

— BREAKFAST —

— FROM OUR BAKERY —

WARM MADE TO ORDER BEIGNETS
fresh lemon curd **7**

WARM SIGNATURE DONUTS bananas fosters filling with salted caramel glaze **7**

— ON THE LIGHT SIDE —

MORNING BOOST BERRY SMOOTHIE mixed seasonal berries and bananas,
vanilla bean yogurt, honey **9**

GLUTEN FREE ROLLED OATS with house granola, dried fruits, brown sugar **11**

HOUSE MADE MAPLE GRANOLA dried fruits and chilled milk **9**

SEASONAL FRESH FRUIT PLATE **13**

GREEK YOGURT PARFAIT vanilla bean, house-made granola, honey
and fresh berries **10**

SMOKED SALMON AND AVOCADO TOAST* herb cheese spread, shallots,
basil, capers, toasted country bread **16**

ALL NATURAL EGG WHITE OMELET spinach, mushrooms, asparagus,
plum tomato coulis, served with fresh fruit **18**

— OFF THE GRIDDLE —

SCRATCH PANCAKES served with powdered sugar, butter and maple syrup **15**

Traditional Buttermilk, Bananas Foster, Strawberry Shortcake

HENRY'S BIG BRIOCHE FRENCH TOAST
maple syrup, fresh berries, whipped butter **16**

— BREAKFAST ON THE SIDE —

SEASONAL BERRIES **7**

YELLOW CORN GRITS **5**

COTTAGE CHEESE **4**

BACON **6**

BAGEL AND SCHMEAR **6**

LINK SAUSAGE **6**

TOASTED COUNTRY BREAD **5**

CHICKEN SAUSAGE **6**

WARM BANANA BREAD **5**

SMOKED HAM **6**

— EGG SPECIALTIES —

THE HENRY BREAKFAST* three eggs any style, served with choice of
bacon, ham, country sausage or chicken sausage, roasted potatoes
and toasted country bread **18**

TRADITIONAL EGGS BENEDICT* soft poached eggs, canadian bacon,
hollandaise, toasted english muffin, served with roasted potatoes **18**

STEAK AND EGGS* 12oz. ribeye steak, two eggs any style, served with
roasted potatoes and toasted country bread **38**

SIGNATURE SHORT RIB BENEDICT* braised short rib,
soft poached eggs, hollandaise, hashbrowns **20**

CALIFORNIA CLUB OMELET bacon, tomato, avocado, cheddar cheese,
served with roasted potatoes and toasted country bread **18**

BBQ PORK BELLY & YELLOW CORN GRITS sunny side egg*,
avocado salsa **18**

BREAKFAST BURRITO scrambled eggs, chorizo, pico de gallo, tater tots,
jack cheese, salsa roja, sour cream **17**

IRISH SCRAMBLE corned beef, potatoes, spinach, cheddar cheese,
served with toasted country bread **17**

VEGGIE SCRAMBLE spinach, mushrooms, tomato, asparagus, potatoes,
jack cheese, served with toasted country bread **17**

CORNED BEEF HASH soft poached eggs*, hollandaise sauce,
served with toasted country bread **18**

— BEVERAGES —

COFFEE **5**

ESPRESSO/DOUBLE **4/6**

CAPPUCCINO OR CAFÉ LATTE **5**

APPLE, PINEAPPLE, CRANBERRY JUICE **5**

FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE **6**

— LIBATIONS —

HOT UNDER THE COLLAR our House Bloody Mary with Green Chili Vodka,
Mary Mix, a pipette of Sriracha, rosemary and bacon **14**

STRANGE BREW get hopped up with Modelo Especial, lime and our Mary Mix,
served with spiced corn-nuts **14**

ET TU, BRUT-EH? our spin on Canada's most famous beverage,
The Bloody Caesar with Vodka, cucumber, dill, Clamato and spice **14**

ROSE' ALL DAY a mimosa of Cantaloupe Vodka, strawberry rhubarb rose syrup,
Elderflower Liqueur and Sparkling Rose Champagne **14**

CHAMPAGNE SUPERNOVA a Mimosa of Peach Vodka, Madagascar Vanilla
Liqueur, coconut chai syrup and Bubbles **14**

— VIRGIN TERRITORY —

VIOLET BEAUREGARD BluPom, lavender honey, unsweetened iced tea **9**

MARRAKECH EXPRESS mango, passion fruit and kalamansi purees with
coconut cream, thai basil ginger-cardamom syrup **9**

GET LEI'D Kern's pink guava, passionfruit puree, pineapple,
orange and pink grapefruit juices **9**

COOL HAND CUKE Dry Cucumber Soda, ginger-lemongrass syrup, lime juice **9**

Chef de Cuisine Jasmine Rattanopas | 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.



THE
HENRY