



LUNCH

appetizers

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

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 little gem lettuce, grated eggs, heirloom tomatoes, olives, pinenuts, fontina, salami, pepperoncini, oregano vinaigrette. 16

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

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

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

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

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

soups

Creamy Tomato Soup basil pesto, parmesan cheese. 11

Grilled Cheese and Tomato Soup cheddar, gouda and 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

Grilled Chicken Club butter lettuce, tomato, bacon, avocado, green goddess dressing, sourdough. 19

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

Buffalo Chicken Wrap crispy buffalo style chicken, lettuce, tomato, blue cheese dressing. 18

sides

Mac and Cheese 8

Garlic Spinach 6

French Fries 6

Roasted Potatoes 8

Side Salad 6



LUNCH

breakfast all day

The Henry Breakfast* three eggs any style, served with choice of bacon, ham, country sausage or chicken sausage, hashbrowns and toasted country bread. 19

California Club Omelet bacon, tomato, avocado, cheddar cheese, served with hashbrowns and toasted country bread. 19

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

Signature Short Rib Benedict* braised short rib, soft poached eggs, hollandaise, 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 spread, shallots, radishes, basil, capers, toasted country bread 19

Southern Shrimp and Grits creole bbq shrimp, cheddar grits, slab bacon 20

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

libations

\$17 Each

ROSÉ ALL DAY a mimosa of Vodka, Canaloupe Syrup, Strawberry Rhubarb Rose Syrup, Elderflower Liqueur, Orange & Lemon Juice and Sparkling Rose Champagne

CHAMPAGNE SUPERNOVA a mimosa of Peach & Vanilla Vodka, Coconut Chai Syrup and Bubbles

COMEDY OF ERRORS an Old-Fashioned goodtime with Bourbon, Fig & Cinnamon Syrup and Aztec Chocolate Bitters

PUNCH DRUNK LOVE Paradise found with Five-Spiced Rum, Almond, Caramelized Pineapple and Lime

SAFE WORD A Margarita of Blanco Tequila, Hibiscus Habanero Syrup, Lime, Orange and Yuzu Sour

virgin territory

\$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

Chef de Cuisine Lincoln Tomosavry | 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.