

Henrietta's

Breakfast · Summer 2018

FROM THE BAKERY

CHEDDAR BISCUIT *house made strawberry jam, butter*

CROISSANT *house made strawberry jam, butter*

SEASONAL COFFEE CAKE *nectarine, blackberry, cinnamon crumble*

LITTLE MISS BOSTOCK *brioche, almond cream, peach preserves, local peaches and blueberry / à la mode*

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

SELECTION OF ALL THREE *butter, fruit preserves, cane syrup*

WHOLE GRAINS

STEEL CUT OATMEAL *sour cherries, almonds, cane syrup*

BUCKWHEAT CRÊPES *ricotta, fresh fruit, local honey*

HOUSE MADE GRANOLA *yogurt, fresh fruit, local honey*

LOCAL EGGS

SHRIMP & GRITS *andouille sausage, mushrooms, butter beans, stewed sweet peppers, shrimp bisque*

EGG WHITE OMELETTE *asparagus, mushrooms, salade verte, tomatoes, fromage de chevre*

OMELETTE *ham, cave-aged gruyere, fines herbs, breakfast potatoes, choice of toast*

AS YOU WISH *two eggs cooked to your liking, bacon, sausage or ham, breakfast potatoes or grits, choice of toast*

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

BREAKFAST SANDWICH *sunny side up egg, house smoked bacon, tomato jam, aged cheddar, seeded potato bun*

ACCOMPANIMENTS

APPLEWOOD SMOKED BACON

BREAKFAST SAUSAGE

GEECHIE BOY GRITS

BREAKFAST POTATOES

FRESH FRUIT

TOAST *house made strawberry jam, butter*

BEVERAGES

JUICE

*grapefruit, cranberry, apple, tomato
fresh squeezed orange*

SECOND STATE COFFEE

*fresh brewed coffee
espresso
cappuccino
latte
cold brew*

TEA SELECTION

earl grey, chamomile, English breakfast, green tea

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

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