

## SIDES

Fresh Seasonal Fruit	5
Tomato, Cucumber & Basil Salad with Garlic Balsamic Vinaigrette	4
Garlic Mashed Yukon Gold Potatoes	6
Smoked Beets & Tusca Kale with Walnuts & Yogurt	in 8
Grilled Broccolini	

9

5

## **DESSERT**

MIXED BERRIES

with Salsa Verde (No Bread Crumbs)

THE SWEET HOUSE	
ICE CREAM	3
Vanilla Bean or	
Butterscotch	

## **GLUTEN-FREE MENU**

## **APPETIZERS**

HOUSE SMOKED BRISKET SLIDERS Coleslaw, Pickles (GF without bread)	12
ROASTED RED PEPPER HUMMUS Feta & Raw Vegetable	11
SOUPS AND SALADS*	
ROASTED TOMATO 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 Add Butcher's Steak +8	10
CLASSIC CAESAR Romaine Hearts, Parmesan, Classic Caesar Dressing	8
BUTTERMILK FRIED CHICKEN COBB Tomato, Avocado, Bacon, Blue Cheese, Toasted Honey Mustard Dressing (GF with grilled chicken rather than fried chicken)	16
ROASTED CHICKEN & TUSCAN KALE CAESAR Frisée, Radish, Sweet Peppers, Shaved Parmesan (Served without Bread Crumbs)	16
<b>GRILLED GULF SHRIMP GREEK</b> 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) Add Wood Grilled Salmon +9	15
SANDWICHES* (GF WHEN SERVED WITH LETTUCE IN PLACE OF BREAD OR WITHOUT BREAD)	
CLASSIC CHEESEBURGER Dry Aged Beef, Lettuce, Tomato, Cheddar, Onion, Pickles, Aioli Add Bacon or Avocado +2 each	14
<b>THE STODG BURGER</b> 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 Gruyére, Caramelized Onions, Horseradish Aioli	18
SPECIALITIES*	
<b>HOUSE SMOKED BRISKET &amp; BARBACOA ENCHILADAS</b> Saffron Texmati Rice, Refried Black Beans, Tomatillo Salsa, Avocado, Cotija	18
BUTCHER'S STEAK Lemon-Herb Butter, Arugula, GF side	26
SCOTTISH SALMON Spinach, Oyster Mushroom, Tomato-Caper Vinaigrette (Quinoa Intead of Farro)	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, Cotija	22
BONE IN PORK CHOP Mustard Greens, Bacon, Sweet Onion Jus (Mashed Potatoes instead of Spätzle)	25

