

# Henrietta's

Brunch · Spring 2019

## FROM THE BAKERY

---

**CHEDDAR BISCUIT** *strawberry jam, butter*

**BUTTER CROISSANT** *strawberry jam, butter*

**SEASONAL COFFEE CAKE** *local peaches, cinnamon crumble*

**LITTLE MISS BOSTOCK** *brioche, strawberry jam, pistachio cream, local macerated strawberries/ à la mode*

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

## BRUNCH SPECIALTIES

---

**GLAZED LOBSTER OMELETTE** *fine herbs, hollandaise, cave aged gruyère, salad verte, pommes frites\**

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

**BUTTERMILK FRIED CHICKEN & WAFFLES** *Prestige Farms chicken breast, maple gravy, honey butter*

**BBQ SHRIMP & GRITS** *Housemade BBQ Sauce, white cheddar grits, bacon, scallions*

**BANANA BREAD FRENCH TOAST** *salted caramel, chocolate sauce, graham cracker, cream cheese ice cream*

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

**CAROLINA GOLD RICE PURLOO** *braised chicken leg, carolina gold rice middlins, fried egg*

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

**WOOD GRILLED BURGER** *bordalaise onions, emmenthaler, house made potato bun\**

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

## ACCOMPANIMENTS

---

**TWO EGGS YOUR WAY\***

**BREAKFAST POTATOES**

**APPLEWOOD SMOKED BACON**

**FRESH FRUIT**

**BREAKFAST SAUSAGE**

**FRESH BERRIES**

**GEECHIE BOY GRITS**

## SPRITZERS

---

**APEROL SPRITZ** *Aperol, rosé prosecco, orange twist*

**STREGA SPRITZ** *Strega, rosé prosecco, lemon juice, lemon twist*

**CAMPARI SPRITZ** *Campari, rosé prosecco, soda water, green olive, orange slice*

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

**H**