

THE HENRY BRUNCH

— from our bakery —

Warm Signature Donuts bananas fosters filling with salted caramel glaze. 7

Warm Made-To-Order Beignets fresh lemon curd. 7

— on the light side —

Seasonal Fresh Fruit Plate 14

Oatmeal vanilla-almond granola, dried fruits, brown sugar. 12

Greek Yogurt Parfait vanilla bean, vanilla-almond granola, honey and fresh berries. 10

Vanilla-Almond Granola dried fruits and chilled milk. 9

Morning Boost Berry Smoothie mixed seasonal berries and bananas, vanilla bean yogurt, honey. 9

Smoked Salmon and Avocado Toast* herb cheese spread, shallots, radishes, basil, capers, toasted country bread. 18

— off the griddle —

Buttermilk Scratch Pancakes served with powdered sugar, butter and maple syrup. 15

Bananas Foster, Strawberry Shortcake or Blueberry 17

Henry's Big Brioche French Toast maple syrup, fresh berries, whipped butter. 16

— breakfast on the side —

Smoked Ham 6

Link Sausage 6

Chicken Sausage 6

Bacon 6

Seasonal Berries 7

Warm Banana Bread 5

Bagel and Schmear 6

Toasted Country Bread 5

Cheddar Corn Grits 5

Cottage Cheese 4

— breakfast specialties —

Traditional Eggs Benedict* soft poached eggs, canadian bacon, hollandaise, toasted english muffin, served with hashbrowns. 18

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

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. 18

All Natural Egg White Omelet spinach, mushrooms, asparagus, plum tomato coulis, served with fresh fruit. 18

Signature Short Rib Benedict* braised short rib, soft poached eggs, hollandaise, hashbrowns. 20

Southern Shrimp and Grits creole bbq shrimp, cheddar grits, slab bacon. 18

Breakfast Burrito scrambled eggs, chorizo, pico de gallo, tater tots, jack cheese, salsa roja, sour cream. 17

Warm Egg Salad Toast soft boiled eggs, bacon lardon, dill, rustic bread. 17

— cocktails —

Champagne Supernova Vanilla Vodka, Peach Vodka, coconut chai syrup, lemon juice and Bubbles. 16

Rosé All Day Vodka, strawberry rhubarb rose syrup, orange juice, Elderflower Liqueur, cantaloupe syrup, lemon juice and Sparkling Rosé Champagne. 16

Hot Under the Collar Green Chili Vodka, Mary Mix, a pipette of Sriracha, rosemary and bacon. 16

Strange Brew Modelo Especial, lime, Mary Mix. 16

Et Tu, Brut-Eh? Vodka, cucumber, dill, Clamato and spice. 16

The Wind-Up Bird Grapefruit Vodka, ginger beer, honeysuckle & peppercorn syrup, basil syrup and lemon juice. 16

Safe Word Blanco Tequila, hibiscus habanero syrup, lime & orange juices and Yuzu sour. 16

— beverages —

Coffee 5

Espresso/Double 4/6

Cappuccino or Café Latte 5

Apple, Pineapple, Cranberry Juice 5

Fresh Squeezed Orange or Grapefruit Juice 6

— virgin —

Violet Beauregard BluPom, lavender honey, unsweetened iced tea. 9

Get Lei'd Kern's pink guava, passionfruit puree, pineapple, orange and pink grapefruit juices. 9

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.

THE HENRY

— BRUNCH —

— appetizers —

Spinach and Artichoke Dip corn tortilla chips. 13

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

Crispy Chicken Tenders plain or buffalo style, celery sticks. 15

House Made Onion Rings house spice mix, green goddess ranch dip. 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

— salads —

The Henry Cobb Salad grilled chicken, romaine, bacon, blue cheese, heirloom tomato, hard-boiled egg, avocado. 18

Traditional Caesar Salad* romaine, parmesan cheese, croutons, caesar dressing. 12

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

Mixed Greens tomatoes, cucumbers, candied walnuts, citrus vinaigrette. 12

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

— 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. 18

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

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. 17

— desserts —

New York Style Cheesecake graham cracker crust, macerated strawberries 7

Chocolate Fudge Cake chocolate cake, chocolate fudge, chocolate sauce 7

House-Made Ice Creams and Sorbets vanilla bean & chocolate ice cream, raspberry sorbet 7