— LUNCH —

— appetizers —
Warm Made-To-Order Beignets fresh lemon curd 8
Spinach and Artichoke Dip corn tortilla chips 14 (gfo)
Tater Tot Nachos braised short rib, jalapeno, cheese sauce, pico de gallo, sour cream 16 (gfo)
Buffalo Style Chicken Wings blue cheese dressing, celery sticks 17 (gfo)
Buffalo Cauliflower Bites blue cheese dressing, celery sticks 17
Crispy Chicken Tenders plain or buffalo style, celery sticks 17
House Made Onion Rings house spice mix, green goddess ranch dip 12

— salads —
Italian Chopped Salad romaine, grated eggs, heirloom tomatoes, olives, pinenuts, fontina, salami, pepperoncini, oregano vinaigrette, red onion, radish 16 (gfo)
The Henry Cobb Salad grilled chicken, romaine, bacon, blue cheese, heirloom tomato, hard-boiled egg, avocado 21 (gfo)
Traditional Caesar Salad romaine, parmesan cheese, croutons, caesar dressing 14 (gfo)
Mixed Greens tomatoes, cucumbers, candied walnuts, citrus vinaigrette 14 (gfo/vo)
Super Food Salad romaine, baby kale, green apple, cranberry, roasted grapes, quinoa, pumpkin seeds, walnuts, celery, cider vinaigrette 16 (gfo/vo)

Add: Grilled Chicken 6 Grilled Shrimp 8 Roasted Salmon* 12

— soups —
Creamy Tomato Soup basil pesto, parmesan cheese 11 (gfo)
Grilled Cheese & Tomato Soup cheddar, gouda & fontina cheeses, butter toasted sourdough bread 18 (gfo)
Homestyle Chicken Noodle Soup pulled chicken, ditalini pasta 11 (gfo)

— sandwiches —
 Spartan Truffle Chicken Sandwich crispy chicken breast, truffle sauce, b&b pickles, lettuce, tomato, brioche bun 19 Add: Fried Egg 4
The Henry Burger* bacon jam, cheddar cheese, special sauce, sesame seed brioche bun 19 (gfo)
Build Your Own Burger* choice of three: cheddar, swiss, provolone, blue cheese, avocado, mushrooms, caramelized onions, bacon, canadian bacon, sliced ham, fried egg 19 (gfo)
French Dip Sandwich* shaved prime rib, melted swiss, au jus, horseradish sauce 19 (gfo)
Corned Beef Reuben sauerkraut, melted swiss, 1000 island dressing, marbled rye bread 17 (gfo)
Vegetarian Burger double patty, lettuce, tomato, onion, avocado bistro sauce, seeded brioche bun 18 (gfo/vo)

— breakfast all day —
The Henry Breakfast* three eggs any style, served with choice of bacon, ham, country sausage or chicken sausage, hashbrowns, country toast 19 (gfo)
sub Impossible Sausage 2
California Club Omelet bacon, tomato, avocado, cheddar cheese, served with hashbrowns, country toast 19 (gfo)
Steak and Eggs* 12oz. ribeye steak, two eggs any style, served with hashbrowns, country toast 38 (gfo)
Signature Short Rib Benedict* braised short rib, soft poached eggs, hollandaise, on hashbrowns 22 (gfo)
Breakfast Burrito scrambled eggs, chORIZO, pico de gallo, tater tots, jack cheese, salsa roja, sour cream 18
Henry’s Rummy Raisin French Toast rum soaked raisins, butter rum sauce, vanilla whipped cream, cinnamon sugar 18
Smoked Salmon Toast* herbed cheese, shallots, radishes, basil, capers, country toast 19 (gfo)

— sides —
Truffle Tater Tots 6 Mac and Cheese 8
Hash Brown 5 Garlic Spinach 6
Bacon or Sausage 6 French Fries 6
Cheesey Grits 5 Side Salad 6

— cocktails —
Rosé All Day a mimosa of vodka, strawberry rhubarb rose syrup, elderflower liqueur, cantaloupe syrup, orange & lemon juice, rosé champagne 17
Champagne Supernova a mimosa of vanilla vodka, peach vodka, coconut chai syrup, lemon juice, bubbles 17
Comedy Of Errors an old-fashioned goodtime with bourbon, fig & cinnamon syrup, aztec chocolate bitters 17
Punch Drunk Love paradise found with five-spiced rum, almond, caramelized pineapple, lime 17
Safe Word a margarita of 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

— desserts —
New York Style Cheesecake graham cracker crust, macerated strawberries 8
Chocolate Fudge Cake chocolate cake, chocolate fudge, chocolate sauce 8
House Made Ice Creams And Sorbets vanilla bean & chocolate ice cream, raspberry sorbet 8

(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.