



# henrietta

## From the Coop

Served with house greens or breakfast potatoes.

### ‡ **Benedicto San Daniel** \$25

Cracked cornmeal english muffin, prosciutto san daniel, fontina, lemon zest, poached egg, basil hollandaise

### ‡ **Benedicto Aragosta** \$27

Cracked cornmeal english muffin, lobster meat, tomato, diablo hollandaise, micro basil

### ‡ **Avocado Toast** \$24

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

### ‡ **Everything Omelet** \$25

Your choice of three fillings | Bacon, ham, chicken sausage, cheddar, swiss, provolone, feta, spinach, cremini mushrooms, bell peppers, tomatoes, onions, zucchini

### **Quiche del Giorno** \$23

Daily chef's quiche, baked with seasonal ingredients

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## Classics

### ‡ **The Americano** \$30

Breakfast potatoes, applewood smoked bacon or chicken sausage, two free-range eggs any style, toast.  
Served with fresh juice and coffee or tea.

### ‡ **Gravlax Plate** \$26

House-cured beet salmon, toasted sesame bagel, pickled red onion, capers, mustard-dill sauce. Served greens or potatoes

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

Buttermilk pancakes, seasonal berry compote, candied pecans, creme anglaise, maple syrup, whipped butter

### **Morning Oatmeal** \$16

Warm steel-cut oats, slow-simmered to a creamy finish.  
Your choice of three toppings | Banana, seasonal berries, apples & cinnamon, toasted almonds, walnuts, pistachio, dried fruit, flax seed, maple syrup, honey, brown sugar

## Crafted Mornings

### ‡ **Steak & Eggs** \$35

Sliced skirt steak, fried eggs, gremolata, arugula, lemon, Manchego, aged balsamic

### **Mini Banana Loaf & Espresso Cream** \$20

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

### **Crêpe Complète** \$22

Ham, Gruyère, and fried egg, bechamel, house greens.

### **Yogurt & Mascarpone Parfait** \$18

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

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### **La Canasta Sorpresa** \$24

Hand-crafted pastries and chef's daily tartlet.  
Served with butter and seasonal jam.

### **Bread Selection** \$16

A warm selection of freshly baked breads — with whipped butter, local honey and house-made marmalade.

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## Sides

Applewood Smoked Bacon

Longaniza (pork & beef)

Chicken Sausage

Seasonal Fresh Fruit

Breakfast Potatoes

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## Small Plates

Tuscan Vegetable Soup | Cup \$9 · Bowl \$14

Lobster Bisque | Cup \$12 · Bowl \$19

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## From the Coop

‡ Croque Madame de Dinde \$24

Sourdough toast, dijonnaise, turkey confit, fontina valdosta, mornay sauce, sunny side up duck egg

Muffuletta Mediterranea \$24

Sesame brioche, prosciutto cotto, mortadella, capicola, aged provolone, house olive tapenade, roasted peppers, preserved lemon

‡ Shakshuka Focaccia \$24

Baked focaccia, tomato-roasted pepper shakshuka, baked egg, crème fraîche, smoked paprika, feta, herbs, olive oil.

‡ Huevos Ibéricos \$24

Fried egg, fresh baguette, roasted red peppers, baby spinach, sherry vinaigrette.

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## Handhelds

Served with fries or house greens.

Mushroom Caesar Panini \$22

Sautéed Wild Mushrooms, crisp romaine, shaved parmigiano reggiano, creamy caesar dressing, rustic italian bread

‡ Chef Ozzy's Lomito \$28

Thin cut tenderloin, provolone, cotto ham, lettuce, tomato, chimmi mayo, fried egg, french baguette. Served with fries.

Chicken Caprese Sandwich \$24

Grilled chicken breast, fresh mozzarella, toasted tomato Focaccia, lettuce, tomato, house pesto aioli.

‡ Farm Burger \$24

½ lb shortrib, brisket, chuck blend, provolone cheese, pickled red onion, lettuce, tomato, house aioli, sesame seed brioche.

## Pasta & Grains

Lobster Ricotta Gnocchi \$38

Handmade ricotta gnocchi, fresh lobster meat, spicy arrabbiata sauce, parmigiano reggiano, lemon zest

Pasta à la Provençale \$26

Fresh fettuccine, sautéed cherry tomatoes, garlic, olives, zucchini, basil, light white-wine sauce, herbs de Provence, lemon zest, parmigiano reggiano

‡ Fideuà de Mariscos \$35

Toasted fideos, saffron seafood broth, shrimp, clams, long island squid, PEI mussels, garlic aioli, chili-infused oil

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## From the Land

‡ Tagliata alla Colazione \$35

Sliced skirt steak, soft polenta, piquillo peppers, baby arugla, lemon, manchego, aged balsamic reduction

Milanese \$26

Breaded amish chicken, frisée, mushrooms, manchego, roasted corn, cherry tomato, white truffle vinaigrette

Vegetable Napoleon \$28

Roasted eggplant, zucchini, heirloom tomatoes, creamy polenta, basil oil, balsamic reduction, micro herbs

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## Salads & Cold Plates

Panzanella Classica \$24

Heirloom tomatoes, tuscan bread, cucumbers, red onions, basil, aged red wine vinaigrette, olive oil, sea salt

‡ Salade Niçoise \$26

Seared tuna, haricots verts, hard-boiled egg, herb-confit potato, taggiasca olives, fried capers, anchovy-dijon vinaigrette.

