



ON HENDERSON

SIDES

- Jalapeño Corn Bread with Honey Butter 6
- Garlic Mashed Potatoes 6
- Beer Battered Onion Rings with Parmesan 7
- Crispy Brussels Sprouts with Parmesan, Bacon & Lemon 8
- Black-eyed Peas with Tasso Ham 8
- Grilled Broccoli with Salsa Verde 9

Smoked Ham Mac & Cheese Casserole 10

DESSERTS 8

- GOOEY BUTTER CAKE**
Butterscotch Ice Cream, Salted Caramel
- DULCE DE LECHE BROWNIE**
Vanilla Bean Ice Cream, Pecans
- BIG BOARD DESSERT**

DINNER

APPETIZERS

- SPINACH & PARMESAN DIP** Toasted Bread Crumbs, Tortilla Chips 13
- HUMMUS** Seasonal Relish, Za'atar, Grilled Flat Bread, Raw Vegetables 11
- FRITTO MISTO** Calamari, Shrimp, Seasonal Vegetables, Rémoulade 15
- PIMENTO CHEESE** Wood Grilled Baguette, Country Ham, Arugula 14
- HOUSE SMOKED BRISKET SLIDERS** Coleslaw, Pickles 12
- TUNA CRUDO** Avocado, Roasted Corn, Jalapeno, Jicama, Red Onion, Cilantro, Tortilla Chips 16

SOUPS & SALADS

BIG BOARD SOUP OF THE DAY

- ROASTED TOMATO SOUP** Basil & Parmesan 5/9

- THE PORCH SALAD** Mixed Greens, Bacon, Blue Cheese, Smoked Almond, Tomato, Pickled Red Onion, Roasted Garlic-Balsamic Vinaigrette 10

- CAESAR SALAD** Honey Gem Lettuce, Parmesan, Sourdough Croutons, White Anchovy 9

- QUINOA BOWL** Avocado, Corn, Poblano, Cabbage, Cilantro, Tomato, Queso Fresco, Black Bean, Red Onion, Crema, Lime Vinaigrette 15

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

- BUTTERMILK FRIED CHICKEN COBB** Honey Gem Lettuce, Blue Cheese, Tomato, Avocado, Bacon, Honey Mustard or Buttermilk Ranch 16

- WARM SPINACH & GRILLED CHICKEN** Prosciutto, Grapes, Piquillo, Almond, Manchego, Sherry Vinaigrette 17

- GREEK SALAD & GULF SHRIMP** Feta, Pepperoncini, Kalamata Olive, Red Onion, Tomato, Cucumber, Red Wine Vinaigrette 17

- AHI TUNA SALAD** Millet Tabbouleh, Arugula, Cucumber, Red Onion, Tomato, Greek Yogurt 18

BURGERS & SANDWICHES CHOICE OF SEASONED FRIES, SALT & VINEGAR CHIPS, ONION RINGS, SIDE SALAD OR FRUIT

- CLASSIC CHEESEBURGER** Dry Aged Beef, Lettuce, Tomato, American, 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

- SALMON BURGER** Arugula, Avocado, Dill, Tomato, Red Onion, Aioli, Whole Wheat Bun 15

- CHEESESTEAK** Provolone, Onions, Peppers, Mushrooms, Aioli, Baguette 18

- THE PORCH GRILLED CHEESE** Gruyère, Cheddar, American, Brioche, Served with Tomato Soup 13

SPECIALTIES

- WOOD GRILLED ADOBO TEXAS QUAIL** Gristmill Grits, Butternut Squash, Chorizo, Spiced Pepitas, Radish, Cilantro, Queso Fresco 22

- SHORT RIB STROGANOFF** Fresh Pappardelle, Roasted Mushrooms, Carrot, Cipolini, Jus 20

- CHICKEN FRIED STEAK** Garlic Mashed Potatoes, Green Beans, Black Pepper Gravy 20

- HOUSE SMOKED BRISKET & BARBACOA ENCHILADAS** Spanish Rice, Refried Black Beans, Tomatillo Salsa, Avocado, Cilantro, Queso Fresco 18

- SCOTTISH SALMON** Fingerling Potatoes, Spinach, Griddled Tomato, Tartar Sauce 22

- CRISPY PORK SHANK** Black-eyed Peas, Tasso Ham, Kale, Pepperoncini, Breadcrumbs 25

- STEAK FRITTES** Creole Steak Sauce, Oyster Mushroom, Spinach, Steak Fries 26

****BIG BOARD FISH OF THE DAY****



*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

BACKYARD SMASH Bourbon, Lemon, Grapefruit, Mint, Lemon

MEAN GREEN Chile Infused Tequila, Poblano Liqueur, Lime, Agave, Bell Peppers, Basil

THE PORCH PALOMA Blanco Tequila, Grapefruit, Lime, Agave, Grapefruit Soda

STRAWBERRY CRUSH Vodka, Elderflower Liqueur, Lemon, Strawberries, Mint

CUCUMBER COOLER Gin, Lime, Cucumber, Mint

BLACKBERRY BASIL LIMEADE Vodka, Lime, Blackberries, Basil

WALNUT OLD FASHIONED Rye Whiskey, Walnut Liqueur, Black Walnut Bitters

GRAPEFRUIT AGAVE GIMLET Gin, Lime, Grapefruit, Infused Agave Nectar

DRAFT BEER

MILLER LITE AMERICAN LAGER, Miller Brewing Co., Fort Worth, TX	5
STELLA ARTOIS EUROPEAN LAGER, Stella Artois Brewing, Belgium	7
FIREMANS #4 BLONDE ALE, Real Ale Brewing, Blanco, TX	6
OBERON ALE WHEAT ALE, Bell's Brewery, Kalamazoo, MI	7
BLOOD & HONEY WHEAT ALE, Revolver Brewing, Granbury, TX	7
TWO HEARTED ALE I.P.A., Bell's Brewery, Kalamazoo, MI	7
MOSAIC I.P.A., Community Beer Co., Dallas, TX	8
VELVET HAMMER IMPERIAL RED ALE, Peticolas Brewing Co., Dallas, TX	8
SEASONAL ROTATOR Ask About Our Current Selection	AQ

SPARKLING, ROSÉ & WHITE WINE

	GLASS	BOTTLE
WINE ON TAP , Ask About Our Current Selection	AQ	
SPARKLING ROSÉ , CANELLA, NV Veneto, Italy	12	44
SPARKLING CHABLIS , VAL DE MER, NV Burgundy, France	15	56
PROSECCO , STELLINA DI NOTTE, NV Veneto, Italy	10	36
ROSÉ , FLEURS DE PRAIRIE, 2018 Provence, France	11	40
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 , JORDAN, 2016 Russian River Valley, California	17	64

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