

LATE NIGHT

appetizers

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

Spinach & Artichoke Dip corn tortilla chips (GFO)

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

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)

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

Buffalo Cauliflower Bites blue cheese dressing, celery sticks

Crispy Chicken Tenders plain, bbq or buffalo style, celery sticks

soup

Creamy Tomato Soup basil pesto, parmesan cheese (GFO)

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

Classic French Onion Soup croutons, melted gruyere

Homestyle Chicken Noodle Soup pulled chicken, ditalini pasta

salads

Add: Grilled Chicken Grilled Shrimp Roasted Salmon*

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

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

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

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

sandwiches

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

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)

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

Add: Fried Egg Avocado

Veggie Burger impossible patty, roasted portabello, provolone, arugula, roasted tomato, roasted tomato aioli (GFO/VO)

breakfast

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

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

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, hashbrowns (GFO)

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

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

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

desserts

New York Style Cheesecake graham cracker crust, macerated strawberries

Warm Made-To-Order Beignets fresh lemon curd

Chocolate Fudge Cake chocolate cake, chocolate fudge, chocolate sauce

House Made Ice Creams & Sorbets
vanilla bean & chocolate ice cream, raspberry sorbet (GFO)

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 and pink grapefruit juices

(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