

LATE NIGHT

appetizers

Seasonal Fresh Fruit Plate almond agave chia seed pudding (GFO/VO)

Spinach & Artichoke Dip corn tortilla chips (GFO)

Crispy Fried Popcorn Shrimp spicy peppers, lemon, herbs, malt vinegar tartar sauce

Tater Tot Nachos braised short rib, jalapeno, cheese sauce, pico de gallo, sour cream (GFO)

Buffalo Style Chicken Wings blue cheese dressing, celery sticks (GFO)

Mezze Plate roasted garlic hummus, vegetable crudite, grilled pita with fresh herbs, chickpea salad (GFO/VO)

Buffalo Cauliflower Bites blue cheese dressing, celery sticks

Crispy Chicken Tenders plain, bbq or buffalo style, celery sticks

soup

Creamy Tomato Soup basil pesto, parmesan cheese (GFO)

Grilled Cheese & Tomato Soup cheddar, gouda & fontina cheeses, butter toasted sourdough bread (GFO)

Classic French Onion Soup croutons, melted gruyere

Homestyle Chicken Noodle Soup pulled chicken, ditalini pasta

salads

Add: Grilled Chicken Grilled Shrimp Roasted Salmon*

The Henry Cobb Salad grilled chicken, romaine, bacon, blue cheese, diced tomato, hard-boiled egg, avocado (GFO)

Italian Chopped Salad romaine, grated eggs, heirloom tomatoes, olives, pinenuts, fontina, salami, pepperoncini, oregano vinaigrette, red onion, radish (GFO/VO)

Whole Grain Bowl millet, grilled asparagus, english peas, fresh mint, artichoke hearts, clementines, chili crisp vinaigrette (GFO/VO)

Traditional Caesar Salad* romaine, parmesan cheese, croutons, caesar dressing (GFO)

sandwiches

Served with your choice of French fries, truffle tots or side salad

The Henry Burger* bacon jam, cheddar cheese, special sauce, lettuce, tomato, onion, sesame seed brioche bun (GFO)

Build Your Own Burger* lettuce, tomato, onion and your choice of three of the following: cheddar, swiss, provolone, blue cheese, avocado, mushrooms, caramelized onions, bacon, canadian bacon, sliced ham, fried egg (GFO)

French Dip Sandwich* shaved prime rib, melted swiss, au jus, horseradish sauce (GFO)

Corned Beef Reuben sauerkraut, melted swiss, 1000 island dressing, marbled rye bread (GFO)

Grilled Chicken Breast Sandwich ciabatta roll, lemon herb aioli, bacon, arugula, roasted tomato, caramelized onion

Add: Fried Egg Avocado

Veggie Burger impossible patty, roasted portabello, provolone, arugula, roasted tomato, roasted tomato aioli (GFO/VO)

breakfast

The Henry Breakfast* three eggs any style, served with choice of bacon, ham, country sausage or chicken apple sausage, hashbrowns, country toast (GFO)
SUB Impossible Sausage

Henry's Brioche French Toast strawberry, banana, nutella, toasted hazelnuts, fresh whipped cream, maple syrup

California Club Omelet bacon, tomato, avocado, cheddar cheese, served with hashbrowns, country toast (GFO)

Steak & Eggs* 12oz. ribeye steak, two eggs any style, served with hashbrowns, country toast (GFO)

Signature Short Rib Benedict* braised short rib, soft poached eggs, hollandaise, hashbrowns (GFO)

Breakfast Burrito scrambled eggs, chorizo, pico de gallo, tater tots, jack cheese, salsa roja, sour cream

Buttermilk Scratch Pancakes served with powdered sugar, butter, maple syrup

Bananas Foster, Strawberry Shortcake or Blueberry Pancakes served with powdered sugar, butter, maple syrup

desserts

New York Style Cheesecake graham cracker crust, macerated strawberries

Warm Made-To-Order Beignets fresh lemon curd

Chocolate Fudge Cake chocolate cake, chocolate fudge, chocolate sauce

House Made Ice Creams & Sorbets
vanilla bean & chocolate ice cream, raspberry sorbet (GFO)

cocktails

Rosé All Day a mimosa of vodka, strawberry rhubarb rose syrup, elderflower liqueur, cantaloupe syrup, orange & lemon juice, rosé champagne

