BUZZ</b> GOLDEN ALE, Four Corners Brewing Co., Dallas, TX	6
<b>LAGUNITAS LITTLE SUMPIN'</b> PALE WHEAT ALE, Lagunitas Brewing Co., Petaluma, CA	7
<b>BELL'S TWO HEARTED ALE</b> AMERICAN I.P.A. Bell's Brewery, Kalamazoo, MI	7
<b>REVOLVER BLOOD &amp; HONEY</b> WHEAT ALE, Revolver Brewing, Granbury, TX	6
<b>CIGAR CITY JAI ALAI</b> AMERICAN IPA, Cigar City Brewing, Tampa, FL	7
<b>TEXAS ALE PROJECT FIRE ANT FUNERAL</b> AMBER ALE, T.A.P., Dallas, TX	7
<b>COMMUNITY MOSAIC</b> I.P.A., Community Beer Co., Dallas, TX	8

## BOTTLED BEER 6

<b>BUD LT</b>
<b>COORS LT</b>
<b>DOS EQUIS</b>
<b>MICHELOB ULTRA</b>
<b>MILLER LT</b>
<b>SHINER</b>
<b>ROTATING CIDER</b>
<b>TX SELECT N/A</b>

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## SPARKLING & ROSÉ

<b>PROSECCO,</b> VOGA, NV Veneto, Italy	10 / 35
<b>BRUT,</b> ROEDÉLER ESTATE, NV Anderson Valley, CA	16 / 60
<b>BRUT ROSÉ,</b> GERARD BÉRTRAND, 2017 Limoux, France	12 / 45
<b>ROSÉ,</b> DAOU, 2019 Paso Robles, CA	13 / 48

## WHITE WINE

<b>PINOT GRIGIO,</b> LAGEDER, 2018 Trentino-Alto Adige, Italy	11 / 40
<b>PINOT GRIS,</b> FOUR GRACÉS, 2019 Willamette Valley, OR	12 / 45
<b>SAUVIGNON BLANC,</b> GROTH, 2019 Napa Valley, CA	14 / 52
<b>SAUVIGNON BLANC</b> MCBRIDE SISTERS, 2019 Marlborough, NZ	13 / 48
<b>SANCERRE,</b> DOMAINE CHERRIER, 2020 Loire Valley, France	17 / 64
<b>CHARDONNAY,</b> STARMONT, 2018 Carneros, CA	14 / 52
<b>CHARDONNAY,</b> RAEBURN, 2019 Sonoma County, CA	13 / 48

## RED WINE

<b>PINOT NOIR,</b> HAHN ESTATE, 2019 Arroyo Seco, CA	15 / 56
<b>PINOT NOIR,</b> KEN WRIGHT, 2019 Willamette Valley, OR	16 / 60
<b>ZINFANDEL,</b> RIDGE VINEYARDS, 2018 Sonoma County, CA	15 / 56
<b>MALBEC,</b> LUIGI BOSCA, 2018 Mendoza, Argentina	14 / 52
<b>CÔTES DU RHÔNE ROUGE,</b> E. GUIGAL, 2017 Rhône, France	13 / 48
<b>CABERNET SAUVIGNON,</b> PEDRONCELLI, 2016 Sonoma County, CA	13 / 48
<b>CABERNET SAUVIGNON,</b> DAOU VINEYARDS, 2018 Paso Robles, CA	15 / 56