

Brunch

SUNDAY 11:30 - 2:30PM



MIMOSAS, BELLINIS AND BLOODY MARYS
10 each or 14 bottomless

STARTERS

LITTLE NECK CLAMS **GF**

chorizo sausage, garbanzo beans,
white wine, garlic and lemon 16

WASABI CRUSTED YELLOW FIN TUNA **GF**

scallions, sesame seeds, Thai chili emulsion
& plum sauce 16

LUMP CRAB CAKE

jumbo lump crab, frisée salad, local berries,
champagne vinaigrette 16

MAGICAL SPLIT PEA SOUP **V**

fat-free, vegetarian 7

MARGHERITA FLATBREAD **V**

tomato sauce, house-made mozzarella,
blistered tomatoes, fresh basil, shaved parmesan 13

SMOKED SALMON FLATBREAD

sour cream spread, thinly sliced smoked salmon,
capers, red onions, dill 16

SOMETHING SWEET

MINI BISCUITS

maple bacon butter 6

PEACH COBBLER PANCAKES **V**

3 buttermilk pancakes topped with peach compote
and whipped cream 11

CINNAMON BUN FRENCH TOAST **V**

topped with fresh strawberries 12

CROISSANT FRENCH TOAST **V**

topped with fresh strawberries 12

BELGIAN WAFFLE **V**

topped with fresh strawberries 10

BRUNCH SPECIALTIES

SHRIMP & GRITS

homestyle grits with herb seared shrimp, topped with
a savory sauce of mushrooms, peppers and onions
finished with a poached cage-free egg on top 16

CROQUE MONSIEUR

ham and gruyere cheese on a croissant,
egg battered and sautéed, home fries 13

FILET & EGGS

petite filet mignon, 2 cage-free eggs any style,
home fries and toast 20

MONTEREY SCRAMBLE

cage-free eggs, roasted chicken, scallions,
tomato & jack cheese topped with sour cream
and sliced avocado, home fries and toast 14

CHICKEN & WAFFLE

southern fried chicken, house-made waffle,
bacon-maple compound butter 16

SHORT RIB HASH SKILLET

topped with 2 sunny side cage-free eggs and toast 16

WE PROUDLY USE ONLY FARM
FRESH CAGE-FREE EGGS

V VEGETARIAN **GF** GLUTEN FREE

EXECUTIVE CHEF: AMY MANDILE

TRADITIONAL FAVORITES

RISE & SHINE

2 cage-free eggs any style, bacon, sausage, home fries and toast 13

WESTERN OMELET

ham, onions, peppers, jack cheese, home fries and toast 14

COUNTRY OMELET

chicken sausage, roasted red peppers, grilled red onions,
jack-n-cheddar cheeses, home fries and toast 14

MEDITERRANEAN OMELET **V**

spinach, tomato, onion & feta cheese, home fries and toast 12

SMOKED SALMON PLATE

smoked salmon, bagel, cream cheese, red onion,
cucumbers, capers & sliced tomato 16

EGGS BENEDICT

soft poached cage-free eggs, Canadian bacon, hollandaise,
toasted English muffin, home fries 13

SMOKED SALMON BENEDICT

soft poached cage-free eggs, smoked salmon, hollandaise,
toasted English muffin, home fries 14

BOCA BENEDICT **GF**

Organic heirloom tomato, avocado, cage-free eggs,
hollandaise, fresh fruit 15

CRAB CAKE BENEDICT

soft poached cage-free eggs, lump crab cake, hollandaise,
toasted English muffin, home fries 18

SALMON FRITTATA

butter poached salmon, tomato, onion, avocado,
home fries and toast 16

SANDWICHES

served with choice of French fries, sweet fries, cole-slaw or greens

CALIFORNIA CLUB

house roasted turkey, bacon, avocado, bibb lettuce
and tomato with an herbed aioli on a croissant 13

BRISKET BLEND BURGER

challah bun, lettuce, tomato and pickles 16
add cheese 1; add bacon 2

SALMON BURGER

multigrain bun, baby arugula, sliced tomato,
house-made avocado tartar sauce 15

VEGAN VEGGIE BURGER **V**

multigrain bun, baby spinach, tomato, avocado aioli 13

TURKEY BURGER

multigrain bun, lettuce, tomato, pickle, honey mustard glaze 15

SALADS

CHOPPED VEGETABLE **V GF**

chiffonade lettuce, aged cheddar, asparagus, squash,
zucchini, red onion, carrot, corn & red pepper,
roasted tomato vinaigrette 14

ORGANIC QUINOA **V GF**

baby arugula, cherry tomato, goat cheese, dried cranberry,
candied almond, lemon-oregano vinaigrette 15

HENRY'S COBB

grilled chicken, corn, tomato, applewood bacon,
avocado, blue cheese, dijon vinaigrette 18

MEDITERRANEAN CHOPPED **V GF**

eggplant cakes, red onion, diced tomato, cucumber,
olive, chickpea, roasted red pepper, pepperoncini,
herbs, feta cheese, lemon-oregano vinaigrette 16

ORGANIC TOMATO CAPRESE **V GF**

house-made mozzarella, heirloom tomatoes,
pesto & balsamic drizzle 14

Make any salad a meal by adding
one of the following:

grilled chicken paillard 6 | turkey burger 8 | skirt steak 14
eggplant cakes 6 | grilled shrimp 9 | salmon 9
mahi mahi 10 | crab cake 14

SIDES

CRISPY HOME FRIES **V** 5

FRENCH FRIES **V** 5

TWO CAGE-FREE EGGS **V** any style 4

RYE OR MULTIGRAIN TOAST **V** 3

APPLE CIDER BACON three slices 5

ADELE'S CHICKEN APPLE SAUSAGE two links 5

CANADIAN BACON two slices 4

FRESH BAKED CINNAMON BUN OR CROISSANT **V** 4

FRESH SEASONAL FRUIT CUP **V** 4

ORGANIC MAPLE SYRUP **V** 1

Consuming raw or undercooked meats, poultry,
seafood, shellfish or eggs may increase your risk
of food-borne illness.



