



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



DINNER

APPETIZERS

- SPINACH & PARMESAN DIP** Stone Ground Tortilla Chips 13
- HUMMUS** Seasonal Relish, Za'atar, Grilled Flat Bread, Raw Vegetables 11
- PIMENTO CHEESE DIP** Wood Grilled Baguette, Country Ham, Arugula 14
- STEAK TARTARE** Prime Niman Ranch Eye of Round, Herb Salad, Cornichons, Grilled Baguette 15
- HOUSE SMOKED BRISKET SLIDERS** Coleslaw, Pickles 12
- FRITTO MISTO** Calamari, Shrimp, Seasonal Vegetables & Rémoulade 15

SOUPS & SALADS*

- ROASTED TOMATO SOUP** Basil & Parmesan 5/9
- CHICKEN TORTILLA SOUP** Queso Fresco, Tortilla Strips, Avocado 7/13
- THE PORCH SALAD** Mixed Greens, Blue Cheese, Smoked Almond, Tomato, Pickled Red Onion, Roasted Garlic-Balsamic Vinaigrette
Add Butcher's Steak +8 10
- BUTTERMILK FRIED CHICKEN COBB** Honey Gem Lettuce, Tomato, Avocado, Bacon, Blue Cheese, Honey Mustard or Buttermilk Ranch 16
- CRAB CAKE SALAD** Mixed Greens, Herbs, Tomato, Cucumber, Pickled Celery, Egg
Creole Mustard Dressing 17
- GRILLED 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
Add Wood Grilled Salmon +9 15

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

- CLASSIC CHEESEBURGER** Dry Aged Beef, Lettuce, Tomato, Cheddar, Onion, Pickles, Aioli
Add Bacon or Avocado +2 each 14
- THE STODG BURGER** Dry Aged Beef, Fried Farm Egg, Bacon, Cheddar, Foie Butter, Lettuce, Tomato, Onion, Aioli 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
- SHAVED PRIME RIB AU JUS** Gruyère, Caramelized Onions, Horseradish Aioli, Toasted French Roll 18

SPECIALTIES*

- WOOD GRILLED ADOBO TEXAS QUAIL** Gristmill Grits, Butternut Squash, Chorizo, Spiced Pepitas, Radish, Cilantro, Queso Fresco 22
- SHORT RIB STROGANOFF** Cremini & Oyster Mushrooms, Carrots, Cipollini Onions, Pappardelle 20
- CHICKEN FRIED STEAK** Garlic Mashed Potatoes, Green Beans, Black Pepper Gravy 20
- HOUSE SMOKED BRISKET & BARBACOA ENCHILADAS** Saffron Texmati Rice, Refried Black Beans, Tomatillo Salsa, Avocado, Cilantro, Queso Fresco 18
- SCOTTISH SALMON** Fingerling Potatoes, Spinach, Green Beans, Griddled Tomato, Tartar Sauce 22
- BONE IN PORK CHOP** Spätzle, Greens, Bacon, Sweet Onion Jus 25
- BUTCHER'S STEAK** Creole Steak Sauce, Arugula, Seasoned Fries 26

*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
CUCUMBER COOLER Gin, Fresh Lime Juice, Simple Syrup, Hand Pressed Cucumber & Mint, Soda
BACKYARD SMASH Bourbon, Lemon Juice, Texas Grapefruit, Simple Syrup, Hand Pressed Mint & Lemon, Soda
THE PORCH PALOMA Blanco Tequila, Texas Grapefruit, Lime Juice, Agave Syrup & Grapefruit Soda
BLACKBERRY BASIL LIMEADE Vodka, Fresh Lime Juice, Simple Syrup, Hand Pressed Blackberries & Basil
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
PALE WHEAT ALE , LITTLE SUMPIN' SUMPIN', Lagunitas Brewing, Petaluma, CA	7
I.P.A. , TWO HEARTED ALE, Bell's Brewery, Kalamazoo, MI	7
I.P.A. , MOSAIC, Community Beer Co., Dallas, TX	8
IMPERIAL RED ALE , VELVET HAMMER, Peticolas 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
SPARKLING CHABLIS , VAL DE MER, NV Burgundy, France	15	56
PROSECCO , STELLINA DI NOTTE, NV Veneto, Italy	9	32
ROSÉ , FLEURS DE PRAIRIE, 2018 Provence, France	10	36
ALBARIÑO , GRANBAZAN, 2017 Rias Baixas, Spain	11	40
PINOT GRIGIO , SCARPETTA, 2017 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
GAMAY NOIR , HENRY FESSY, 2016 Beaujolais-Villages, France	10	36
PINOT NOIR , BANSHEE, 2016 Sonoma County, California	14	52
PINOT NOIR , SALEM WINE CO., 2016 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', 2017 Mendoza, Argentina	12	44
CABERNET BLEND , PETRA 'HEBO', 2015 Tuscany, Italy	16	60
CABERNET SAUVIGNON , PEDRONCELLI 'THREE VINEYARDS', 2016 Sonoma County, California	14	52
CABERNET SAUVIGNON , PRIEST RANCH, 2016 Napa Valley, California	17	64