### Add protein

Grilled Chicken +6 · Shrimp +8 · Salmon +10

Petite Filet (5oz) +16 · Skirt Steak (5oz) +18 · Turkey Confit +8

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## Vegetables \$10

Roasted Mushrooms · Sautéed Spinach

Parmesan Roasted Broccoli · Truffle Fries



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

## Soup & Salads

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

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

### ‡ Caesar Salad \$23

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

### Panzanella Classica \$24

Boston & frisée lettuce, mixed tomatoes, cucumber, basil, rustic bread, aged red wine vinaigrette

### Louis Salad \$27

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

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## Entrees

### ‡ Siciliano \$49

Filet medallions, marsala demi-glaze, porcini mushrooms, crispy shallots.  
Served with fresh pasta cut

### Costoletta allá Milanese \$57

Bone-in veal chop breaded & baked, chocolate demi-glaze. Served with fresh pasta cut

### Poulet Crapaudine \$42

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

### ‡ Mama Mia Arrabbiata \$48

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

### ‡ Bouillabaisse \$39

Mussels, clams, shrimp, fennel, san marsano tomatoes on saffron broth. Served with fresh pasta cut, rouille and toasted bread

## Pasta & Risso

### Puttanesca \$26

Orecchiette with vine-ripened crushed tomatoes, capers, garlic, niçoise olives, topped white anchovies

### Pesto Risotto \$28

Creamy carnaroli rice with sautéed shrimp, parmigiano reggiano, and microgreens

### ‡ Alla Carbonara \$26

Bucatini pasta, seared guanciale, pasteurized egg yolk, pecorino romano, and cracked black pepper

### Vodka \$28

Rigatoni pasta, longaniza sausage, tomato-vodka cream sauce, and fresh buffalo mozzarella

### ‡ Parisienne \$42

Toasted ricotta gnocchi with canadian lobster, lemon beurre blanc sauce

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## Sides \$12

### Roasted Broccoli

Basil oil, and parmesan

### Seared Brussels Sprouts

Shallots & Roasted Garlic

### Roasted Vegetables

Seasonal zucchini, yellow squash, lupin beans & peppers

### Potato Fries

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## Add-Ons

Chicken Breast \$9 | Petite Filet \$22

Longaniza \$9 | Salmon \$14 | Shrimp \$9

Prosciutto \$10 | Jamón Ibérico \$32



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Available daily from 5:00pm to midnight

## Piccoli Piatti

### Tapas Calientes

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

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

‡ **Raviolo al Tuorlo d'Anatra** \$26

Fresh pasta filled with mascarpone and ricotta, baked duck egg yolk center.  
Served with parmesan brodo

‡ **Chef Ozzy's Lomito** \$28

Tenderloin, cotto ham, fried egg, chimi mayo, toasted baguette

‡ **Tostada** \$28

Baked sausage, duck egg, calabrese gremolata, toasted bread

**Croquetas de Pollo con Serrano** \$28

Chicken croquettes, black garlic aioli, jamón Serrano

**Nonna's Polpette** \$25

House blend meatballs, tomato basil sauce

### Tapas Frías

**Escabeche** \$22

House-pickled vegetables, basil honey oregano ricotta

**Burrata** \$25

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

**Dúo Ricotta Spread** \$25

Honey comb, toasted bread

### Tapas de Mariscos

‡ **Gambas al Ajillo** \$23

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

**Pulpo a la Gallega** \$24

Galician-style octopus with toasted mortadella, smoked paprika, sea salt, and extra-virgin olive oil.  
Served with purple potato puree

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## Fiambres

‡ **Chef's Cart Prosciutto**

**& Jamón Ibérico Crostini** \$42

Tableside presentation of hand-carved prosciutto and Jamón Ibérico, aged balsamic, and crostini

‡ **Tabla de Fiambre y Queso** \$42

Chef's selection of curated meats, preserves, mixed olives, and toasted bread



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## Dolce Finale

### Baileys Tiramisu \$18

Espresso-soaked ladyfingers layered with baileys-infused dulce de leche mascarpone cream, finished with extra-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 \$16

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

### Gelato & Sorbet \$13

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