

Henrietta's

Lunch • Fall 2018

SMALL PLATES / SOUP / SALAD

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

WOOD FIRED OCTOPUS SALAD *cherry tomatoes, capers, almonds, romesco, salsa verde*

CRISP SWEETBREADS *parmesan grits, bordelaise, bacon, pearl onions*

HAT TRICK GIN STEAMED MUSSELS *butter, parsley, garlic, grilled bread*

BAKED OYSTERS *melted cabbage, country ham, herb breadcrumb*

PICKLED LOCAL SHRIMP EN ESCABECHE *picholine olives, house made butter crackers*

BRAISED BUTTON MUSHROOM SOUP *wild mushrooms, truffles, thyme*

SALAD MAISON *roasted local vegetables, sherry thyme vinaigrette*

HEIRLOOM TOMATOES & BURRATA *arugula, nicoise olives, basil vinaigrette*

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

SANDWICHES & PLATES

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

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

***WOOD GRILLED BURGER** *tomato, grilled onion, lettuce, pickles, cracked pepper aioli, house-made potato bun, frites*

SHRIMP & GRITS *andouille, mushrooms, butter beans, sweet peppers & onions*

***LOBSTER OMELETTE** *Maine Lobster, hollandaise, gruyere, frites*

***WOOD GRILLED POULET ROUGE CHICKEN BREAST** *Anson Mills Polenta, 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, gruyere, onion, avocado mash, house-made potato bun

TUESDAY

SHRIMP SALAD ROLL
avocado, cilantro, jalapenos, house-made brioche

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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