

# Henrietta's

Lunch • Spring 2018

## COMMENCE

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**OYSTERS** *traditional accompaniments*

**DEVILED EGGS** *trout roe, cured yolk, chervil*

**ESCARGOT** *garlic, butter, parsley*

**BOUDIN BITES** *Charleston gold rice, pork sausage, remoulade*

**CHARCUTERIE BOARD** *selection of artisan meats and cheeses*

## SOUPE ET SALADE

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**FRENCH ONION SOUP** *beef broth, baguette, emmenthaler*

**BEET 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, caesar dressing*

## ENTREÉS

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**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*