Henrietta's

Brunch · Fall 2018

BRUNCH

SEASONAL COFFEE CAKE raspberry, blueberry, blackberry, cinnamon crumble
LITTLE MISS BOSTOCK brioche, almond cream, peach preserves, local peaches and blueberry / à la mode
HOUSE MADE PRALINE DANISH ganache, caramel, pecans, whipped cream / à la mode
HOUSE MADE GRANOLA yogurt, fresh fruit, local honey
BANANA BREAD FRENCH TOAST salted caramel, chocolate sauce, graham cracker, cream cheese ice cream
BUTTERMILK FRIED CHICKEN & WAFFLES Prestige Farms chicken breast, maple gravy, honey butter
GLAZED LOBSTER OMELETTE fine herbes, cave aged gruyere, salad
BREAKFAST SANDWICH sunny up egg, bacon, spicy tomato jam, aged cheddar, seeded potato bun
REUBEN SANDWICH house cured & smoked pastrami, slaw, pumpernickle rye
*BENEDICT ham, cheddar biscuit, poached eggs, pickled peppers, hollandaise
CHICKEN BOG braised chicken leg, carolina gold rice middlins, fried egg
*AS YOU WISH two eggs cooked to your liking, bacon, sausage or ham, breakfast potatoes or grits, choice of toast
QUICHE LORRAINE bacon, onions, cave aged gruyere, salad verte
*WOOD GRILLED BURGER tomato, grilled onion, gem lettuce, pickles, frites, cracked pepper aioli
SHRIMP & GRITS andouille sausage, mushrooms, butter beans, stewed sweet peppers, shrimp bisque

ACCOMPANIMENTS

*TWO EGGS YOUR WAY APPLEWOOD SMOKED BACON BREAKFAST SAUSAGE GEECHIE BOY GRITS BREAKFAST POTATOES

FRESH FRUIT

TOAST housemade strawberry jam, butter CHEDDAR BISCUIT strawberry jam, butter BUTTER CROISSANT strawberry jam, butter

COCKTAILS

BLOODY MARY vodka, house bloody mary mix, pickles

WHITE RUSSIAN vodka, Kahlua, cream

ROSE SANGRIA Tuck Beckstoffer Wines Melee Rose, fresh citrus, berries, agave

MIMOSA Prosecco, orange juice

The chef prepares seasonal selections for our menus based on availability and freshness. Menus are subject to change.