



— BRUNCH —

— 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**

CHORIZO SCOTCH EGG cajun roasted potatoes, pico de gallo, pickled jalapeno, corn crema **17**

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

— FROM OUR BAKERY —

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

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

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

— ON THE LIGHT SIDE —

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

OATMEAL vanilla-almond granola, dried fruits, brown sugar **11**

VANILLA-ALMOND GRANOLA dried fruits and chilled milk **9**

SEASONAL FRESH FRUIT PLATE **13**

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

SMOKED SALMON AND AVOCADO TOAST herb cheese spread, shallots,
radishes, basil, capers, toasted country bread **17**

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

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

SOUTHERN SHRIMP AND GRITS creole bbq shrimp, cheddar grits, mushrooms,
pancetta, tomatoes, corn-avocado salsa **18**

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

— OFF THE GRIDDLE —

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

Bananas Foster or Strawberry Shortcake **17**

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

— BREAKFAST ON THE SIDE —

SEASONAL BERRIES **7**

CHEDDAR 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**

— SALADS —

THE HENRY COBB SALAD grilled chicken, romaine, bacon, blue cheese,
heirloom tomato, hard-boiled egg, avocado **18**

MIXED GREENS tomatoes, cucumbers, candied walnuts, citrus vinaigrette **12**

Grilled Chicken **17** Grilled Shrimp **19** Pan Roasted Salmon* **24**

TRADITIONAL CAESAR SALAD* romaine, parmesan cheese, croutons,
caesar dressing **12**

Grilled Chicken **17** Grilled Shrimp **19** Pan Roasted Salmon* **24**

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

— SOUPS AND SNACKS —

CREAMY TOMATO SOUP basil pesto, parmesan cheese **11**

GRILLED CHEESE AND TOMATO SOUP cheddar, gouda and fontina cheeses, butter toasted sourdough bread
18

CLASSIC FRENCH ONION SOUP croutons, melted gruyere **11**

HOMESTYLE CHICKEN NOODLE SOUP pulled chicken, ditalini pasta **10**

TATER TOT NACHOS braised short rib, jalapeno, cheese sauce, pico de gallo, sour cream **16**

BUFFALO STYLE CHICKEN WINGS blue cheese dressing, celery sticks **16**

CHICKEN TENDERS plain or buffalo style, celery sticks **15**

SPINACH AND ARTICHOKE DIP corn tortilla chips **12**

— SANDWICHES —

Served with your choice of French fries, truffle tots or side salad

THE HENRY BURGER* bacon jam, cheddar cheese, special sauce, sesame seed brioche bun **18**

BUILD YOUR OWN BURGER* choice of three: cheddar, swiss, provolone, blue cheese, avocado, mushrooms, caramelized onions, bacon, canadian bacon, sliced ham, fried egg **19**

GRILLED CHICKEN CLUB butter lettuce, tomato, bacon, avocado, green goddess dressing, sourdough **18**

BUFFALO CHICKEN WRAP crispy buffalo style chicken, lettuce, tomato, blue cheese dressing **17**

CORNED BEEF REUBEN sauerkraut, melted swiss, 1000 island dressing, marbled rye bread **17**

— BRUNCH —

— VIRGIN —

9 Each

VIOLET BEAUREGARD BluPom, lavender honey, unsweetened iced tea

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

— COCKTAILS —

15 Each

HOT UNDER THE COLLAR Green Chili Vodka, Mary Mix, a pipette of Sriracha, rosemary and bacon

STRANGE BREW Modelo Especial, lime, Mary Mix, spiced corn-nuts

ET TU, BRUT-EH? Vodka, cucumber, dill, Clamato and spice

ROSE' ALL DAY Cantaloupe Vodka, strawberry rhubarb rose syrup, Elderflower Liqueur and Sparkling Rose Champagne

CHAMPAGNE SUPERNOVA Peach Vodka, Madagascar Vanilla Liqueur, coconut chai syrup and Bubbles

— BEVERAGES —

COFFEE **5**

ESPRESSO/DOUBLE **4/6**

CAPPUCCINO OR CAFÉ LATTE **5**

APPLE, PINEAPPLE, CRANBERRY JUICE **5**

FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE **6**

— DESSERTS —

7 Each

NEW YORK STYLE CHEESECAKE graham cracker crust, macerated strawberries

WARM SIGNATURE DONUTS bananas fosters filling with salted caramel glaze

CHOCOLATE FUDGE CAKE chocolate cake, chocolate fudge, chocolate sauce

HOUSE-MADE ICE CREAMS AND SORBETS vanilla bean & chocolate ice cream, raspberry sorbet

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