Henrietta's

BRUNCH

SEASONAL COFFEE CAKE *raspberry, blueberry, blackberry, cinnamon crumble*

LITTLE MISS BOSTOCK *brioche, pecan cream, spiced apple butter, local apples and sour cherries / 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*

TURKEY BURGER *chipotle mayonnaise, pickled red onions, house-made potato bun, salad verte*

*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*

CAESAR SALAD *baby kale, parmesan, anchovies, roasted tomatoes, sourdough croutons (grilled chicken / shrimp*

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.

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