

LATE NIGHT

— appetizers —

Seasonal Fresh Fruit Plate mint lemon and tajin syrups 15 (GFO)

Spinach & Artichoke Dip corn tortilla chips 14 (GFO)

Crispy Fried Popcorn Shrimp spicy peppers, lemon, herbs, malt vinegar tartar sauce 16

Tater Tot Nachos braised short rib, jalapeno, cheese sauce, pico de gallo, sour cream 16 (GFO)

Buffalo Style Chicken Wings blue cheese dressing, celery sticks 17 (GFO)

Buffalo Cauliflower Bites blue cheese dressing, celery sticks 17

Crispy Chicken Tenders plain, bbq or buffalo style, celery sticks 17

— soup —

Creamy Tomato Soup basil pesto, parmesan cheese 11 (GFO)

Grilled Cheese & Tomato Soup cheddar, gouda & fontina cheeses, butter toasted sourdough bread 18 (GFO)

Classic French Onion Soup croutons, melted gruyere 13

Homestyle Chicken Noodle Soup pulled chicken, ditalini pasta 11

— salads —

The Henry Cobb Salad grilled chicken, romaine, bacon, blue cheese, diced tomato, hard-boiled egg, avocado 22 (GFO)

Italian Chopped Salad romaine, grated eggs, heirloom tomatoes, olives, pinenuts, fontina, salami, pepperoncini, oregano vinaigrette, red onion, radish 17 (GFO/VO)

Mixed Greens tomatoes, cucumbers, candied walnuts, citrus vinaigrette 15 (GFO/VO)

Traditional Caesar Salad* romaine, parmesan cheese, croutons, caesar dressing 15 (GFO)

Add: Grilled Chicken 6 Grilled Shrimp 8 Roasted Salmon* 12

— sandwiches —

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

The Henry Burger* bacon jam, cheddar cheese, special sauce, sesame seed brioche bun 20 (GFO)

Build Your Own Burger* choice of three: cheddar, swiss, provolone, blue cheese, avocado, mushrooms, caramelized onions, bacon, canadian bacon, sliced ham, fried egg 20 (GFO)

French Dip Sandwich* shaved prime rib, melted swiss, au jus, horseradish sauce 20 (GFO)

Corned Beef Reuben sauerkraut, melted swiss, 1000 island dressing, marbled rye bread 18 (GFO)

Spicy Truffle Chicken Sandwich crispy chicken breast, truffle sauce, b&b pickles, lettuce, tomato, brioche bun 20

Add: Fried Egg 4

Veggie Burger double patty, lettuce, tomato, onion, avocado, bistro sauce, seeded brioche bun 20 (GFO/VO)

— breakfast —

The Henry Breakfast* three eggs any style, served with choice of bacon, ham, country sausage or chicken sausage, hashbrowns, country toast 20 (GFO)

SUB Impossible Sausage 2

Henry's Brioche French Toast strawberry, banana, nutella, toasted hazelnuts, fresh whipped cream, maple syrup 18

California Club Omelet bacon, tomato, avocado, cheddar cheese, served with hashbrowns, country toast 20 (GFO)

Steak & Eggs* 12oz. ribeye steak, two eggs any style, served with hashbrowns, country toast 39 (GFO)

Signature Short Rib Benedict* braised short rib, soft poached eggs, hollandaise, hashbrowns 23 (GFO)

Breakfast Burrito scrambled eggs, chorizo, pico de gallo, tater tots, jack cheese, salsa roja, sour cream 19

Buttermilk Scratch Pancakes served with powdered sugar, butter, maple syrup 17

Bananas Foster, Strawberry Shortcake or Blueberry Pancakes served with powdered sugar, butter, maple syrup 19

— desserts —

New York Style Cheesecake graham cracker crust, macerated strawberries 8

Warm Made-To-Order Beignets fresh lemon curd 8

Chocolate Fudge Cake chocolate cake, chocolate fudge, chocolate sauce 8

House Made Ice Creams & Sorbets

vanilla bean & chocolate ice cream, raspberry sorbet 8 (GFO)

— cocktails —

Rosé All Day a mimosa of vodka, strawberry rhubarb rose syrup, elderflower liqueur, cantaloupe syrup, orange & lemon juice, rosé champagne 17

Champagne Supernova a mimosa of vanilla vodka, peach vodka, coconut chai syrup, lemon juice, bubbles 17

Comedy Of Errors an old-fashioned goodtime with bourbon, fig & cinnamon syrup, aztec chocolate bitters 17

Punch Drunk Love paradise found with five-spiced rum, almond, caramelized pineapple, lime 17

Safe Word a margarita of blanco tequila, hibiscus habanero syrup, lime & orange juices, yuzu sour 17

— virgin —

Violet Beauregard blupom, lavender honey, unsweetened iced tea 9

Get Lei'd kern's pink guava, passionfruit puree, pineapple, orange and pink grapefruit juices 9

(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