
MENU

HENRY'S AT THE FARM

Appetizer

OYSTERS **M/P**

½ dozen chilled on the ½ shell,
rose' mignonette

BAKED OYSTERS GRATIN **M/P**

Horseradish cream, Gruyere cheese

AHI TUNA TIMBALE **18**

Lime ginger ponzu, rice,
pickled red onion, avocado crema,
wonton crisps

CARPACCIO **17**

Thin sliced, peppercorn seared beef top
round, grain mustard truffle aioli, capers, red
onion, frisee'

CHARCUTERIE **22**

Our curated selection of imported speciality
meats & cheeses, crisp fennel, olives, warm
baguette

BYALDI **15**

Sliced zucchini, summer squash, eggplant,
plum tomato, caramelized onion, evo oil, garlic
& fresh thyme

CALAMARI **17**

Crispy fried, Rhode Island style with sliced
cherry & banana peppers, marinara & salsa
verde

SERRANO CROQUETTES **16**

Iberian Ham, Manchego cheese, Sriracha aioli,
tropical salsa

PROVOLETA EN PADELLA **15**

Imported provolone baked golden in
cast iron skillet, fresh tomato basil relish,
crostini

LES MOULES **18**

Steamed P.E.I. mussels with garlic, shallots,
whole grain Pommery mustard, cream &
parsley

TRUFFLE PARMESAN FRITS **12**

House cut fries, roasted garlic aioli

Pizza

"12 Inch"

CLASSIC CHEESE **16**

Pizza sauce, east coast mozzarella, oregano

MARGHERITA **18**

Italian plum tomatoes, fresh mozzarella, evo
oil, basil

CUP N' CHAR **21**

Our classic extra cheese pizza & double
pepperoni pie

L'AUBERGE **23**

Brie cream, caramelized shallots, fig jam,
smoked speck

FUNGHETTI **24**

Wild mushrooms, Fontina, Taleggio, garlic
confit, truffle oil

CALABRESE **24**

Our Margherita, sweet & hot Italian sausage,
spicy soppressata, roasted black olives &
calabrian chili oil

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Pasta

LINGUINE FRA DIAVOLO 38

Caribbean lobster tail, shrimp, little neck clams & mussels, spicy marinara sauce

TAGLIATELLE 26

Spinach & egg pasta ribbons, onion, mushrooms, peas, cream, Pecorino & Parmigiana cheese

RIGATONI ALLA NORMA 25

Rigatti tubes, eggplant, fresh tomato basil sauce, ricotta salata

ORECCHIETTE 26

Little ears shaped pasta, sweet Italian sausage, broccoli rabe, sun-dried tomatoes, garlic, evo oil, Pecorino

GEMELLI TELEPONO 25

Pasta twists, yellow plum tomato basil sauce, fresh mozzarella, crispy Prosciutto

Mains

HENRY'S CHAR GRILLED 24

ANGUS BURGER

Butter toasted brioche roll, lettuce, tomato & onion, housecut fries, cole slaw, pickle spear

Add Cheese \$2

Add Bacon \$3

BAVETTE FRITS 39

Grilled sliced Hanger steak, port wine & shallot demi-glace, house cut truffle parmesan fries

CATCH OF THE DAY M/P

Our daily seasonally inspired fresh fish special

FARRO ISLAND 38

SALMON A L'ORANGE

Pan roasted, Gran Marnier bigarade, roasted potatoes, haricot vert, braised Endive, baby carrots

CHICKEN PARMIGIANA 28

Free range cutlet, topped with marinara, mozzarella & parmigiana, spaghetti aglia e oleo

RAINBOW TROUT 37

Grenobloise sauteed with lemon, capers, brown butter & parsley, Jasmine rice, haricot vert, baby carrots

CHILEAN SEA BASS 42

LIVORNESE

Shrimp, little necks, mussels, tomato fennel saffron broth, cous-cous, crostini

PORK SHANK OSSO 38

BUCCO

Brined & braised tender, honey bourbon b.b.q. glaze, sweet potato fondant, brussel sprouts

HENRY'S CRABMEAT STUFFED SHRIMP 39

Lemon, butter & garlic scampi beurre blanc sauce, served with Jasmine rice

GRIGLIATA MISTO 29

Eggplant, portobello mushroom, roasted pepper, cipollini, saffron cous-cous, lemon garlic yogurt sauce

POLLO AL BISTRO 34

Half boneless free range chicken, pan roasted with braised Endive, baby carrots, Yukon gold potatoes, natural pan jus lie