Henrietta's

Lunch · Summer 2018

SNACKS & SMALL PLATES

STOREY FARMS DEVILED EGGS trout roe, cured yolk, chervil

SMOKED TROUT RILLETTE horseradish creme fraiche, house pickles, grilled bread

ROASTED MUSHROOM & ONION TART burden creek chèvre, herb salad

HAT TRICK GIN STEAMED MUSSELS butter, parsley, garlic, grilled bread

SEASONAL MELON prosciutto americano, Thomasville tomme, Saba

PICKLED SHRIMP EN ESCABECHE picholine olives, butter crackers

JUMBO LUMP CRAB CAKE remoulade, salade verte, small tomatoes

SOUP & SALAD

SLOW ROASTED VIDALIA ONION SOUP crisp prosciutto americano, summer truffles

GOLD TOMATO GAZPACHO cucumber, tomato, herbs

SHAVED SUMMER SQUASH SALAD lemon, extra virgin olive oil, herbs, pecorino pepato

GARDEN LETTUCES baked chèvre, roasted peppers, sherry vinaigrette

HEIRLOOM TOMATOES & BURRATA arugula, nicoise olives, basil vinaigrette

SANDWICHES & PLATES

 ${\bf QUICHE\ LORRAINE}\ \ bacon, on ions, cave\ aged\ gruyere, farm\ lettuces$

 $\textbf{REUBEN SANDWICH} \quad \textit{house cured \& smoked pastrami, slaw, pumper nickle rye, frites}$

*WOOD GRILLED BURGER tomato, grilled onion, lettuce, pickles, cracked pepper aioli, house-made potato bun, frites

 $\textbf{LOWCOUNTRY BOUILLABAISE} \ \textit{smoked tomato broth, scallop, mussels, shrimp, grilled bread, rouille}$

 $\textbf{SHRIMP \& GRITS} \ \ \textit{andouille, mushrooms, butter beans, sweet peppers \& onions}$

*LOBSTER OMELETTE Maine Lobster, hollandaise, gruyere, frites

*WOOD GRILLED POULET ROUGE CHICKEN BREAST Anson Mills Polenta, braised greens, pan juices

DAILY LUNCH FEATURES

\$18

Includes your choice of: GARDEN LETTUCES -OR- SOUP

MONDAY STOREY FARM FRIED EGG SANDWICH

bacon, gruyere, onion, avocado mash, housemade potato bun TUESDAY
CHICKEN SALAD
SANDWICH
dijonaise, lettuce,

house-made brioche

BLT local heirloom tomato, bacon, lettuce, aioli, house-made brioche

WEDNESDAY

THURSDAY FRIED CHICKEN SANDWICH pickles, house-made potato bun FRIDAY
LOBSTER ROLL
celery, aioli,
house-made brioche

