

Henrietta's

Lunch • Spring 2019

SMALL PLATES / SOUP / SALAD

STOREY FARMS DEVILED EGGS *trout roe, cured yolk, chervil*

WHITE WINE STEAMED MUSSELS *butter, parsley, garlic, grilled bread*

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

FRENCH ONION SOUP *gruyère, crouton*

SALAD MAISON *shaved radishes, herbs, green goddess dressing*

SPRING PEA SALAD *whipped feta, crisp Bayonne ham, croissant croutons, lemon vinaigrette*

COBB SALAD *gem lettuce, blue cheese, tomato, wood fired chicken, applewood bacon*

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

SANDWICHES & PLATES

QUICHE LORRAINE *bacon, onions, cave aged gruyère, farm lettuces*

TURKEY BURGER *chipotle mayonnaise, pickled red onions, house-made potato bun, salad verte*

***WOOD GRILLED BURGER** *bordelaise onions, emmenthaler, house made potato bun*

BBQ SHRIMP & GRITS *Housemade BBQ Sauce, white cheddar grits, bacon, scallions*

***GLAZED LOBSTER OMELETTE** *fine herbs, hollandaise, cave aged gruyère, salad verte, pommes frites*

***ROASTED JOYCE FARMS POULET ROUGE CHICKEN** *Anson Mills Polenta Integrale, braised greens, pan juices*

***WOOD GRILLED BAVETTE STEAK** *rosemary-thyme pommes frites, black garlic steak sauce*

DAILY LUNCH FEATURES

\$18

Includes your choice of: **SALAD VERTE -OR- SOUP**

MONDAY

STOREY FARM FRIED EGG SANDWICH
bacon, gruyère, onion, avocado mash, house-made potato bun

TUESDAY

SOUTHERN BURGER
house-made pimento cheese, bacon, onion jam

WEDNESDAY

BLT
local heirloom tomato, bacon, lettuce, aioli, house-made brioche

THURSDAY

FRIED CHICKEN SANDWICH
pickles, house-made potato bun

FRIDAY

LOBSTER ROLL
celery, aioli, house-made brioche

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

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