

BRUNCH

from our bakery

- House Made Fat Elvis, Pull-Apart Donuts** candied bacon, peanut butter glaze, banana pudding dipping sauce 9
- Warm Made-To-Order Beignets** fresh lemon curd 9
- Warm Banana Bread** 5

off the griddle

- Buttermilk Scratch Pancakes** served with powdered sugar, butter, maple syrup 18
- Bananas Foster, Strawberry Shortcake or Blueberry Pancakes** served with powdered sugar, butter, maple syrup 20
- Henry’s Brioche French Toast** strawberry, banana, nutella, toasted hazelnuts, fresh whipped cream, maple syrup 20

on the light side

- Seasonal Fresh Fruit Plate** mint lemon and tajin syrups 15 (GFO/VO)
- Avocado Toast** herb & avocado cheese spread, pickled shallots, radish, basil, capers, cherry tomatoes on country toast 20 (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 12
- 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 22 (GFO)

breakfast specialties

- Traditional Eggs Benedict*** soft poached eggs, canadian bacon, hollandaise, on toasted english muffin, served with hashbrowns 22 (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 apple sausage, hashbrowns, country toast 22 (GFO)
SUB Impossible Sausage 2
- California Club Omelet** bacon, tomato, avocado, cheddar cheese, served with hashbrowns, country toast 22 (GFO)
- All Natural Egg White Omelet** spinach, mushrooms, asparagus, plum tomato coulis, served with fresh fruit 21 (GFO)
- Signature Short Rib Benedict*** braised short rib, soft poached eggs, hollandaise, on hashbrowns 25 (GFO)
- Fried Chicken & Country Gravy** house made biscuits, sausage gravy, hot honey 22
- Breakfast Burrito** scrambled eggs, chorizo, pico de gallo, tater tots, jack cheese, salsa roja, sour cream 20
- Seasonal Vegetable Florentine*** poached eggs, swiss chard, blistered tomatoes, zucchini, shallot, corn cream, pickled peppers, aged balsamic 19 (GFO)

breakfast on the side

- Smoked Ham** 7
- Link Sausage** 7
- Chicken Apple Sausage** 8
- Bacon** 7
- Corned Beef Hash** 8
- Seasonal Berries** 7
- Bagel and Schmear** 8
- Impossible Sausage** 9
- Cheesy Grits** 5
- Cottage Cheese** 5
- House Made Biscuit** 5
- Country Gravy** 6

beverages

- Coffee** 6
- Espresso/Double** 5/7
- Cappuccino or Café Latte** 7
- Apple, Pineapple, Cranberry Juice** 6
- Fresh Squeezed Orange or Grapefruit Juice** 6

appetizers

- Spinach and Artichoke Dip** corn tortilla chips 16 (GFO)
- Tater Tot Nachos** braised short rib, jalapeno, cheese sauce, pico de gallo, sour cream 18 (GFO)
- Buffalo Style Chicken Wings** blue cheese dressing, celery sticks 18 (GFO)
- Buffalo Cauliflower Bites** blue cheese dressing, celery sticks 17
- Crispy Chicken Tenders** plain or buffalo style, celery sticks 8
- Crispy Fried Popcorn Shrimp** spicy peppers, lemon, herbs, malt vinegar tartar sauce 18
- Mezze Plate** roasted garlic hummus, “granch” dip, vegetable crudite, grilled pita with fresh herbs, chickpea salad 16 (GFO/VO)

soups

- Creamy Tomato Soup** basil pesto, parmesan cheese 12 (GFO)
- Grilled Cheese and Tomato Soup** cheddar, gouda and fontina cheeses, butter toasted sourdough bread 20 (GFO)
- Homestyle Chicken Noodle Soup** pulled chicken, ditalini pasta 12 (GFO)
- Classic French Onion Soup** croutons, melted gruyere 14

salads

- The Henry Cobb Salad** grilled chicken, romaine, bacon, blue cheese, heirloom tomato, hard-boiled egg, avocado 22 (GFO)
- Italian Chopped Salad** romaine, grated eggs, heirloom tomatoes, olives, pinenuts, fontina, salami, pepperoncini, oregano vinaigrette, red onion, radish 20 (GFO/VO)
- Traditional Caesar Salad** romaine, parmesan cheese, croutons, caesar dressing 16 (GFO)
- Whole Grain Bowl** bulgur wheat, creamy garlic yogurt dressing, cucumber, pickled peppers, avocado, baby tomatoes, radish, wild arugula, lemon, sunflower seed 17 (VO)

- Super Food Salad** romaine, baby kale, cucumber, green apple, blueberry, red pepper, quinoa, pumpkin seed, pistachio, citrus dressing 17 (GFO/VO)

Add: **Grilled Chicken** 6 **Grilled Shrimp** 12 **Roasted Salmon*** 12

sandwiches

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

- Spicy Truffle Chicken Sandwich** crispy chicken breast, truffle sauce, b&b pickles, lettuce, tomato, brioche bun 20
- Add: Fried Egg** 4
- The Henry Burger*** bacon jam, cheddar cheese, special sauce, lettuce, tomato, onion, sesame seed brioche bun 22 (GFO)
- Build Your Own Burger*** lettuce, tomato, onion and your choice of three of the following: cheddar, swiss, provolone, blue cheese, avocado, mushrooms, caramelized onions, bacon, canadian bacon, sliced ham, fried egg 22 (GFO)
- Corned Beef Reuben** sauerkraut, melted swiss, 1000 island dressing, marbled rye bread 20 (GFO)
- Veggie Burger** double patty, lettuce, tomato, onion, avocado, bistro sauce, seeded brioche bun 20 (GFO/VO)

cocktails

- Champagne Supernova** vanilla vodka, peach podka, coconut chai syrup, lemon juice, 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

(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.

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