# Henrietta's

Brunch · Fall 2019

#### FROM THE BAKERY

CHEDDAR BISCUIT strawberry jam, butter

BUTTER CROISSANT strawberry jam, butter

SEASONAL COFFEE CAKE apples, cranberries, cinnamon crumble

LITTLE MISS BOSTOCK brioche, blackberry jam, almond cream, roasted plums, blueberries/ 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

 $\textbf{WOOD-FIRED ROYAL RED SHRIMP} \ \textit{tasso ham \& wild mushroom gumbo, crusty baguette, hotel butter}$ 

**DEVILED EGG\*** fried oyster, hot sauce

FRENCH ONION SOUP GRATINÉE Gruyère cheese, crouton, smoked pork hock

## 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

 $\textbf{BANANA BREAD FRENCH TOAST} \quad \textit{salted caramel, chocolate sauce, graham cracker, cream cheese ice cream}$ 

 $\textbf{TURKEY BURGER} \ \ \textit{chipotle mayonnaise}, \textit{pickled red onions}, \textit{house-made potato bun}, \textit{salad verte}$ 

**HUEVOS RANCHEROS\*** chili verde pork, Sea Island red peas, Carolina Gold rice, cotija cheese, poached egg

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

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

 $\textbf{CAESAR SALAD} \ \ \textit{baby kale, parmesan, anchovies, roasted tomatoes, sourdough croutons (\textit{grilled chicken} \ \ / \textit{shrimp} \ \ )$ 

#### 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