Champagne Supernova a mimosa of vanilla vodka, peach vodka, coconut chai syrup, lemon juice, bubbles

Comedy Of Errors an old-fashioned goodtime with bourbon, fig & cinnamon syrup, aztec chocolate bitters

Punch Drunk Love paradise found with five-spiced rum, almond, caramelized pineapple, lime

Safe Word a margarita of blanco tequila, hibiscus habanero syrup, lime & orange juices, yuzu sour

virgin

Violet Beauregard blupom, lavender honey, unsweetened iced tea

Get Lei'd kern's pink guava, passionfruit puree, pineapple, orange and pink grapefruit juices

(GFO): THIS MENU ITEM MAY BE PREPARED GLUTEN FREE UPON REQUEST.

(VO): THIS MENU ITEM MAY BE PREPARED VEGAN UPON REQUEST.

Chef de Cuisine Lincoln Tomosvary | General Manager Grace Lynch

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. For your safety, inform your server of any food allergies so they may advise you of the items that would best accommodate your needs. An 18% gratuity will be added to parties of 6 or more.

HM

THE
HENRY

— BREAKFAST —

— on the light side —

Morning Boost Acai Smoothie mixed seasonal berries, bananas, coconut milk, honey (GFO/VO)

Avocado Smoothie pineapple, spinach, oatmilk (GFO/VO)

Seasonal Fresh Fruit Plate almond agave chia seed pudding (GFO/VO)

Avocado Toast herbed cheese spread, pickled shallots, radish, basil, capers, cherry tomatoes on country toast (GFO/VO)

Oatmeal vanilla-almond granola, dried fruits, brown sugar, warm milk (GFO/VO)

Greek Yogurt Parfait vanilla bean, vanilla-almond granola, honey, fresh berries (GFO)

Vanilla-Almond Granola dried fruits and chilled milk

Smoked Salmon Toast* herbed cheese, shallots, radishes, basil, capers, on country toast (GFO)

— classics —

Traditional Eggs Benedict* soft poached eggs, Canadian bacon, hollandaise, on toasted English muffin, served with hashbrowns (GFO)

Steak & Eggs* 12oz. ribeye steak, two eggs any style, served with hashbrowns, country toast (GFO)

The Henry Breakfast* three eggs any style, served with choice of bacon, ham, country sausage or chicken apple sausage, hashbrowns, country toast (GFO)
Sub Impossible Sausage

California Club Omelet bacon, tomato, avocado, cheddar cheese, served with hashbrowns, country toast (GFO)

Corned Beef Hash & Eggs* two sunny-side up eggs, hollandaise sauce, served with country toast (GFO)

Fried Chicken & Country Gravy house made biscuits, sausage gravy, hot honey

— breakfast on the side —

Smoked Ham

Seasonal Berries

Link Sausage

Bagel and Schmeear

Chicken Apple Sausage

Cheesy Grits

Bacon

Cottage Cheese

Corned Beef Hash

Country Gravy

Impossible Sausage

House Made Biscuit

— beverages —

Coffee

Espresso/Double

Cappuccino or Café Latte

Apple, Pineapple, Cranberry Juice

Fresh Squeezed Orange or Grapefruit Juice

(GFO): This menu item may be prepared Gluten Free upon request.

— from our bakery —

Warm Made-To-Order Beignets fresh lemon curd

House Made Fat Elvis Pull-Apart Donuts candied bacon, peanut butter glaze, banana pudding dipping sauce

Warm Banana Bread

— off the griddle —

Buttermilk Scratch Pancakes served with powdered sugar, butter, maple syrup

Bananas Foster, Strawberry Shortcake or Blueberry Pancakes served with powdered sugar, butter, maple syrup

Henry's Brioche French Toast strawberry, banana, nutella, fresh whipped cream, maple syrup, toasted hazlenuts

— egg specialties —

Signature Short Rib Benedict* braised short rib, soft poached eggs, hollandaise, on hashbrowns (GFO)

All Natural Egg White Omelet spinach, mushrooms, asparagus, plum tomato coulis, served with fresh fruit (GFO)

Huevos Rancheros* corn tortilla, pico de gallo, salsa ranchera, queso fresco, beer braised black beans, two sunny-side up eggs

Breakfast Burrito scrambled eggs, chorizo, pico de gallo, tater tots, jack cheese, salsa roja, sour cream

