

# Henrietta's

Lunch • Spring 2019

## TO START

**STOREY FARMS DEVEILED EGGS** *trout roe, cured yolk, chervil*

**WHITE WINE STEAMED MUSSELS** *butter, parsley, garlic, grilled bread*

**OYSTERS ON THE HALF SHELL** *red wine mignonette, horseradish cocktail sauce, lemon*

## SOUP & SALAD

**SOUP DU JOUR** *seasonal selection*

**SALAD MAISON** *shaved radishes, herbs, green goddess dressing*

**SPRING PEA SALAD** *whipped feta, crisp Bayonne ham, croissant croutons, lemon vinaigrette*

**COBB SALAD** *gem lettuce, blue cheese, tomato, wood fired chicken, applewood bacon*

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

## MAIN

**QUICHE LORRAINE** *bacon, onions, cave aged gruyère, farm lettuces*

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

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

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

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

**ROASTED JOYCE FARMS POULET ROUGE CHICKEN** *Anson Mills Polenta Integrale, braised greens, pan juices\**

**WOOD GRILLED BAVETTE STEAK** *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, gruyère, onion, avocado mash, house-made potato bun*

### TUESDAY

#### **SOUTHERN BURGER**

*house-made pimento cheese, bacon, onion jam*

### 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*

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

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