

# — BRUNCH —

## — from our bakery —

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

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

**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, toasted hazelnuts, fresh whipped cream, maple syrup

## — on the light side —

**Seasonal Fresh Fruit Plate** mint lemon and tajin syrups (GFO/VO)

**Avocado Toast** herb & avocado 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

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

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

## — breakfast specialties —

**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)

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

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

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

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

**Seasonal Vegetable Florentine\*** poached eggs, swiss chard, blistered tomatoes, zucchini, shallot, corn cream, pickled peppers, aged balsamic (GFO)

## — breakfast on the side —

**Smoked Ham**

**Link Sausage**

**Chicken Apple Sausage**

**Bacon**

**Corned Beef Hash**

**Seasonal Berries**

**Bagel and Schmear**

**Impossible Sausage**

**Cheesy Grits**

**Cottage Cheese**

**House Made Biscuit**

**Country Gravy**

## — beverages —

**Coffee**

**Espresso/Double**

**Cappuccino or Café Latte**

**Apple, Pineapple, Cranberry Juice**

**Fresh Squeezed Orange or**

**Grapefruit Juice**

## — appetizers —

**Spinach and 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, “granch” dip, vegetable crudite, grilled pita with fresh herbs, chickpea salad (GFO/VO)

## — soups —

**Creamy Tomato Soup** basil pesto, parmesan cheese (GFO)

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

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

**Classic French Onion Soup** croutons, melted gruyere

## — salads —

**The Henry Cobb Salad** grilled chicken, romaine, bacon, blue cheese, heirloom 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)

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

**Whole Grain Bowl** bulgur wheat, creamy garlic yogurt dressing, cucumber, pickled peppers, avocado, baby tomatoes, radish, wild arugula, lemon, sunflower seed (VO)

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

**Add: Grilled Chicken Grilled Shrimp Roasted Salmon\***

## — 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

**Add: Fried Egg**

**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)

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

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

## — cocktails —

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

(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