Henrietta's

Lunch · Fall 2018

SMALL PLATES / SOUP / SALAD

STOREY FARMS DEVILED EGGS trout roe, cured yolk, chervil

WOOD FIRED OCTOPUS SALAD cherry tomatoes, capers, almonds, romesco, salsa verde

CRISP SWEETBREADS parmesan grits, bordelaise, bacon, pearl onions

 $\textbf{HAT TRICK GIN STEAMED MUSSELS} \ \textit{butter, parsley, garlic, grilled bread}$

BAKED OYSTERS melted cabbage, country ham, herb breadcrumb

PICKLED LOCAL SHRIMP EN ESCABECHE picholine olives, house made butter crackers

BRAISED BUTTON MUSHROOM SOUP wild mushrooms, truffles, thyme

SALAD MAISON roasted local vegetables, sherry thyme vinaigrette

HEIRLOOM TOMATOES & BURRATA arugula, nicoise olives, basil vinaigrette

CAESAR SALAD baby kale, parmasean, anchovies, roasted tomatoes, sourdough croutons (grilled chicken / shrimp)

SANDWICHES & PLATES

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

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

 $\textbf{*WOOD GRILLED BURGER} \ \ to mato, grilled \ onion, lettuce, pickles, cracked \ pepper \ aioli, house-made \ potato \ bun, frites$

SHRIMP & GRITS andouille, mushrooms, butter beans, sweet peppers & onions

*LOBSTER OMELETTE Maine Lobster, hollandaise, gruyere, frites

 $\textbf{*WOOD GRILLED POULET ROUGE CHICKEN BREAST} \ \textit{Anson Mills Polenta, braised greens, pan juices}$

 $\textbf{*WOOD GRILLED BAVETTE STEAK} \ \ \textit{rosemary-thyme pommes frites, black garlic steak sauce}$

DAILY LUNCH FEATURES

\$18

Includes your choice of: SALAD VERTE -OR- SOUP

MONDAY STOREY FARM FRIED EGG SANDWICH

bacon, gruyere, onion, avocado mash, housemade potato bun

TUESDAY SHRIMP SALAD ROLL

avocado, cilantro, jalapenos, house-made brioche

WEDNESDAY

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

THURSDAY FRIED CHICKEN SANDWICH

pickles, house-made potato bun

FRIDAY LOBSTER ROLL

celery, aioli, house-made brioche