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 8
Warm Banana Bread 5

off the griddle

Buttermilk Scratch Pancakes served with powdered sugar, butter, maple syrup 17
Bananas Foster, Strawberry Shortcake or Blueberry Pancakes served with powdered sugar, butter, maple syrup 19

Henry’s Brioche French Toast strawberry, banana, nutella, toasted hazelnuts, fresh whipped cream, maple syrup 18

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 18 (gfo/vo)
Oatmeal vanilla-almond granola, dried fruits, brown sugar, warm milk 12 (gfo)
Greek Yogurt Parfait vanilla bean, vanilla-almond granola, honey, fresh berries 12 (gfo)
Vanilla-Almond Granola dried fruits and chilled milk 9
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 19 (gfo)

breakfast specialties

Traditional Eggs Benedict* soft poached eggs, canadian bacon, hollandaise, on toasted english muffin, served with hashbrowns 20 (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 sausage, hashbrowns, country toast 20 (gfo)

sub Impossible Sausage 2
California Club Omelet bacon, tomato, avocado, cheddar cheese, served with hashbrowns, country toast 20 (gfo)
All Natural Egg White Omelet: spinach, mushrooms, asparagus, plum tomato served, with fresh fruit 19 (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 18

Breakfast Burrito scrambled eggs, chorizo, pico de gallo, tater tots, jack cheese, salsa roja, sour cream 19

Veggie Eggs Florentine* soft poached eggs, spinach, toasted muffins, spicy pickled peppers, cherry tomatoes, asparagus, hollandaise 17

breakfast on the side

Smoked Ham 7
Link Sausage 6
Chicken Sausage 6
Bacon 6
Corned Beef Hash 7
Seasonal Berries 7

Bagel and Schmear 5
Toasted Country Bread 5
Cheddar Grits 5
Cottage Cheese 4
House Made Biscuit 5
Country Gravy 5

beverages

Coffee 6
Espresso/Double 5/7
Cappuccino or Cafe Latte 7

Apple, Pineapple, Cranberry Juice 6
Fresh Squeezed Orange or Grapefruit Juice 6

(gfo/vo): This menu item may be prepared Gluten Free upon request.

appetizers

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

Crispy Fried Popcorn Shrimp spicy peppers, lemon, herbs, malt vinegar tartar sauce 16

soups

Creamy Tomato Soup basil pesto, parmesan cheese 11 (gfo)
Grilled Cheese and Tomato Soup cheddar, gouda and fontina cheeses, butter toasted sourdough bread 18 (gfo)

Homestyle Chicken Noodle Soup pulled chicken, ditalini pasta 11 (gfo)
Classic French Onion Soup croutons, melted gruyere 13

salads

The Henry Cobb Salad grilled chicken, romaine, bacon, blue cheese, heirloom tomato, haricot verts, cheddar, gorgonzola, red wine vinaigrette, tomato, parsley 17
Italian Chopped Salad romaine, grated eggs, heirloom tomatoes, olives, pinenuts, fontina, salami, pepperoncini, oregano vinaigrette, red onion, radish 17 (gfo)

Traditional Caesar Salad romaine, parmesan cheese, croutons, caesar dressing 15 (gfo)

Southwest Blackened Tuna Salad* agave roasted corn, baby heirloom tomato and black bean salad, corn tortilla strips, chipotle pineapple vinaigrette 28 (gfo)
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 5 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, bbq pickles, lettuce, tomato, brioche bun 20
Add: Fried Egg 4

The Henry Burger* bacon jam, cheddar cheese, special sauce, sesame seed brioche bun 20 (gfo)

Build Your Own Burger* choice of three: cheddar, swiss, provolone, blue cheese, avocado, mushrooms, caramelized onions, bacon, canadian bacon, sliced ham, fried egg, 20 (gfo)

Corned Beef Reuben sauerkraut, melted swiss, 1000 island dressing, marbled rye bread 18 (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 cream syrup, lemon juice, bubbles 17

Rosé All Day vodka, strawberry thirdbar 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 k ern’s pink guava, passionfruit puree, pineapple, orange & pink grapefruit juices 9

(v): This menu item may be prepared Vegan upon request.

For your safety, inform your server of any food allergies 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.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.