

LUNCH

appetizers

Warm Made-To-Order Beignets fresh lemon curd 8

Spinach and Artichoke Dip corn tortilla chips 14

Tater Tot Nachos braised short rib, jalapeno, cheese sauce, pico de gallo, sour cream 16

Buffalo Style Chicken Wings blue cheese dressing, celery sticks 17

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

The Henry Cobb Salad grilled chicken, romaine, bacon, blue cheese, heirloom tomato, hard-boiled egg, avocado 21

Traditional Caesar Salad romaine, parmesan cheese, croutons, caesar dressing 14

Mixed Greens tomatoes, cucumbers, candied walnuts, citrus vinaigrette 14

Super Food Salad romaine, baby kale, green apple, blueberry, red pepper, quinoa, pumpkin seed, pistachio, citrus dressing 16

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

soups

Creamy Tomato Soup basil pesto, parmesan cheese 11

Grilled Cheese & Tomato Soup cheddar, gouda & fontina cheeses, butter toasted sourdough bread 18

Homestyle Chicken Noodle Soup pulled chicken, ditalini pasta 11

Classic French Onion Soup croutons, melted gruyere 13

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, onion, brioche bun 19

Add: Fried Egg 4

The Henry Burger* bacon jam, cheddar cheese, special sauce, sesame seed brioche bun 19

Build Your Own Burger* choice of three: cheddar, swiss, provolone, blue cheese, avocado, mushrooms, caramelized onions, bacon, canadian bacon, sliced ham, fried egg 19

French Dip Sandwich* shaved prime rib, melted swiss, au jus, horseradish sauce 19

Corned Beef Reuben sauerkraut, melted swiss, 1000 island dressing, marbled rye bread 17

Roasted Vegetable Wrap balsamic roasted zucchini, asparagus, bell pepper, onions and tomatoes, with spinach, parmesan & basil pesto 16

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

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

California Club Omelet bacon, tomato, avocado, cheddar cheese, served with hashbrowns, country toast 19

Steak and Eggs* 12oz. ribeye steak, two eggs any style, served with hashbrowns, country toast 38

Signature Short Rib Benedict* braised short rib, soft poached eggs, hollandaise, on hashbrowns 22

Breakfast Burrito scrambled eggs, chorizo, pico de gallo, tater tots, jack cheese, salsa roja, sour cream 18

Henry's Big Brioche French Toast maple syrup, fresh berries, whipped butter 18

Smoked Salmon and Avocado Toast* herb cheese & avocado spread, shallots, radishes, basil, capers, country toast 19

sides

Truffle Tater Tots 6

Hash Brown 5

Bacon or Sausage 6

Cheesy Grits 5

Mac and Cheese 8

Garlic Spinach 6

French Fries 6

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

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