

Henrietta's

Lunch • Winter 2017

COMMENCE

OYSTERS *traditional accompaniments*

DEVILED EGGS *trout roe, cured yolk, chervil*

BOUDIN BITES *Charleston gold rice, pork sausage, remoulade*

CHARCUTERIE BOARD *selection of artisan meats and cheeses*

SALADE

BEET SALAD *smoked apple vinaigrette, roasted beets, fall citrus, whipped ricotta cheese*

COBB SALAD *gem lettuce, blue cheese, tomato, wood fired chicken, applewood bacon*

TUNA NICOISE *yellowfin tuna, haricot vert, local egg, anchovy*

GRILLED CHICKEN SALAD *romaine, Brussels sprouts, confit tomatoes, caesar dressing*

ENTRÉES

CLUB SANDWICH *house smoked turkey, applewood bacon, Alabama ham, rustic sourdough, frites*

QUICHE LORRAINE *bacon, onions, gruyere, salad verte*

FRIED CHICKEN SANDWICH *North Carolina chicken thigh, pickles, spicy aioli*

GRASSFED HAMBURGER *onion bordelaise, emmenthal, fries*

SHRIMP & GRITS *andouille sausage, oyster mushrooms, butter beans, stewed sweet peppers, shrimp bisque*

GLAZED LOBSTER OMELETTE* *fine herbes, cave aged gruyere, salad verte, frites*

ACCOMPANIMENTS

WILTED BABY SPINACH

GLAZED BABY VEGETABLES

FIELD PEA RAGOUT

POMMES FRITES

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

January 8, 2018

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