Henrietta's

Brunch Spring 2018

BRUNCH

LITTLE MISS BOSTOCK house made brioche, strawberries, pistachios, whipped cream / à la mode HOUSE MADE PRALINE DANISH ganache, caramel, pecans, whipped cream / à la mode HOUSE MADE GRANOLA yogurt, fresh fruit, local honey BANANA BREAD FRENCH TOAST salted caramel, chocolate sauce, graham cracker, cream cheese ice cream GLAZED LOBSTER OMELETTE fine herbes, cave aged gruyere, salade verte, pommes frites BREAKFAST SANDWICH sunny side up egg, house smoked bacon, spicy tomato jam, aged cheddar, seeded potato bun CROQUE MONSIEUR / MADAME ham, cave aged gruyere, pommes frites BENEDICT ham, cheddar biscuit, poached eggs, pickled peppers, hollandaise DUCK CONFIT ratatouille, breakfast potatoes, sunny side up egg AS YOU WISH two eggs cooked to your liking, bacon, sausage or ham, breakfast potatoes or grits, choice of toast EGG WHITE OMELETTE asparagus, mushrooms, salade verte, tomatoes, fromage de chevre GRASSFED BURGER onion bordelaise, emmenthal, seeded potato bun, pommes frites (add egg / bacon) SHRIMP & GRITS andouille sausage, mushrooms, butter beans, stewed sweet peppers, shrimp bisque GRILLED CHICKEN SALAD romaine, Brussels sprouts, confit tomatoes, parmesan, caesar dressing

A C C O M P A N I M E N T S

TWO EGGS YOUR WAY APPLEWOOD SMOKED BACON BREAKFAST SAUSAGE GEECHIE BOY GRITS BREAKFAST POTATOES FRESH FRUIT TOAST housemade strawberry jam, butter CHEDDAR BISCUIT strawberry jam, butter

COCKTAILS

BLOODY MARY vodka, house bloody mary mix, pickles 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.