



ON HENDERSON

SIDES

- Jalapeño Corn Bread with Honey Butter 6
- Beer Battered Onion Rings with Parmesan 7
- Crispy Brussels Sprouts with Parmesan, Bacon & Lemon 8
- Smoked Beets & Tuscan Kale with Walnuts & Yogurt 8
- Grilled Broccolini with Salsa Verde & Bread Crumbs 9

Smoked Ham Mac & Cheese Casserole 10

DESSERTS 8

- GOOEY BUTTER CAKE**
Butterscotch Ice Cream, Salted Caramel
- TRIPLE CHOCOLATE BROWNIE**
Vanilla Bean Ice Cream, Walnuts
- KEY LIME PIE**
Graham Cracker Crust, Lime Zest



BRUNCH

APPETIZERS

- BURRATA & TOAST** Roasted Garlic, Wood Grilled Baguette, Seasonal Garnish 14
- HOUSE SMOKED BRISKET SLIDERS** Coleslaw, Pickles 12
- SPINACH & PARMESAN DIP** Stone Ground Tortilla Chips 13
- FRITTO MISTO** Calamari, Shrimp, Seasonal Vegetables & Rémoulade 15
- ROASTED RED PEPPER HUMMUS** Feta, Za'atar, Grilled Flat Bread, Raw Vegetables 11
- PIMENTO CHEESE DIP** Wood Grilled Baguette, Country Ham, Arugula 14

SOUPS & SALADS*

- ROASTED TOMATO SOUP** Basil & Parmesan 5/9
- TEXAS TURKEY CHILI** Cheddar & Scallions 7/13
- THE PORCH SALAD** Mixed Greens, Blue Cheese, Smoked Almond, Tomato, Pickled Red Onion, Roasted Garlic-Balsamic Vinaigrette 10
Add Butcher's Steak +8
- BUTTERMILK FRIED CHICKEN COBB** Tomato, Avocado, Bacon, Blue Cheese, Toasted Honey Mustard Dressing 16
- CRAB CAKE SALAD** Mixed Greens, Herbs, Tomato, Cucumber, Pickled Celery, Egg Creole Mustard Dressing 17
- ROASTED CHICKEN & TUSCAN KALE CAESAR** Frisée, Radish, Sweet Peppers, Shaved Parmesan, Toasted Bread Crumbs 16
- GRILLED GULF SHRIMP GREEK** Tomato, Cucumber, Onion, Pepperoncini, Kalamata Olive, Feta, Lemon-Herb Vinaigrette 16
- AHI TUNA SALAD** Millet Tabbouleh, Arugula, Cucumber, Red Onion, Tomato, Greek Yogurt 17
- VEGETABLE GRAIN BOWL** Ancient Grains, Feta, Arugula, Herbs, Chick Peas, Tomato, Kalamata Olive, Red Onion, Charred Cauliflower, Salsa Verde 15
Add Wood Grilled Salmon +9

SANDWICHES* CHOOSE FROM SEASONED FRIES, CREOLE CHIPS, ONION RINGS, SIDE SALAD OR SEASONAL FRUIT

- CLASSIC CHEESEBURGER** Dry Aged Beef, Lettuce, Tomato, Cheddar, Onion, Pickles, Ketchup, Mustard 14
Add Bacon or Avocado +2 each
- THE STODG BURGER** Dry Aged Beef, Fried Farm Egg, Bacon, Cheddar, Foie Butter, Lettuce, Tomato, Onion, Mayo 16
- THE PORCH GRILLED CHEESE** Gruyère, Cheddar, American, Brioche, Served with Tomato Soup 13
- SALMON BURGER** Arugula, Avocado, Pickles, Dill Aioli, Tomato-Caper Relish, Whole Wheat Bun 15
- CRISPY CHICKEN SANDWICH** Southern Style Coleslaw, Pickles, Spicy Mayo 14
- SHAVED PRIME RIB AU JUS** Gruyère, Caramelized Onions, Horseradish Mayo, Toasted French Roll 18
- COUNTRY CLUB** Turkey, Ham, Bacon, Cheddar, Provolone, Mayo, Lettuce, Tomato, Sourdough 14
- VEGGIE BURGER** Tomato, Arugula, Provolone, Pickled Red Onion, Green Goddess Mayo 13

