

# Henrietta's

Supper • Winter 2020

## SEA

<b>BLUE CRAB FRITTER</b> <i>Jupiter purple rice, aged Parmesan cheese, pepper jelly</i>	16
<b>OYSTER &amp; PEARLS*</b> <i>broiled market oysters, La Tur fondue, black garlic vinegar, smoked trout roe</i>	22
<b>BANGS ISLAND, MAINE MUSSELS</b> <i>lemon caper butter, Andouille sausage, crusty French bread</i>	17
<b>WOOD-FIRED ROYAL RED SHRIMP</b> <i>tasso ham &amp; wild mushroom gumbo, baguette, hotel butter</i>	18
<b>OYSTERS ON THE HALF SHELL*</b> <i>red wine mignonette, horseradish cocktail sauce, lemon</i>	MKT

## GARDEN & PASTURE

<b>FRENCH ONION SOUP GRATINÉE</b> <i>Gruyère cheese, crouton, smoked pork hock</i>	12
<b>ICEBERG SLAB</b> <i>crispy olives, red onions, Roquefort bleu cheese, smoked bacon, green goddess dressing</i>	14
<b>JOYCE FARMS CRISP FREE-RANGE CHICKEN LIVER</b> <i>corn pudding, country ham, crispy phyllo</i>	14
<b>SALADE MAISON</b> <i>artisanal lettuces, radish, cornbread croutons, buttermilk dressing</i>	13
<b>OAK-FIRED JUMBO ASPARAGUS*</b> <i>shaved Father's Country Ham, slow poached egg, black garlic vinaigrette</i>	18
<b>CHICKEN SOUP</b> <i>brown rice, iron skillet cornbread, rouille</i>	14

## SUPPER

<b>FRIED ½ HERITAGE BIRD</b> <i>whipped potatoes, butter beans, gravy, house hot sauce</i>	26
<b>CHARRED ANGUS STEAK FRITES*</b> <i>8 oz filet, goat cheese fondue, sauce au poivre</i>	42
<b>THE DEWBERRY BURGER*</b> <i>onion bordelaise, whipped bleu cheese, house bun, pommes frites, slaw</i>	24
<b>BRAISED LAMB</b> <i>buckwheat dumpling, cucumber, mint, yogurt</i>	28
<b>OAK-FIRED JOYCE FARMS PORK CHOP</b> <i>horseradish creamed cauliflower, braised apples &amp; vinegar</i>	28
<b>FARRO RISOTTO</b> <i>roasted golden beets, golden raisin romesco, braised winter greens, crème de brie</i>	24
<b>MARKET CATCH</b> <i>Sea Island red pea succotash or speckled grits</i>	MKT

## SIDES

<b>PARMESAN HERBES POMMES FRITES</b>	8	<b>RED PEA SUCCOTASH</b>	9
<b>WHIPPED POTATOES</b>	9	<b>SPECKLED GRITS</b>	8
<b>CREAMED CAULIFLOWER</b>	9	<b>GRILLED ASPARAGUS</b>	9
<b>IRON SKILLET CORNBREAD</b>	9	<b>CHICK PEA FRIES</b> <i>basil crème fraîche</i>	8

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

**H**