

Henrietta's

Lunch Spring 2018

COMMENCE

OYSTERS *traditional accompaniments*

DEVILED EGGS *trout roe, cured yolk, chervil*

ESCARGOT *garlic, butter, parsley*

CHARCUTERIE BOARD *selection of artisan meats and cheeses*

SOUPE ET SALADE

FRENCH ONION SOUP *beef broth, baguette, emmenthaler*

BEEF SALAD *smoked apple vinaigrette, roasted beets, citrus, whipped ricotta cheese*

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

TUNA NICOISE *yellowfin tuna, haricot vert, local egg, anchovy*

GRILLED CHICKEN SALAD *romaine, Brussels sprouts, confit tomatoes, parmesan, caesar dressing*

ENTREÉS

CLUB SANDWICH *house smoked turkey, applewood bacon, ham, rustic sourdough, pommes frites*

QUICHE LORRAINE *bacon, onions, cave aged gruyere, salad verte*

FRIED CHICKEN SANDWICH *southern fried chicken breast, pickles, spicy aioli, pommes frites*

GRASSFED HAMBURGER *onion bordelaise, emmenthal, pommes frites*

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

GLAZED LOBSTER OMELETTE *fine herbes, cave aged gruyere, salade verte, pommes frites*