

# — BREAKFAST —

## — on the light side —

**Morning Boost Acai Smoothie** mixed seasonal berries, bananas, coconut milk, honey (GFO/VO)

**Avocado Smoothie** pineapple, spinach, oatmilk (GFO/VO)

**Seasonal Fresh Fruit Plate** almond agave chia seed pudding (GFO/VO)

**Avocado Toast** herbed cheese spread, pickled shallots, radish, basil, capers, cherry tomatoes on country toast (GFO/VO)

**Oatmeal** vanilla-almond granola, dried fruits, brown sugar, warm milk (GFO/VO)

**Greek Yogurt Parfait** vanilla bean, vanilla-almond granola, honey, fresh berries (GFO)

**Vanilla-Almond Granola** dried fruits and chilled milk

**Smoked Salmon Toast\*** herbed cheese, shallots, radishes, basil, capers, on country toast (GFO)

## — classics —

**Traditional Eggs Benedict\*** soft poached eggs, Canadian bacon, hollandaise, on toasted English muffin, served with hashbrowns (GFO)

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

**The Henry Breakfast\*** three eggs any style, served with choice of bacon, ham, country sausage or chicken apple sausage, hashbrowns, country toast (GFO)  
Sub Impossible Sausage

**California Club Omelet** bacon, tomato, avocado, cheddar cheese, served with hashbrowns, country toast (GFO)

**Corned Beef Hash & Eggs\*** two sunny-side up eggs, hollandaise sauce, served with country toast (GFO)

**Fried Chicken & Country Gravy** house made biscuits, sausage gravy, hot honey

## — breakfast on the side —

**Smoked Ham**

**Seasonal Berries**

**Link Sausage**

**Bagel and Schmeear**

**Chicken Apple Sausage**

**Cheesy Grits**

**Bacon**

**Cottage Cheese**

**Corned Beef Hash**

**Country Gravy**

**Impossible Sausage**

**House Made Biscuit**

## — beverages —

**Coffee**

**Espresso/Double**

**Cappuccino or Café Latte**

**Apple, Pineapple, Cranberry Juice**

**Fresh Squeezed Orange or Grapefruit Juice**

(GFO): This menu item may be prepared Gluten Free upon request.

## — from our bakery —

**Warm Made-To-Order Beignets** fresh lemon curd

**House Made Fat Elvis Pull-Apart Donuts** candied bacon, peanut butter glaze, banana pudding dipping sauce

**Warm Banana Bread**

## — off the griddle —

**Buttermilk Scratch Pancakes** served with powdered sugar, butter, maple syrup

**Bananas Foster, Strawberry Shortcake or Blueberry Pancakes** served with powdered sugar, butter, maple syrup

**Henry's Brioche French Toast** strawberry, banana, nutella, fresh whipped cream, maple syrup, toasted hazlenuts

## — egg specialties —

**Signature Short Rib Benedict\*** braised short rib, soft poached eggs, hollandaise, on hashbrowns (GFO)

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

**Huevos Rancheros\*** corn tortilla, pico de gallo, salsa ranchera, queso fresco, beer braised black beans, two sunny-side up eggs

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

**Spring Vegetable Skillet** baked eggs, spicy tomato sauce, spinach, arugula, english peas, asparagus, feta cheese, grilled bread (GFO/VO)

## — cocktails —

**Champagne Supernova** vanilla vodka, peach vodka, coconut chai syrup, lemon juice and bubbles

**Rosé All Day** vodka, strawberry rhubarb rose syrup, elderflower liqueur, cantaloupe syrup, orange & lemon juice, rosé champagne

**Hot Under the Collar** green chili vodka, mary mix, rosemary, bacon

**Strange Brew** modelo especial, lime, mary mix

**Et Tu, Brut-Eh?** vodka, cucumber, dill, clamato, spice

**The Wind-Up Bird** grapefruit vodka, ginger beer, honeysuckle & peppercorn syrup, basil syrup, lemon juice

**Safe Word** blanco tequila, hibiscus habanero syrup, lime & orange juices, yuzu sour

## — virgin —

**Violet Beauregard** blupom, lavender honey, unsweetened iced tea

**Get Lei'd** kern's pink guava, passionfruit puree, pineapple, orange & pink grapefruit juices

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

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.