

# BREAKFAST

## from our bakery

**Warm Made-To-Order Beignets** fresh lemon curd 8

**House Made Fat Elvis, Pull-Apart Donuts** candied bacon, peanut butter glaze, banana pudding dipping sauce 9

**Warm Banana Bread** 5

## off the griddle

**Buttermilk Scratch Pancakes** served with powdered sugar, butter, maple syrup 17

**Bananas Foster, Strawberry Shortcake or Blueberry Pancakes** served with powdered sugar, butter, maple syrup 19

**Henry's Brioche French Toast** strawberry, banana, nutella, toasted hazelnuts, fresh whipped cream, maple syrup 18

## egg specialties

**Signature Short Rib Benedict\*** braised short rib, soft poached eggs, hollandaise, on hashbrowns 23 (GFO)

**All Natural Egg White Omelet** spinach, mushrooms, asparagus, plum tomato coulis, served with fresh fruit 19 (GFO)

**Huevos Rancheros\*** corn tortilla, salsa ranchera, queso fresco, beer braised black beans, two sunny-side up eggs 19

**Corned Beef Hash & Eggs\*** two sunny-side up eggs, hollandaise sauce, served with country toast 19 (GFO)

**Breakfast Burrito** scrambled eggs, chorizo, pico de gallo, tater tots, jack cheese, salsa roja, sour cream 19

## cocktails

**Champagne Supernova** vanilla vodka, peach vodka, coconut chai syrup, lemon juice and bubbles 17

**Rosé All Day** vodka, strawberry rhubarb rose syrup, elderflower liqueur, cantaloupe syrup, orange & lemon juice, rosé champagne 17

**Hot Under the Collar** green chili vodka, mary mix, rosemary, bacon 17

**Strange Brew** modelo especial, lime, mary mix 17

**Et Tu, Brut-Eh?** vodka, cucumber, dill, clamato, spice 17

**The Wind-Up Bird** grapefruit vodka, ginger beer, honeysuckle & peppercorn syrup, basil syrup, lemon juice 17

**Safe Word** blanco tequila, hibiscus habanero syrup, lime & orange juices, yuzu sour 17

## virgin

**Violet Beauregard** blupom, lavender honey, unsweetened iced tea 9

**Get Lei'd** kern's pink guava, passionfruit puree, pineapple, orange & pink grapefruit juices 9

## on the light side

**Seasonal Fresh Fruit Plate** mint lemon & tajin syrups 15 (GFO/VO)

**Avocado Toast** herb & avocado cheese spread, pickled shallots, radish, basil, capers, cherry tomatoes on country toast 18 (GFO/VO)

**Oatmeal** vanilla-almond granola, dried fruits, brown sugar, warm milk 12 (GFO/VO)

**Greek Yogurt Parfait** vanilla bean, vanilla-almond granola, honey, fresh berries 12 (GFO)

**Vanilla-Almond Granola** dried fruits and chilled milk 9

**Morning Boost Acai Smoothie** mixed seasonal berries, bananas, coconut milk, honey 13 (GFO/VO)

**Smoked Salmon Toast\*** herbed cheese, shallots, radishes, basil, capers, on country toast 19 (GFO)

## classics

**Traditional Eggs Benedict\*** soft poached eggs, canadian bacon, hollandaise, on toasted english muffin, served with hashbrowns 20 (GFO)

**Steak & Eggs\*** 12oz. ribeye steak, two eggs any style, served with hashbrowns, country toast 39 (GFO)

**The Henry Breakfast\*** three eggs any style, served with choice of bacon, ham, country sausage or chicken sausage, hashbrowns, country toast 20 (GFO)  
SUB Impossible Sausage 2

**California Club Omelet** bacon, tomato, avocado, cheddar cheese, served with hashbrowns, country toast 20 (GFO)

**Veggie Eggs Florentine\*** soft poached eggs, spinach, roasted mushrooms, spicy pickled peppers, cherry tomatoes, asparagus, hollandaise 17 (GFO)

**Fried Chicken & Country Gravy** house made biscuits, sausage gravy, hot honey 18

## breakfast on the side

**Smoked Ham** 7

**Link Sausage** 6

**Chicken Sausage** 6

**Bacon** 6

**Corned Beef Hash** 7

**Impossible Sausage** 9

**Seasonal Berries** 7

**Bagel and Schmeear** 6

**Cheesy Grits** 5

**Cottage Cheese** 4

**Country Gravy** 5

**House Made Biscuit** 5

## beverages

**Coffee** 6

**Espresso/Double** 5/7

**Cappuccino or Café Latte** 7

**Apple, Pineapple, Cranberry Juice** 6

**Fresh Squeezed Orange or Grapefruit Juice** 6

(GFO): THIS MENU ITEM MAY BE PREPARED GLUTEN FREE UPON REQUEST.

(VO): THIS MENU ITEM MAY BE PREPARED VEGAN UPON REQUEST.

Chef de Cuisine Lincoln Tomosvary | General Manager Grace Lynch

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. For your safety, inform your server of any food allergies so they may advise you of the items that would best accommodate your needs. An 18% gratuity will be added to parties of 6 or more.

HM

THE  
HENRY