



# henrietta

Available daily from 6:30am to 10:30am

## From The Coop

### ‡ **Benedicto San Daniel** \$25

Cracked cornmeal english muffin, prosciutto san daniel, poached egg, lemon zest, and pesto hollandaise

### ‡ **Avocado Toast** \$24

Grilled sourdough, smashed avocado, poached egg, pickled red onion, and chili flakes.

Served with house greens or breakfast potatoes

### ‡ **Steak & Eggs** \$35

Grilled skirt steak, two free-range fried eggs, sautéed wild mushroom, and onions

### ‡ **French Omelet** \$25

Your choice of three fillings: applewood smoked bacon, ham, chicken sausage, cheddar, feta, spinach, wild mushrooms, bell peppers, tomatoes or onions.

Served with house greens or breakfast potatoes

### ‡ **The Americano** \$30

Two free-range eggs any style, choice of, applewood smoked bacon, chicken sausage or house-made sausage (pork, beef).

Served with breakfast potatoes, toasted bread, fresh juice and coffee or tea

### ‡ **Gravlax Plate** \$26

House-cured beet salmon, toasted sesame bagel, pickled red onion, capers, hard boiled egg, mustard-dill sauce.

Served with house greens

## Crafted Mornings

### **Classic Pancakes** \$24

Buttermilk pancakes, seasonal berry compote, creme anglaise.

Served with maple syrup and whipped butter

### **Yogurt & Mascarpone Parfait** \$20

Layered with seasonal fruit, honey-oregano infusion, and toasted coconut granola

### **Morning Oatmeal** \$18

Steel-cut oats, slow-simmered to a creamy finish.

Your choice of three toppings | banana, seasonal berries, toasted almonds, walnuts or flax/chia seeds

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## Sides \$8

Applewood Smoked Bacon

House-made Sausage (pork & beef)

Chicken Sausage

Seasonal Fresh Fruit

Breakfast Potatoes

Roasted Vegetables

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## Bakery \$5.50

Croissant

Pain Au Chocolat

Apple Turnover



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Available daily from 10:30am to 2:00pm

**Tuscan Vegetable Soup** \$9 / \$14

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## Pasta & Principales

**Pesto Wild Risotto** \$28

Toasted carnaroli rice, spinach cello, seasonal wild mushrooms, tossed on creamy pesto sauce, lemon zest.

‡ **Alla Carbonara** \$28

House made ricotta gnocchi, braised pancetta, shallots, garlic, pecorino romano, pasteurized egg yolk, crack black pepper

**Vodka** \$28

Imported rigatoni, tomato vodka cream sauce, italian sausage, ciliegine mozzarella, shallots, garlic, fresh herbs

‡ **Siciliano** \$49

Filet mignon, marsala sauce, wild mushrooms, crispy shallots. Served with fresh cut pasta

‡ **Arrabbiata** \$28

Grilled atlantic salmon, cauliflower puree, sautéed tuscan kale, calabrian aioli, and chili oil

‡ **Chicken Picatta** \$34

Pan-seared chicken breast, lemon-capers butter sauce, white wine, parsley.  
Served with imported Orichetti pasta

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## Add-Ons

Chicken \$8 | Petite Filet \$17

Salmon \$12 | Shrimp \$9

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## Handhelds

Served with fries or house greens

‡ **Chef Ozzy's Lomito** \$28

Thin cut tenderloin, provolone, cotto ham, lettuce, tomato, chimmi mayo, fried egg, on a french baguette

**Chicken Caprese Sandwich** \$25

Grilled chicken breast, fresh mozzarella, tomato, house pesto aioli, on a warm focaccia

‡ **Farm Burger** \$24

½ lb short rib, brisket & chuck blend, cheese, sliced pickles, lettuce, tomato, mayonnaise, on a toasted brioche

**Veggie Panini (V)** \$24

Grilled zucchini, eggplant, roasted peppers, arugula, dairy-free basil pesto, and extra virgin olive oil, wrapped in a spinach tortilla

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## Salads & Cold Plates

‡ **Caesar Salad** \$23

Baby tuscan romaine, campari tomato, parmesan, garlic croutons, caesar dressing

**Panzanella Classica** \$24

Frisée, basil, mixed tomatoes, cucumber, toasted bread, aged red wine vinaigrette

**Louis Salad** \$27

Boston lettuce, canadian lobster, dungeness crab, campari tomato, hard boiled egg, avocado, chives, louis dressing

**Burrata** \$25

Buffalo mozzarella, roasted campari tomato, balsamic glaze. Served with toasted bread

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## Sides \$12

Roasted Broccoli  
Basil oil & parmesan

Seared Brussels Sprouts  
Shallots & Nuesky bacon

Potato Fries  
Parsley & sea salt

Creamy Mashed Potatoes  
Garlic & chives

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‡ These items are served raw, undercooked, cooked-to-order or contain raw or undercooked ingredients.  
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.



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Available daily from 5:00pm to 9:00pm

## Pasta & Principales

### **Pesto Wild Risotto \$28**

Toasted carnaroli rice, spinach cello, wild mushrooms, tossed on creamy pesto sauce, lemon zest.

