



ON HENDERSON

SIDES

- Fresh Seasonal Fruit 5
- Tomato, Cucumber & Basil Salad with Garlic Balsamic Vinaigrette 4
- Garlic Mashed Yukon Gold Potatoes 6
- Smoked Beets & Tuscan Kale with Walnuts & Yogurt 8
- Grilled Broccolini with Salsa Verde (No Bread Crumbs) 9

DESSERT

- MIXED BERRIES 5
- THE SWEET HOUSE ICE CREAM 3
 - Vanilla Bean or Butterscotch

GLUTEN-FREE MENU

APPETIZERS

- HOUSE SMOKED BRISKET SLIDERS Coleslaw, Pickles (GF without bread) 12
- HUMMUS Seasonal Relish, Za'atar, Grilled Flat Bread, Raw Vegetables 11
- STEAK TARTARE Prime Niman Ranch Eye of Round, Herb Salad, Cornichons (GF without bread) 15

SOUPS AND SALADS*

- ROASTED TOMATO Basil & Parmesan 5 / 9
- CHICKEN TORTILLA SOUP Queso Fresco, Avocado (GF without Fried Tortilla Strips) 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 Honey Gem Lettuce, Tomato, Avocado, Bacon, Blue Cheese, Honey Mustard or Buttermilk Ranch (GF with Grilled Chicken) 16
- GRILLED CHICKEN & TUSCAN KALE CAESAR Frisée, Radish, Sweet Peppers, Shaved Parmesan, (GF without Bread Crumbs) 16
- GRILLED GULF SHRIMP GREEK Tomato, Cucumber, Onion, Pepperoncini, Kalamata Olive, Feta Cheese, 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 (Served without Farro Grain) 15
 - Add Wood Grilled Salmon +9

SANDWICHES* (GF WHEN SERVED WITH LETTUCE IN PLACE OF BREAD OR WITHOUT BREAD)

- CLASSIC CHEESEBURGER Dry Aged Beef, Lettuce, Tomato, Cheddar, Onion, Pickles, Aioli 14
 - Add Bacon or Avocado +2 each
- THE STODG BURGER Dry Aged Beef, Fried Farm Egg, Bacon, Cheddar, Foie Butter, Lettuce, Tomato, Onion, Aioli 16
- COUNTRY CLUB Turkey, Ham, Bacon, Cheddar, Provolone, Aioli, Lettuce, Tomato 14
- SHAVED PRIME RIB AU JUS Gruyère, Caramelized Onions, Horseradish Aioli 18

SPECIALITIES*

- HOUSE SMOKED BRISKET & BARBACOA ENCHILADAS Saffron Texmati Rice, Refried Black Beans, Tomatillo Salsa, Avocado, Queso Fresco 18
- BUTCHER'S STEAK Lemon-Herb Butter, Arugula, GF side 26
- SCOTTISH SALMON Fingerlings Potatoes, Spinach, Green Beans, Griddled Tomato, Tartar Sauce 22
- SHORT RIB STROGANOFF Cremini & Oyster Mushrooms, Carrots, Cipollini Onions (GF with mashed potatoes rather than noodles) 20

DINNER ONLY

- WOOD GRILLED ADOBO TEXAS QUAIL Gristmill Grits, Butternut Squash, Chorizo, Spiced Pepitas, Radish, Cilantro, Queso Fresco 22
- BONE IN PORK CHOP Mustard Greens, Bacon, Sweet Onion Jus (Mashed Potatoes instead of Spätzle) 25

*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.

