

Henrietta's

Brunch • Fall 2017

BRUNCH

- LITTLE MISS BOSTOCK *house made brioche, berries, almonds, whipped cream / à la mode*
- HOUSE MADE PRALINE DANISH *chocolate, caramel, pecans, whipped cream / à la mode*
- HOUSE MADE GRANOLA *yogurt, fresh fruit, local honey*
- PUMPKIN BREAD FRENCH TOAST *salted caramel, spiced pumpkin butter, cream cheese date ice cream*
- GLAZED LOBSTER OMELETTE* *fine herbes, cave aged gruyere, salad verte, frites*
- BREAKFAST SANDWICH *sunny side egg, house smoked bacon, spicy tomato jam, aged cheddar, seeded potato bun*
- CROQUE MONSIEUR / MADAME *ham, cave aged gruyere, frites*
- BENEDICT *prosciutto, cheddar biscuit, poached eggs, pickled pepper, hollandaise*
- DUCK CONFIT *ratatouille, breakfast potatoes, sunny up egg*
- AS YOU WISH *two eggs cooked to your liking, bacon, sausage or ham, breakfast potatoes or grits, choice of toast*
- GRASSFED BURGER *onion bordelaise, emmental, seeded potato bun, frites (add sunny side egg 2/ add bacon 2)*
- SHRIMP & GRITS *andouille sausage, oyster mushrooms, butter beans, stewed sweet peppers, shrimp bisque*
- GRILLED CHICKEN SALAD *romaine, Brussels sprouts, confit tomatoes, caesar dressing*

ACCOMPANIMENTS

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| TWO EGGS YOUR WAY | BREAKFAST POTATOES |
| APPLEWOOD SMOKED BACON | FRESH FRUIT |
| BREAKFAST SAUSAGE | TOAST <i>with fruit preserves</i> |
| GEECHIE BOY GRITS | CHEDDAR BISCUIT <i>house made strawberry jam</i> |

COCKTAILS

- BLOODY MARY *vodka, house bloody mary mix, pickles*
- WHITE RUSSIAN *vodka, Kahlua, cream*
- MICHELADA *Cooper River Belgian Golden, tomato juice, hot sauce, coriander*
- ROSE SANGRIA *Laurent Miquel, fresh citrus, berries, agave*
- MIMOSA *Prosecco, orange juice*

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

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