

Henrietta's

Supper • Fall 2019

SEA

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

OYSTER & PEARLS* *broiled market oysters, La Tur fondue, smoked trout roe*

BANGS ISLAND, MAINE MUSSELS *lemon caper butter, Andouille sausage, crusty French bread*

CAST IRON YELLOWFIN TUNA* *crispy pickled okra, spicy French dressing*

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

OYSTERS ON THE HALF SHELL* *red wine mignonette, horseradish cocktail sauce, lemon*

GARDEN & PASTURE

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

ICEBERG SLAB *crispy olives, red onions, Roquefort bleu cheese, smoked bacon, green goddess dressing*

WHIPPED CHICKEN LIVER TOAST *lemony mushrooms, aged Parmesan cheese*

SALADE MAISON *artisanal lettuces, radish, cornbread croutons, buttermilk dressing*

OAK-FIRED JUMBO ASPARAGUS* *shaved Father's Country Ham, slow poached egg, black garlic vinaigrette*

CHICKEN SOUP *brown rice, iron skillet cornbread, rouille*

SUPPER

FRIED ½ HERITAGE BIRD *whipped potatoes, butter beans, gravy, house hot sauce*

CHARRED ANGUS STEAK FRITES* *goat cheese fondue, sauce au poivre*

THE DEWBERRY BURGER* *smoked onion jam, whipped bleu cheese, house bun, pomme frites, slaw*

BRAISED LAMB *buckwheat dumpling, cucumber, mint, yogurt*

OAK-FIRED JOYCE FARMS PORK CHOP *horseradish creamed cauliflower, braised apples & vinegar*

BRAISED CABBAGE ROLLS *smoked local grains, tomato, okra, crispy hominy*

MARKET CATCH *Sea Island red pea succotash or speckled grits*

SIDES

PARMESAN HERBES POMME FRITES

WHIPPED POTATOES

CREAMED CAULIFLOWER

IRON SKILLET CORNBREAD

RED PEA SUCCOTASH

SPECKLED GRITS

GRILLED ASPARAGUS

BRAISED TURNIP GREENS

Executive Chef Michael Semanick

**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

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