

— BRUNCH —

— from our bakery —

House Made Pumpkin Spice, Pull-Apart Donuts coffee & cream dipping sauce, candied pumpkin seeds 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 Rummy Raisin French Toast rum soaked raisins, butter rum sauce, vanilla whipped cream, cinnamon sugar 18

— on the light side —

Seasonal Fresh Fruit Plate 15 (GFO/VO)

Avocado Toast herbed 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/VO)

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 19 (GFO)

Steak & Eggs* 12oz. ribeye steak, two eggs any style, served with hashbrowns, country toast 38 (GFO)

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)

All Natural Egg White Omelet spinach, mushrooms, asparagus, plum tomato coulis, served with fresh fruit 19 (GFO)

Signature Short Rib Benedict* braised short rib, soft poached eggs, hollandaise, on hashbrowns 22 (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 18

Veggie Eggs Florentine* soft poached eggs, spinach, roasted mushrooms, 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 Schmeat 6

Toasted Country Bread 5

Cheesy Grits 5

Cottage Cheese 4

House Made Biscuit 5

Country Gravy 5

— beverages —

Coffee 6

Espresso/Double 5/7

Cappuccino or Café Latte 7

Apple, Pineapple, Cranberry Juice 6

Fresh Squeezed Orange or Grapefruit Juice 6

— 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

House Made Onion Rings house spice mix, green goddess ranch dip 12

— 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, hard-boiled egg, avocado 21 (GFO)

Italian Chopped Salad romaine, grated eggs, heirloom tomatoes, olives, pinenuts, fontina, salami, pepperoncini, oregano vinaigrette, red onion, radish 16 (GFO/VO)

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

— 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, 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)

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

Veggie Burger double patty, lettuce, tomato, onion, avocado, bistro sauce, seeded brioche bun 18 (GFO/VO)

— cocktails —

Champagne Supernova vanilla vodka, peach podka, coconut chai syrup, lemon juice, bubbles 17

Rosé All Day vodka, strawberry rhubarb 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 kern's pink guava, passionfruit puree, pineapple, orange & pink grapefruit juices 9

(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.

HM

— THE —

HENRY