### ‡ **Alla Carbonara \$28**

House made ricotta gnocchi, braised pancetta, shallots, garlic, pecorino romano, pasteurized egg yolk, crack black pepper

### **Vodka \$28**

Imported rigatoni, tomato vodka cream sauce, italian sausage, ciliegine mozzarella, shallots, garlic, fresh herbs

### ‡ **Siciliano \$49**

Filet mignon, marsala sauce, seasonal wild mushrooms, crispy shallots. Served with fresh cut pasta

### ‡ **Arrabbiata \$48**

Grilled king salmon, cauliflower puree, sautéed tuscan kale, calabrian aioli, and chili oil

### **Herb Poulet \$42**

Whole roasted chicken, sautéed vegetables, and honey balsamic glaze. Served with rich natural jus for dipping

### ‡ **Chicken Picatta \$34**

Pan-seared chicken breast, lemon-capers butter sauce, white wine, parsley.  
Served with imported Orichetti pasta

## Soup & Salads

### **Tuscan Soup \$9 / \$14**

Tomato, onion, cranberry beans, celery, zucchini, potatoes, cannellini, and borlotti

### ‡ **Caesar Salad \$23**

Baby tuscan romaine, campari tomato, parmesan, garlic croutons, caesar dressing

### **Panzanella Classica \$24**

Frisée, basil, mixed tomatoes, cucumber, toasted bread, aged red wine vinaigrette

### **Louis Salad \$27**

Boston lettuce, canadian lobster, dungeness crab, campari tomato, hard boiled egg, avocado, chives, louis dressing

### **Burrata \$25**

Buffalo mozzarella, roasted campari tomato, balsamic glaze. Served with toasted bread

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## Add-Ons

Chicken Breast \$9 | Petite Filet \$22

Salmon \$14 | Shrimp \$9

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## Sides \$12

Roasted Broccoli  
Basil oil & parmesan

Seared Brussels Sprouts  
Shallots & Nuesky bacon

Potato Fries  
Parsley & sea salt

Creamy Mashed Potatoes  
Garlic & chives



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Available daily from 5:00pm to 10:00pm

## Il Panino

### Ozzy's Lomito \$32

Prime beef tenderloin, hhffmeister haus ham ,  
provolone, fried egg, chimi aioli, french baguette

### Chicken Caprese Sandwich \$25

Grilled chicken breast, fresh mozzarella, tomato,  
house pesto aioli, on a warm focaccia

### ‡ Farm Burger \$24

½ lb short rib, brisket & chuck blend, cheese, sliced  
pickles, lettuce, tomato, mayonnaise,  
on a toasted brioche  
Add bacon +\$8

## Piccoli Piatti

### Croquetas de Pollo con Serrano \$28

Chicken croquettes, black garlic aioli, prosciutto

### Nonna's Polpette \$25

House blend meatballs, tomato basil sauce

### Beef Empanadas \$24

Traditional Argentinian pastry filled with  
seasoned ground beef, scallions, green olives, and  
hard-boiled egg. Served with house chimichurri

### ‡ Gamberi all'Aglio \$23

Tender shrimp baked in fragrant garlic olive oil  
with a hint of spicy chili

### ‡ Jumbo Lump Crab Cake \$32

Baked crab cake, lemon caper aioli, shaved fennel,  
arugula salad, and olive oil

### Escabeche \$22

House-pickled vegetables, basil,  
honey oregano ricotta

## Tagliere di Salumi & Formaggi

### Formaggi Selection \$30

A curated selection of artisanal cheeses, seasonal  
preserves, mixed nuts, fresh fruit, and toasted  
bread selection

### ‡ Salumi Selection \$32

Italian cured meats, marinated olives, seasonal  
preserves , toasted bread selection

### ‡ Tagliere Misto \$43

A balanced composition of artisanal cheeses and  
cured meats, served with olives, seasonal  
preserves, seasonal fruit, mixed nuts, and  
toasted bread selection



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## Dolce Finale

### **Baileys Tiramisù \$18**

Baileys dulce de leche mascarpone cream, savoiardi on the side for dipping, espresso, red cocoa powder

### **Classic Chocolate Mousse \$17**

Silky guanaja dark chocolate mousse with chocolate feathers and candide orange. Served with almond chocolate biscotti

### **White Chocolate Raspberry Cheesecake \$16**

Graham cracker crust, white chocolate cheesecake, creamy raspberry mousse, european raspberry jam, and white chocolate curls

### **Mini Banana Bread & Espresso Cream \$18**

Warm banana bread, belgian dark chocolate chunks, mascarpone-espresso cream, candied walnuts, lemon zest

### **Gelato & Sorbet \$13**

Chef's selection of assorted flavors, trio of petite scoops.  
Served with dark chocolate biscotti



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## Coffee, Espresso & Tea

**Espresso \$4**

**Americano \$4.25**

**House Coffee \$4.50**

**Cortado \$4.50**

**Macchiato \$4**

**Cappuccino \$5.50**

**Latte \$6.25**

**Café Mocha \$6.25**

**Iced Tea \$4.75**

**Loose Leaf Tea \$3.75**

**Hot Cocoa \$5.50**