

Henrietta's

Lunch • Fall 2019

TO START

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

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

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*

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

SALAD

CAST IRON TUNA NIÇOISE* *noodle pillow, crispy pickled okra, hardboiled egg, olives, spicy French vinaigrette*

COBB SALAD* *smoked salmon, Roquefort bleu, roasted tomato, soft boiled egg, hearts of palm, smoked bacon, lemon shallot vinaigrette*

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

ICEBERG SLAB *crispy olives, Roquefort bleu cheese, smoked bacon, green goddess dressing (add grilled chicken | shrimp)*

MAIN

PETIT FILET* (4 oz) *sauce au poivre, charred asparagus, pommes frites, aioli*

BANGS ISLAND, MAINE MUSSELS *lemon caper butter, Andouille sausage, pommes frites, aioli*

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

BUTTERMILK FRIED CHICKEN SANDWICH *pickled onion, pickles, spicy mayonnaise, house bun*

HOUSE-SMOKED TURKEY CLUB *Benton's crispy bacon, sliced apple, melted Brie cheese, arugula, house-made croissant*

SLOW ROASTED PORK BELLY SANDWICH *caramelized onion, bbq sauce, Gruyère cheese, B&B pickles, slaw, Texas toast*

Sandwiches include your choice of: SALAD VERTE -OR- POMMES FRITES

SIDES

POMMES FRITES *aioli*

GRILLED ASPARAGUS

IRON SKILLET CORNBREAD

BRAISED TURNIP GREENS

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

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