



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



LUNCH

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, 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
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 Aioli 14
SHAVED PRIME RIB AU JUS Gruyère, Caramelized Onions, Horseradish Aioli, Toasted French Roll 18
COUNTRY CLUB Turkey, Ham, Bacon, Cheddar, Provolone, Aioli, Lettuce, Tomato, Sourdough 14
VEGGIE BURGER Tomato, Arugula, Provolone, Pickled Red Onion, Green Goddess Aioli 13

SPECIALTIES\*

- 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, Cotija 18
SCOTTISH SALMON Farro, Spinach, Oyster Mushrooms, Tomato-Caper Vinaigrette 22
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

<b>STRAWBERRY CRUSH</b>	Vodka, Elderflower Liqueur, Fresh Lemon Juice, Hand Pressed Strawberries & Mint
<b>GRAPEFRUIT AGAVE GIMLET</b>	Gin, Fresh Lime Juice, Texas Grapefruit, Infused Agave Nectar
<b>BLOOD ORANGE MARGARITA</b>	Blanco Tequila, Orange Liqueur, Simple Syrup, Fresh Blood Orange & Lime Juice
<b>BLACKBERRY BASIL LIMEADE</b>	Vodka, Fresh Lime Juice, Simple Syrup, Hand Pressed Blackberries & Basil
<b>CUCUMBER COOLER</b>	Gin, Fresh Lime Juice, Simple Syrup, Hand Pressed Cucumber & Mint, Soda
<b>WINTER MULE</b>	Rye Whiskey, Apple Brandy, Lime Juice, Apple Cider, Ginger Beer, Cinnamon & Maple Simple Syrup
<b>WALNUT OLD FASHIONED</b>	Rye Whiskey, Walnut Liqueur, Simple Syrup & Black Walnut Bitters
<b>MEAN GREEN</b>	Chile Infused Tequila, Poblano Liqueur, Lime Juice, Agave, Hand Pressed Bell Peppers & Basil

---

## DRAFT BEER

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

---

## SPARKLING, ROSÉ & WHITE WINE

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

## RED WINE

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