Henrietta's

Lunch · Winter 2019

SMALL PLATES / SOUP / SALAD

STOREY FARMS DEVILED EGGS trout roe, cured yolk, chervil 10 WOOD FIRED OCTOPUS SALAD cherry tomatoes, capers, almonds, romesco, salsa verde 10 CRISP SWEETBREADS parmesan grits, bordelaise, bacon, pearl onions 14 $\textbf{HAT TRICK GIN STEAMED MUSSELS} \ \textit{butter, parsley, garlic, grilled bread}$ **BAKED OYSTERS** melted cabbage, country ham, herb breadcrumb 19 PICKLED LOCAL SHRIMP EN ESCABECHE picholine olives, house made butter crackers BRAISED BUTTON MUSHROOM SOUP wild mushrooms, truffles, thyme 9 SALAD MAISON roasted local vegetables, sherry thyme vinaigrette 11 HEIRLOOM TOMATOES & BURRATA arugula, nicoise olives, basil vinaigrette 12 CAESAR SALAD baby kale, parmasean, anchovies, roasted tomatoes, sourdough croutons (grilled chicken / shrimp 8) 13

SANDWICHES & PLATES

QUICHE LORRAINE bacon, onions, cave aged gruyere, farm lettuces

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

16
*WOOD GRILLED BURGER tomato, grilled onion, lettuce, pickles, cracked pepper aioli, house-made potato bun, pommes frites

16
SHRIMP & GRITS andouille, mushrooms, butter beans, sweet peppers & onions

20
*LOBSTER OMELETTE Maine Lobster, hollandaise, gruyere, pommes frites

25
*WOOD GRILLED POULET ROUGE CHICKEN BREAST Anson Mills Polenta, braised greens, pan juices

24
*WOOD GRILLED BAVETTE STEAK rosemary-thyme pommes frites, black garlic steak sauce

35

DAILY LUNCH FEATURES

\$18

Includes your choice of: SALAD VERTE -OR- SOUP

MONDAY STOREY FARM FRIED EGG SANDWICH bacon, gruyere, onion, avocado mash, house-

made potato bun

TUESDAY SHRIMP SALAD ROLL avocado, cilantro, jalapenos, house-made brioche WEDNESDAY
BLT
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

