

# Henrietta's

Brunch · Spring 2019

## FROM THE BAKERY

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**CHEDDAR BISCUIT** *strawberry jam, butter*

**BUTTER CROISSANT** *strawberry jam, butter*

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

**LITTLE MISS BOSTOCK** *brioche, strawberry jam, pistachio cream, local macerated strawberries/ à la mode*

**HOUSE MADE PRALINE DANISH** *ganache, caramel, pecans, whipped cream / à la mode*

## BRUNCH SPECIALTIES

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**GLAZED LOBSTER OMELETTE** *fine herbs, hollandaise, cave aged gruyère, salad verte, pommes frites\**

**BENEDICT** *ham, cheddar biscuit, poached eggs, pickled peppers, hollandaise\**

**BUTTERMILK FRIED CHICKEN & WAFFLES** *Prestige Farms chicken breast, maple gravy, honey butter*

**BBQ SHRIMP & GRITS** *Housemade BBQ Sauce, white cheddar grits, bacon, scallions*

**BANANA BREAD FRENCH TOAST** *salted caramel, chocolate sauce, graham cracker, cream cheese ice cream*

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

**CAROLINA GOLD RICE PURLOO** *braised chicken leg, carolina gold rice middlins, fried egg*

**QUICHE LORRAINE** *bacon, onions, cave aged gruyère, salad verte*

**WOOD GRILLED BURGER** *bordalaise onions, emmenthaler, house made potato bun\**

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

## ACCOMPANIMENTS

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**TWO EGGS YOUR WAY\***

**BREAKFAST POTATOES**

**APPLEWOOD SMOKED BACON**

**FRESH FRUIT**

**BREAKFAST SAUSAGE**

**FRESH BERRIES**

**GEECHIE BOY GRITS**

## COCKTAILS & SPRITZERS

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**BLOODY MARY** *vodka, house bloody mary mix, accoutrements*

**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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