BRUNCH* SERVED UNTIL 2:30PM

- CHICKEN CHILAQUILES** Tortilla Strips, Avocado, Crema, Chipotle Ranchero, Sunny Side Up Eggs, Cotija 13
- CROQUE MADAME** Country Ham, Gruyere, Creole Mustard, Bechamel, Brioche, Sunny Side Up Eggs 15
- SHRIMP & GRITS** Gulf Shrimp, Crawfish, Tasso Ham, Garlic & White Wine Butter, Arugula & Pickled Red Onion 16
- BUTTERMILK PANCAKES** Whipped Maple Cream Cheese, Fresh Berries, Vermont Maple Syrup 11
- BGE** Buttermilk Biscuits, Maple Sausage Gravy, Sunny Side Up Eggs 13

*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 11

STRAWBERRY CRUSH Vodka, Elderflower Liqueur, Fresh Lemon Juice, Hand Pressed Strawberries & Mint

GRAPEFRUIT AGAVE GIMLET Gin, Fresh Lime Juice, Texas Grapefruit, Infused Agave Nectar

BLOOD ORANGE MARGARITA Blanco Tequila, Orange Liqueur, Simple Syrup, Fresh Blood Orange & Lime Juice

BLACKBERRY BASIL LIMEADE Vodka, Fresh Lime Juice, Simple Syrup, Hand Pressed Blackberries & Basil

CUCUMBER COOLER Gin, Fresh Lime Juice, Simple Syrup, Hand Pressed Cucumber & Mint, Soda

WINTER MULE Rye Whiskey, Apple Brandy, Lime Juice, Apple Cider, Ginger Beer, Cinnamon & Maple Simple Syrup

WALNUT OLD FASHIONED Rye Whiskey, Walnut Liqueur, Simple Syrup & Black Walnut Bitters

MEAN GREEN Chile Infused Tequila, Poblano Liqueur, Lime Juice, Agave, Hand Pressed Bell Peppers & Basil

DRAFT BEER

SEASONAL ROTATOR , Ask About Our Current Selection	AQ
EUROPEAN LAGER , STELLA ARTOIS, Stella Artois Brewing, Belgium	7
BLONDE ALE , FIREMANS #4, Real Ale Brewing, Blanco, TX	6
AMBER ALE , 90 SHILLING, Odell Brewing, Fort Collins, CO	7
WHEAT ALE , BLOOD & HONEY, Revolver Brewing, Granbury, TX	7
I.P.A. , TWO HEARTED ALE, Bell's Brewery, Kalamazoo, MI	7
I.P.A. , MOSAIC, Community Beer Co., Dallas, TX	8
BLACK LAGER , UGLY PUG, Rahr & Sons Brewing, Fort Worth, TX	7
STOUT , THE TEMPTRESS, Lakewood Brewing Co., Dallas, TX	8

SPARKLING, ROSÉ & WHITE WINE

	GLASS	BOTTLE
WINE ON TAP , Ask About Our Current Selection	AQ	
SPARKLING ROSÉ , REGINATO, NV Mendoza, Argentina	11	40
PROSECCO , STELLINA DI NOTTE, NV Veneto, Italy	9	32
ROSÉ , FLEURS DE PRAIRIE, 2017 Provence, France	10	36
ALBARIÑO , GRANBAZAN, 2017 Rias Baixas, Spain	11	40
PINOT GRIGIO , SCARPETTA, 2016 Friuli, Italy	10	36
SAUVIGNON BLANC , MOUNT NELSON, 2017 Marlborough, New Zealand	12	44
CHARDONNAY , JUSTIN GIRARDIN, 2016 Bourgogne, France	13	48
CHARDONNAY , FEL, 2016 Anderson Valley, California	16	60

RED WINE

	GLASS	BOTTLE
PINOT NOIR , BANSHEE, 2016 Sonoma County, California	14	52
PINOT NOIR , SALEM WINE CO., 2015 Salem, Oregon	16	60
NEBBIOLO BLEND , G.D. VAJRA 'ROSSO', 2016 Langhe, Piedmont, Italy	10	36
TEMPRANILLO , BERONIA, 2015 Rioja, Spain	13	48
SYRAH , LULI, 2015 Sta. Lucia Highlands, California	16	60
MALBEC , PAUL HOBBS 'FELINO', 2016 Mendoza, Argentina	12	44
GRENAACHE BLEND , FLUX, 2012 Lodi, California	14	52
CABERNET BLEND , PETRA 'HEBO', 2015 Tuscany, Italy	16	60
CABERNET SAUVIGNON , PEDRONCELLI 'THREE VINEYARDS', 2016 Sonoma County, California	14	52
CABERNET SAUVIGNON , PRIEST RANCH, 2015 Napa Valley, California	17	64