Henrietta's

Breakfast · Fall 2019

FROM THE BAKERY

CHEDDAR BISCUIT house made strawberry jam, butter

BUTTER CROISSANT house made strawberry jam, butter

SEASONAL COFFEE CAKE local peaches, cinnamon crumble

LITTLE MISS BOSTOCK brioche, blackberry jam, almond cream, local nectarines, blueberries/ à la mode

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

BAKERY BASKET biscuit, bostock, danish, butter, fruit preserves

WHOLE GRAINS

STEEL CUT OATMEAL sour cherries, almonds, cane syrup **BUCKWHEAT CRÊPES** ricotta, fresh fruit, local honey **HOUSE MADE GRANOLA** yogurt, fresh fruit, local honey

LOCAL EGGS

BBQ SHRIMP & GRITS Housemade BBO Sauce, white cheddar grits, bacon, scallions
EGG WHITE OMELETTE* asparagus, mushrooms, salade verte, tomatoes, fromage de chèvre, choice of toast
OMELETTE* ham, cave-aged gruyère, fines herbs, breakfast potatoes, choice of toast
AS YOU WISH* two eggs cooked to your liking, bacon, sausage or ham, breakfast potatoes or grits, choice of toast
BENEDICT* ham, cheddar biscuit, poached eggs, pickled peppers, hollandaise
BREAKFAST SANDWICH* sunny side up egg, house smoked bacon, tomato jam, aged cheddar, seeded potato bun

A C C O M P A N I M E N T S

APPLEWOOD SMOKED BACON BREAKFAST SAUSAGE GEECHIE BOY GRITS BREAKFAST POTATOES FRESH FRUIT FRESH BERRIES TOAST house made strawberry jam, butter

BEVERAGES

JUICE grapefruit, cranberry, apple, tomato fresh squeezed orange

SECOND STATE COFFEE fresh brewed coffee espresso

cappuccino latte cold brew

TEA SELECTION earl grey, chamomile, English breakfast, green tea

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