

Henrietta's

Brunch · Winter 2020

FROM THE BAKERY

CHEDDAR BISCUIT *strawberry jam, butter*

BUTTER CROISSANT *strawberry jam, butter*

SEASONAL COFFEE CAKE *apples, cranberries, cinnamon crumble*

LITTLE MISS BOSTOCK *brioche, pistachio cream, citrus, candied kumquats / à la mode*

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

STARTERS

BLUE CRAB FRITTER *Jupiter purple rice, aged parmesan cheese, pepper jelly*

WOOD-FIRED ROYAL RED SHRIMP *tasso ham & wild mushroom gumbo, crusty baguette, hotel butter*

DEVILED EGG* *fried oyster, hot sauce*

FRENCH ONION SOUP GRATINÉE *smoked pork hock, cave aged gruyère, crouton*

BRUNCH SPECIALTIES

BBQ SHRIMP & GRITS *housemade BBQ sauce, bacon, scallions, white cheddar grits*

MARKET CATCH *Sea Island red pea succotash*

SHORT RIB HASH *poached egg, caramelized red onion, crispy potatoes, hollandaise*

LOADED OMELETTE* *ham, smoked bacon, pepper jack cheese, onions, peppers, pommes frites*

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

BUTTERMILK FRIED CHICKEN SANDWICH *pickles, spicy mayonnaise, house bun, pommes frites*

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

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

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

DEWBERRY BURGER* *bordelelaise onions, whipped bleu cheese, house bun, pomme frites*

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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