

Henrietta's

Brunch · Spring 2019

FROM THE BAKERY

SEASONAL COFFEE CAKE *raspberry, blueberry, blackberry, cinnamon crumble*

LITTLE MISS BOSTOCK *brioche, pecan cream, spiced apple butter, local apples and sour cherries / à la mode*

HOUSE MADE PRALINE DANISH *ganache, caramel, pecans, whipped cream / à la mode*

BRUNCH SPECIALTIES

BANANA BREAD FRENCH TOAST *salted caramel, chocolate sauce, graham cracker, cream cheese ice cream*

BUTTERMILK FRIED CHICKEN & WAFFLES *Prestige Farms chicken breast, maple gravy, honey butter*

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

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

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

CAROLINA GOLD RICE PURLOO *braised chicken leg, carolina gold rice middlins, fried egg*

QUICHE LORRAINE *bacon, onions, cave aged gruyere, salad verte*

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

SHRIMP & GRITS *andouille sausage, mushrooms, butter beans, stewed sweet peppers, shrimp bisque*

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

ACCOMPANIMENTS

***TWO EGGS YOUR WAY**

APPLEWOOD SMOKED BACON

BREAKFAST SAUSAGE

GEECHIE BOY GRITS

BREAKFAST POTATOES

FRESH FRUIT

FRESH BERRIES

CHEDDAR BISCUIT *strawberry jam, butter*

BUTTER CROISSANT *strawberry jam, butter*

COCKTAILS & SPRITZERS

BLOODY MARY *vodka, house bloody mary mix, accoutrements*

WHITE RUSSIAN *vodka, Kahlua, cream*

ROSE SANGRIA *Tuck Beckstoffer Wines Melee Rose, fresh citrus, berries, agave*

MIMOSA *Prosecco, orange juice*

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

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