

BRUNCH MENU



HENRY'S AT THE FARM

**FRENCH ONION SOUP
GRATIN** **12**

Imported Gruyere 4 cheese blend

SOUP DU JOUR **CUP 6
BOWL 9**
Our daily inspired selection

HOUSE SALAD **12**

Spring mixed greens, candied pecans, dried cranberries, creamy goat cheese, sherry vinaigrette

LITTLE GEM CAESAR **13**

Baby Romaine, roma tomatoes, traditional dressing, shaved parmigiana, croutons

**SMOKED SALMON
CARPACCIO** **16**

Shaved fennel, lemon oil, capers, chopped hard boiled egg & red onion, crostini toast

CHARCUTERIE BOARD **18**

A selection of imported sliced meat specialities, imported cheeses, olives, crisp fennel, gourmet bread sticks

BLACK ANGUS BURGER **22**

8 oz. pattie, butter toasted brioche roll, lettuce, tomato, onion, cole slaw, pickle

add cheese \$2 add bacon \$3

MARGHERITE PIZZA **18**
Plum tomato sauce, fresh mozzarella, basil

RIBEYE STEAK N' EGGS **29**

18 oz. cut, char-grilled seared, two eggs any style, breakfast potatoes, fresh fruit

HENRY'S FEAST **23**

Two eggs any style, applewood smoked bacon, chicken sausage, breakfast potatoes, waffle, fresh fruit

SHRIMP & GRITS **27**

Lite Cajun seasoning, two butter basted eggs, bell pepper fresh tomato creole sauce

OMELETTE D' AUBERGE **23**

Three eggs, Brie cream, fig jam, breakfast potatoes, fresh fruit

CHICKEN & WAFFLES **24**

Buttermilk fried breast tenders, served with warm 100% maple syrup & whipped strawberry butter

COUNTRY BENEDICT **25**

Two poached eggs on cornbread crostini, sliced country ham, Hollandaise sauce, breakfast potatoes, fresh fruit

**BANANAS FOSTER FRENCH
TOAST** **23**

Thick sliced brioche, dark rum banana topping, whipped cream