Spring Vegetable Skillet baked eggs, spicy tomato sauce, spinach, arugula, english peas, asparagus, feta cheese, grilled bread (GFO/VO)

— cocktails —

Champagne Supernova vanilla vodka, peach vodka, coconut chai syrup, lemon juice and bubbles

Rosé All Day vodka, strawberry rhubarb rose syrup, elderflower liqueur, cantaloupe syrup, orange & lemon juice, rosé champagne

Hot Under the Collar green chili vodka, mary mix, rosemary, bacon

Strange Brew modelo especial, lime, mary mix

Et Tu, Brut-Eh? vodka, cucumber, dill, clamato, spice

The Wind-Up Bird grapefruit vodka, ginger beer, honeysuckle & peppercorn syrup, basil syrup, lemon juice

Safe Word blanco tequila, hibiscus habanero syrup, lime & orange juices, yuzu sour

— virgin —

Violet Beauregard blupom, lavender honey, unsweetened iced tea

Get Lei'd kern's pink guava, passionfruit puree, pineapple, orange & pink grapefruit juices

(VO): This menu item may be prepared Vegan upon request.

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— BRUNCH —

— from our bakery —

Warm Made-To-Order Beignets fresh lemon curd

House Made Fat Elvis Pull-Apart Donuts candied bacon, peanut butter glaze, banana pudding dipping sauce

Warm Banana Bread

— off the griddle —

Buttermilk Scratch Pancakes served with powdered sugar, butter, maple syrup

Bananas Foster, Strawberry Shortcake or Blueberry Pancakes served with powdered sugar, butter, maple syrup

Henry's Brioche French Toast strawberry, banana, nutella, fresh whipped cream, maple syrup, toasted hazlenuts

— on the light side —

Morning Boost Acai Smoothie mixed seasonal berries, bananas, coconut milk, honey (GFO/VO)

Avocado Smoothie pineapple, spinach, oatmilk (GFO/VO)

Seasonal Fresh Fruit Plate almond agave chia seed pudding (GFO/VO)

Avocado Toast herbed cheese spread, pickled shallots, radish, basil, capers, cherry tomatoes on country toast (GFO/VO)

Oatmeal vanilla-almond granola, dried fruits, brown sugar, warm milk (GFO/VO)

Greek Yogurt Parfait vanilla bean, vanilla-almond granola, honey, fresh berries (GFO)

Vanilla-Almond Granola dried fruits and chilled milk

Smoked Salmon Toast* herbed cheese, shallots, radishes, basil, capers, on country toast (GFO)

— breakfast specialties —

Traditional Eggs Benedict* soft poached eggs, Canadian bacon, hollandaise, on toasted English muffin, served with hashbrowns (GFO)

Steak & Eggs* 12oz. ribeye steak, two eggs any style, served with hashbrowns, country toast (GFO)

The Henry Breakfast* three eggs any style, served with choice of bacon, ham, country sausage or chicken apple sausage, hashbrowns, country toast (GFO) Sub Impossible Sausage

California Club Omelet bacon, tomato, avocado, cheddar cheese, served with hashbrowns, country toast (GFO)

All Natural Egg White Omelet spinach, mushrooms, asparagus, plum tomato coulis, served with fresh fruit (GFO)

Signature Short Rib Benedict* braised short rib, soft poached eggs, hollandaise, on hashbrowns (GFO)

Fried Chicken & Country Gravy house made biscuits, sausage gravy, hot honey

Breakfast Burrito scrambled eggs, chorizo, pico de gallo, tater tots, jack cheese, salsa roja, sour cream

Spring Vegetable Skillet baked eggs, spicy tomato sauce, spinach, arugula, english peas, asparagus, feta cheese, grilled bread (GFO/VO)

— breakfast on the side —

Smoked Ham

Link Sausage

Chicken Apple Sausage

Bacon

Corned Beef Hash

Impossible Sausage

Seasonal Berries

Bagel and Schmeear

Cheesy Grits

Cottage Cheese

House Made Biscuit

Country Gravy

— beverages —

Coffee

Espresso/Double

Cappuccino or Café Latte

Apple, Pineapple, Cranberry Juice

Fresh Squeezed Orange or Grapefruit Juice

— appetizers —

Spinach and Artichoke Dip corn tortilla chips (GFO)

