

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*

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*

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

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

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

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

PUMPKIN FRENCH TOAST *house-made pumpkin bread, spiced caramel, roasted pumpkin, cream cheese & date ice cream*

SWEET POTATO WAFFLE *pecan praline sauce, whipped cream*

SALADE MAISON *artisanal lettuces, radish, cornbread croutons, buttermilk dressing (add grilled chicken 6 | shrimp 8)*

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

DEWBERRY BURGER* *smoked onion jam, 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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