

LUNCH

appetizers

Warm Made-To-Order Beignets fresh lemon curd

Spinach & Artichoke Dip corn tortilla chips (GFO)

Tater Tot Nachos braised short rib, jalapeno, cheese sauce, pico de gallo, sour cream (GFO)

Buffalo Style Chicken Wings blue cheese dressing, celery sticks (GFO)

Buffalo Cauliflower Bites blue cheese dressing, celery sticks

Crispy Chicken Tenders plain or buffalo style, celery sticks

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

Mezze Plate roasted garlic hummus, vegetable crudite, grilled pita with fresh herbs, chickpea salad (GFO/VO)

salads

Add: Grilled Chicken Grilled Shrimp Roasted Salmon*

Italian Chopped Salad romaine, grated eggs, heirloom tomatoes, olives, pine nuts, fontina, salami, pepperoncini, oregano vinaigrette, red onion, radish (GFO)

The Henry Cobb Salad grilled chicken, romaine, bacon, blue cheese, heirloom tomato, hard-boiled egg, avocado (GFO)

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

Whole Grain Bowl millet, grilled asparagus, english peas, fresh mint, artichoke hearts, clementines, chili crisp vinaigrette (GFO/VO)

Super Food Salad romaine, baby kale, cucumber, green apple, blueberry, red pepper, quinoa, pumpkin seed, pistachio, citrus dressing (GFO/VO)

soups

Creamy Tomato Soup basil pesto, parmesan cheese (GFO)

Grilled Cheese & Tomato Soup cheddar, gouda & fontina cheeses, butter toasted sourdough bread (GFO)

Homestyle Chicken Noodle Soup pulled chicken, ditalini pasta (GFO)

Classic French Onion Soup croutons, melted gruyere

sandwiches

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

Grilled Chicken Breast Sandwich ciabatta roll, bacon, arugula, caramelized onion, roasted tomato, lemon herb aioli

Add: Fried Egg Avocado

The Henry Burger* bacon jam, cheddar cheese, special sauce, lettuce, tomato, onion, sesame seed brioche bun (GFO)

Build Your Own Burger* lettuce, tomato, onion and your choice of three of the following: cheddar, swiss, provolone, blue cheese, avocado, mushrooms, caramelized onions, bacon, canadian bacon, sliced ham, fried egg (GFO)

French Dip Sandwich* shaved prime rib, melted swiss, au jus, horseradish sauce (GFO)

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

Veggie Burger impossible patty, roasted portabello, provolone, arugula, roasted tomato, roasted tomato aioli

breakfast all day

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)

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

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

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

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

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

sides

Truffle Tater Tots

Hash Brown

Bacon or Sausage

Cheesy Grits

Mac and Cheese

Garlic Spinach

French Fries

Side Salad

cocktails

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

Champagne Supernova a mimosa of vanilla vodka, peach vodka, coconut chai syrup, lemon juice, bubbles

Comedy Of Errors an old-fashioned goodtime with bourbon, fig & cinnamon syrup, aztec chocolate bitters

Punch Drunk Love paradise found with five-spiced rum, almond, caramelized pineapple, lime

Safe Word a margarita of 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

desserts

New York Style Cheesecake graham cracker crust, macerated strawberries

Chocolate Fudge Cake chocolate cake, chocolate fudge, chocolate sauce

House Made Ice Creams And Sorbets

vanilla bean & chocolate ice cream, raspberry sorbet

(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