Tater Tot Nachos braised short rib, jalapeno, cheese sauce, pico de gallo, sour cream (GFO)

Buffalo Style Chicken Wings blue cheese dressing, celery sticks (GFO)

Buffalo Cauliflower Bites blue cheese dressing, celery sticks

Crispy Chicken Tenders plain or buffalo style, celery sticks

Crispy Fried Popcorn Shrimp spicy peppers, lemon, herbs, malt vinegar tartar sauce

Mezze Plate roasted garlic hummus, vegetable crudite, grilled pita with fresh herbs, chickpea salad (GFO/VO)

— soups —

Creamy Tomato Soup basil pesto, parmesan cheese (GFO)

Grilled Cheese and Tomato Soup cheddar, gouda and fontina cheeses, butter toasted sourdough bread (GFO)

Homestyle Chicken Noodle pulled chicken, ditalini pasta (GFO)

Classic French Onion Soup croutons, melted gruyere

— salads —

Add: Grilled Chicken, Grilled Shrimp, or Roasted Salmon*

The Henry Cobb Salad grilled chicken, romaine, bacon, blue cheese, heirloom tomato, hard-boiled egg, avocado (GFO)

Italian Chopped Salad romaine, grated eggs, heirloom tomatoes, olives, pinenuts, fontina, salami, pepperoncini, oregano vinaigrette, red onion, radish (GFO/VO)

Traditional Caesar Salad romaine, parmesan cheese, croutons, caesar dressing (GFO)

Whole Grain Bowl millet, grilled asparagus, english peas, fresh mint, artichoke hearts, clementines, chili crisp vinaigrette (VO)

Super Food Salad romaine, baby kale, cucumber, green apple, blueberry, red pepper, quinoa, pumpkin seed, pistachio, citrus dressing (GFO/VO)

— sandwiches —

Served with your choice of French fries, truffle tots or side salad

Grilled Chicken Breast Sandwich ciabatta roll, bacon, arugula, roasted tomato, caramelized onion, lemon herb aioli

Add: Fried Egg Avocado

The Henry Burger* bacon jam, cheddar cheese, special sauce, lettuce, tomato, onion, sesame seed brioche bun (GFO)

Build Your Own Burger* lettuce, tomato, onion and your choice of three of the following: cheddar, swiss, provolone, blue cheese, avocado, mushrooms, caramelized onions, bacon, canadian bacon, sliced ham, fried egg (GFO)

Corned Beef Reuben sauerkraut, melted swiss, 1000 island dressing, marbled rye bread (GFO)

Veggie Burger impossible patty, roasted portabello, provolone, arugula, roasted tomato, roasted tomato aioli



— cocktails —

Champagne Supernova vanilla vodka, peach vodka, coconut chai syrup, lemon juice and bubbles

Rosé All Day vodka, strawberry rhubarb rose syrup, elderflower liqueur, cantaloupe syrup, orange & lemon juice, rosé champagne

Hot Under the Collar green chili vodka, mary mix, rosemary, bacon

Strange Brew modelo especial, lime, mary mix

Et Tu, Brut-Eh? vodka, cucumber, dill, clamato, spice

The Wind-Up Bird grapefruit vodka, ginger beer, honeysuckle & peppercorn syrup, basil syrup, lemon juice

Safe Word blanco tequila, hibiscus habanero syrup, lime & orange juices, yuzu sour

— virgin —

Violet Beauregard blupom, lavender honey, unsweetened iced tea

Get Lei'd kern's pink guava, passionfruit puree, pineapple, orange & pink grapefruit juices

(GFO): This menu item may be prepared Gluten Free upon request.

(VO): This menu item may be prepared Vegan upon request.

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— LUNCH —

— appetizers —

Spinach and Artichoke Dip corn tortilla chips (GFO)

Tater Tot Nachos braised short rib, jalapeno, cheese sauce, pico de gallo, sour cream (GFO)

Buffalo Style Chicken Wings blue cheese dressing, celery sticks (GFO)

Buffalo Cauliflower Bites blue cheese dressing, celery sticks

Crispy Chicken Tenders plain or buffalo style, celery sticks

Crispy Fried Popcorn Shrimp spicy peppers, lemon, herbs, malt vinegar tartar sauce

Mezze Plate roasted garlic hummus, vegetable crudite, grilled pita with fresh herbs, chickpea salad (GFO/VO)

