



# — BRUNCH —

## — EGG SPECIALTIES —

THE HENRY BREAKFAST\* three eggs any style, served with choice of bacon, ham, country sausage or chicken sausage, roasted potatoes and toasted country bread **18**

TRADITIONAL EGGS BENEDICT\* soft poached eggs, canadian bacon, hollandaise, toasted english muffin, served with roasted potatoes **18**

STEAK AND EGGS\* 12oz. ribeye steak, two eggs any style, served with roasted potatoes and toasted country bread **38**

SIGNATURE SHORT RIB BENEDICT\* braised short rib, soft poached eggs, hollandaise, hashbrowns **20**

CALIFORNIA CLUB OMELET bacon, tomato, avocado, cheddar cheese, served with roasted potatoes and toasted country bread **18**

SMOKED HAM HOCK HASH\* soft poached eggs, roasted potatoes, onions, peppers, hollandaise sauce **17**

BREAKFAST BURRITO scrambled eggs, chorizo, pico de gallo, tater tots, jack cheese, salsa roja, sour cream **17**

## — OFF THE GRIDDLE —

SCRATCH PANCAKES served with powdered sugar, butter and maple syrup **15**  
Traditional Buttermilk, Bananas Foster, Strawberry Shortcake

HENRY'S BIG BRIOCHE FRENCH TOAST  
maple syrup, fresh berries, whipped butter **16**

## — SALADS —

THE HENRY COBB SALAD grilled chicken, romaine, bacon, bleu cheese, diced tomato, hard-boiled egg, avocado **18**

MIXED GREENS tomatoes, cucumbers, candied walnuts, citrus vinaigrette **12**  
Grilled Chicken **17** Grilled Shrimp **19** Pan Roasted Salmon\* **24**

TRADITIONAL CAESAR SALAD\* romaine, parmesan cheese, croutons, caesar dressing **12**

Grilled Chicken **17** Grilled Shrimp **19** Pan Roasted Salmon\* **24**

## — FROM OUR BAKERY —

FRESHLY BAKED BREAKFAST PASTRIES served with butter and preserves **8**

WARM MADE TO ORDER BEIGNETS  
fresh lemon curd **7**

WARM SIGNATURE DONUTS bananas fosters filling with salted caramel glaze **7**

## — ON THE LIGHT SIDE —

MORNING BOOST BERRY SMOOTHIE mixed seasonal berries and bananas, vanilla bean yogurt, honey **9**

GLUTEN FREE ROLLED OATS with house granola, dried fruits, brown sugar **11**

HOUSE MADE MAPLE GRANOLA dried fruits and chilled milk **9**

SEASONAL FRESH FRUIT PLATE **13**

GREEK YOGURT PARFAIT vanilla bean, house-made granola, honey and fresh berries **10**

SMOKED SALMON AND AVOCADO TOAST herb cheese spread, shallots, basil, toasted country bread **16**

ALL NATURAL EGG WHITE OMELET spinach, mushrooms, asparagus, plum tomato coulis, served with fresh fruit **18**

## — BREAKFAST ON THE SIDE —

COTTAGE CHEESE **4**

LINK SAUSAGE **6**

BAGEL AND SCHMEAR **6**

CHICKEN SAUSAGE **6**

TOASTED COUNTRY BREAD **5**

SMOKED HAM **6**

WARM BANANA BREAD **5**

BACON **6**

Chef de Cuisine Jasmine Rattanopas | 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.



# — BRUNCH —

## — SOUPS AND SNACKS —

CREAMY TOMATO SOUP basil pesto, parmesan cheese **11**

GRILLED CHEESE AND TOMATO SOUP cheddar, gouda and fontina cheeses, butter toasted sourdough bread **18**

CLASSIC FRENCH ONION SOUP croutons, melted gruyere **11**

HOMESTYLE CHICKEN NOODLE SOUP pulled chicken, ditalini pasta **10**

TATER TOT NACHOS braised short rib, jalapeno, cheese sauce, pico de gallo, sour cream **16**

BUFFALO STYLE CHICKEN WINGS OR TENDERS bleu cheese dressing, celery sticks **15**

## — SANDWICHES —

*Served with your choice of French fries, truffle tots or side salad*

THE HENRY BURGER\* bacon jam, cheddar cheese, special sauce, sesame seed brioche bun **18**

BUILD YOUR OWN BURGER\* choice of three: cheddar, swiss, provolone, blue cheese, avocado, mushrooms, caramelized onions, bacon, canadian bacon, sliced ham, fried egg **18**

GRILLED CHICKEN CLUB butter lettuce, tomato, bacon, avocado, green goddess dressing, sourdough **18**

BUFFALO CHICKEN WRAP crispy buffalo style chicken, lettuce, tomato, bleu cheese dressing **16**

## — VIRGIN TERRITORY —

VIOLET BEAUREGARD BluPom, lavender honey, unsweetened iced tea **9**

MARRAKECH EXPRESS mango, passion fruit and kalamansi purees with coconut cream, thai basil ginger-cardamom syrup **9**

GET LEI'D Kern's pink guava, passionfruit puree, pineapple, orange and pink grapefruit juices **9**

COOL HAND CUKE Dryy Cucumber Soda, ginger-lemongrass syrup, lime juice **9**

## — LIBATIONS —

HOT UNDER THE COLLAR our House Bloody Mary with Green Chili Vodka, Mary Mix, a pipette of Sriracha, rosemary and bacon **14**

STRANGE BREW get hopped up with Modelo Especial, lime and our Mary Mix, served with spiced corn-nuts **14**

ET TU, BRUT-EH? our spin on Canada's most famous beverage, The Bloody Caesar with vodka, cucumber, dill, Clamato and spice **14**

ROSE' ALL DAY a mimosa of Cantaloupe Vodka, Strawberry Rhubarb Rose Syrup, Elderflower Liqueur and Sparkling Rose Champagne **14**

CHAMPAGNE SUPERNOVA a mimosa of Peach Vodka, Madagascar Vanilla Liqueur, Coconut Chai Syrup and bubbles **14**

## — BEVERAGES —

COFFEE **5**

ESPRESSO/DOUBLE **4/6**

CAPPUCCINO OR CAFÉ LATTE **5**

APPLE, PINEAPPLE, CRANBERRY JUICE **5**

FRESH SQUEEZED ORANGE OR GRAPEFRUIT JUICE **6**

## — 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

CLASSIC AMERICAN APPLE PIE caramel sauce, vanilla ice cream

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