

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.*

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