— soups —

Creamy Tomato Soup basil pesto, parmesan cheese (GFO)

Grilled Cheese and Tomato Soup cheddar, gouda and fontina cheeses, butter toasted sourdough bread (GFO)

Homestyle Chicken Noodle pulled chicken, ditalini pasta (GFO)

Classic French Onion Soup croutons, melted gruyere

— salads —

Add: Grilled Chicken, Grilled Shrimp, or Roasted Salmon*

The Henry Cobb Salad grilled chicken, romaine, bacon, blue cheese, heirloom tomato, hard-boiled egg, avocado (GFO)

Italian Chopped Salad romaine, grated eggs, heirloom tomatoes, olives, pinenuts, fontina, salami, pepperoncini, oregano vinaigrette, red onion, radish (GFO/VO)

Traditional Caesar Salad romaine, parmesan cheese, croutons, caesar dressing (GFO)

Whole Grain Bowl millet, grilled asparagus, english peas, fresh mint, artichoke hearts, clementines, chili crisp vinaigrette (VO)

Super Food Salad romaine, baby kale, cucumber, green apple, blueberry, red pepper, quinoa, pumpkin seed, pistachio, citrus dressing (GFO/VO)

— sandwiches —

Served with your choice of French fries, truffle tots or side salad

Grilled Chicken Breast Sandwich ciabatta roll, bacon, arugula, roasted tomato, caramelized onion, lemon herb aioli Add: Fried Egg Avocado

The Henry Burger* bacon jam, cheddar cheese, special sauce, lettuce, tomato, onion, sesame seed brioche bun (GFO)

Build Your Own Burger* lettuce, tomato, onion and your choice of three of the following: cheddar, swiss, provolone, blue cheese, avocado, mushrooms, caramelized onions, bacon, canadian bacon, sliced ham, fried egg (GFO)

Corned Beef Reuben sauerkraut, melted swiss, 1000 island dressing, marbled rye bread (GFO)

Veggie Burger impossible patty, roasted portabello, provolone, arugula, roasted tomato, roasted tomato aioli

(GFO): This menu item may be prepared Gluten Free upon request.

— breakfast all day —

The Henry Breakfast* three eggs any style, served with choice of bacon, ham, country sausage or chicken apple sausage, hashbrowns, country toast (GFO)
Sub Impossible Sausage

California Club Omelet bacon, tomato, avocado, cheddar cheese, served with hashbrowns, country toast (GFO)

Steak & Eggs* 12oz. ribeye steak, two eggs any style, served with hashbrowns, country toast (GFO)

Signature Short Rib Benedict* braised short rib, soft poached eggs, hollandaise, on hashbrowns (GFO)

Breakfast Burrito scrambled eggs, chorizo, pico de gallo, tater tots, jack cheese, salsa roja, sour cream

Henry's Brioche French Toast strawberry, banana, nutella, fresh whipped cream, maple syrup, toasted hazlenuts

Smoked Salmon Toast* herbed cheese, shallots, radishes, basil, capers, on country toast (GFO)

— sides —

Truffle Tater Tots

Mac and Cheese

Hash Brown

Garlic Spinach

Bacon or Sausage

French Fries

Cheesy Grits

Side Salad



— cocktails —

Champagne Supernova vanilla vodka, peach vodka, coconut chai syrup, lemon juice and bubbles

Rosé All Day vodka, strawberry rhubarb rose syrup, elderflower liqueur, cantaloupe syrup, orange & lemon juice, rosé champagne

Comedy of Errors an old-fashioned goodtime with bourbon, fig & cinnamon syrup, aztec chocolate bitters

Punch Drunk Love paradise found with five-spiced rum, almond, caramelized pineapple, lime

Safe Word blanco tequila, hibiscus habanero syrup, lime & orange juices, yuzu sour

— virgin —

Violet Beauregard blupom, lavender honey, unsweetened iced tea

Get Lei'd kern's pink guava, passionfruit puree, pineapple, orange & pink grapefruit juices



— desserts —

New York Style Cheesecake graham cracker crust, macerated strawberries

Chocolate Fudge Cake chocolate cake, chocolate fudge, chocolate sauce

House Made Ice Creams and Sorbets vanilla bean & chocolate ice cream, raspberry sorbet

(VO): This menu item may be prepared Vegan upon request.