



henrietta

Available daily from 6:30am to 2:00 pm

From The Coop

‡ **Benedicto San Danielle** \$25

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

‡ **Avocado Toast** \$24

Grilled sourdough, smashed avocado, poached egg, pickled red onion, chili flakes. Served with house greens, or breakfast potatoes

‡ **Steak & Eggs** \$35

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

Sides \$8

Applewood Smoked Bacon
House-made Sausage
Seasonal Fresh Fruit
Breakfast Potatoes
Roasted Vegetables
House Greens
Seasonal Berries +\$2

Bakery \$5.50

Croissant
Pain Au Chocolat
Apple Turnover



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Available daily from 11:00am to 9:00pm

Tuscan Vegetable Soup \$9 / \$14

Pasta & Principales

Pesto Risotto \$28

Toasted carnaroli rice, baby spinach, seasonal wild mushrooms, creamy pesto sauce, lemon zest

‡ **Alla Carbonara** \$28

House made-ricotta gnocchi, pancetta, shallots, garlic, egg yolk, parmesan

Vodka \$28

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

‡ **Siciliano** \$49

Filet mignon, marsala demi, wild mushrooms, crispy shallots. Served with imported orecchiette pasta

‡ **Arrabbiata** \$48

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

‡ **Chicken Picatta** \$34

Grilled chicken breast, lemon-capers beurre blanc, white wine, parsley.

Served with imported bucatini pasta

‡ **Herb Poulet** \$42

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

Add-Ons

Chicken \$9 | Petite Filet \$22

Salmon \$14 | Shrimp \$12

Il Panino

Served with fries or house greens

‡ **Chef Ozzy's Lomito** \$28

Thin cut beef tenderloin, provolone, 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, choice of cheese, pickles, lettuce, tomato, mayonnaise, on a toasted brioche **Add bacon +\$8**

Veggie Wrap (V) \$24

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

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 \$30

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

Burrata \$25

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

Sides \$12

Roasted Broccoli
Basil oil & parmesan

Seared Brussels Sprouts
Bacon & shallots

Potato Fries
Parsley & sea salt

Creamy Mashed Potatoes
Garlic & herbs

‡ 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 2:00pm to 10:00pm

Le Pizze

Margherita \$22

Mozzarella, parmesan, basil

Prosciutto Arugula \$28

Prosciutto, provolone, mozzarella, arugula, truffle oil

Verdura \$24

Olives, artichoke, spinach, roasted pepper, goat cheese

Soppressata Diavola \$27

Spicy soppressata, charred red onion, house-made hot honey

Salsiccia e Friarielli \$27

Fennel sausage, provolone, mozzarella, rapini, roasted garlic

Piccoli Piatti

Croquetas de Pollo con Serrano \$28

Chicken croquettes, black garlic aioli, serrano

Beef Empanadas \$24

Seasoned ground beef, scallions, green olives, hard-boiled egg. Served with chimichurri

Burrata \$25

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

‡ Gamberi all'Aglio \$23

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

‡ Crab Cake \$32

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

Mini Lobster Rolls \$35

European butter-poached lobster meat salad, on an england roll

Tagliere di Salumi & Formaggi

Formaggi Selection \$30

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