CLASSIC COCKTAILS

TRADITIONAL MULE 13
Russian Standard Vodka, Fresh Lime Juice,
Simple Syrup, Ginger Beer

CHOCOLATE DREAM 14
Three Olives Chocolate Vodka,
Dark & White Chocolate Liqueur

LYCHEE MARTINI 13
Deep Eddy Vodka, Lychee Liqueur, Lychee

DRAGONBERRY MOJITO 15
Bacardi Dragon Berry Rum, Finest Call Agave Sour, Fresh Mint

STRAWBERRY BASIL MARTINI 14
Pearl Strawberry Basil Vodka,
Muddled Fresh Strawberries & Basil,
Fresh Lemon Juice, Topped with Ginger Ale

SKINNY FRESH MARGARITA 15
1800 Silver Tequila, Fresh Lemons, Limes & Oranges,
Agave Nectar, Splash of OJ

HENDRICK’S “FILTHY” GIBSON 16
Hendrick’s Gin, Splash of Dry Vermouth,
Garnish with Filthy Cocktail Onion

HENRY’S “CLASSIC” MANHATTAN 15
Gentleman Jack, Splash of Sweet Vermouth,
Garnish with Filthy Black Cherry

BEER

Coors Light (ABV 4%)	6
Becks N/A	6
Miller Lite (ABV 4.2%)	6
Stella Artois (ABV 5.2%)	7
Yuengling (ABV 4.4%)	6
Amstel Light (ABV 3.5)	7
Blue Moon (ABV 5.4%)	7
Heineken (ABV 6%)	7
Corona (ABV 4.6%)	7
Sam Adams (ABV 5.3%)	7
Chimay (ABV 8%)	13
Michelob Ultra (ABV 4.2%)	7

We offer Stoli Gluten Free Vodka as a substitute.
All distilled spirits are gluten free. Please drink responsibly.

SINGLE MALT SCOTCH

Macallan 12yr
Glenlivet 12yr
Glenfiddich 12yr
Glenmorangie 10yr
The Balvenie “Double Wood” 12yr
Talisker 10yr
Laphroaig 10yr
Highland Park 12yr
Oban 14yr
Lagavulin 16yr
Ballantines 8yr

BOURBONS & RYES

Bulleit Bourbon
Jack Daniels Single Barrel Whiskey
Tin Cup American Whiskey
Bookers Bourbon 126 plus proof
Basil Hayden’s 100 proof
Knob Creek Bourbon 100 proof
Makers Mark Whisky
Woodford Reserve Bourbon
Buffalo Trace Bourbon
Mitcher’s Small Batch Bourbon
Old Forester Bourbon
Angels Envy Bourbon
Rittenhouse Rye 100 proof
Knob Creek Rye 100 proof
Templeton Rye 4yrs
Whistle Pig Rye 10yrs
Bulleit 95 Rye

SPECIALTY TEQUILA

Patron Anejo’
Patron Reposado
Patron Silver
Herradura Silver
Herradura Reposado
Cazadores Blanco
Casamingos Blanco
Mastreo Dobel Diamante Silver
Corralejo Blanco
Corzo Silver
Corzo Anejo
El Mayor Blanco
Blue Nectar Silver
El Jimador Silver
Don Julio “1942”
1800 Anejo, Reposado & Silver

LARGE ICE CUBES UPON REQUEST

WINES

CHAMPAGNE & SPARKLING	GL	BTL
Prosecco, Bocelli, California	187MI	12
Moscato, Villa Rosa	9	34
Blanc De Blanc, Schramsberg, California		18
Chandon, Rosé Brut, Napa Valley, California		48
Brut La Francaise, Taittinger, France		90
Brut, Veuve Clicquot Yellow Label, France		140

WHITE

CHARDONNAY	GL	BTL
William Hill, Central Coast	9	34
J Lohr “Riverstone,” Monterey	10	38
Sonoma Cutrer, Russian River Ranches	14	54
Sebastiani, Sonoma		37
Jordan, Russian River Valley		68
Cakebread, Napa Valley		89

SAUVIGNON BLANC		
Imagery by Benziger		34
Clifford Bay, New Zealand	10	38
St. Supery, Napa Valley		40
Merryvale “Starmont”, Napa Valley		42
Whitehaven, Marlborough, NZ	14	54
Duckhorn, Napa Valley		57

PINOT GRIGIO		
Piccini, Italy	8	26
Santa Margherita, Italy	16	62
Banfi, ‘San Angelo’, Italy		49

INTERESTING WHITES		
Moscato, Caposaldo, Italy		34
Riesling, Pacific Rim, Washington	11	43
White Blend, Fess Parker, Marcella’s, Santa Barbara		42
Chenin Blanc/Viognier, Pine Ridge, California		49

ROSÉ

	GL	BTL
BeauLieu, Provence	14	54
Miraval, Provence		53

SANGRIA

Red or White	12 Glass	/	36 Carafe
With Seasonal Fruit			

RED

MERLOT	GL	BTL
Bonterra, Organic, Mendocino		38
St. Francis, Sonoma	10	40
Markham, Napa		64
Duckhorn, Napa Valley		102

PINOT NOIR		
Five Rivers, California	10	38
Lyric By Etude, California	12	46
La Crema, Monterey	14	54
Sonoma Cutrer, Sonoma Coast		64
Four Graces, Oregon		64
Flowers, Sonoma		98

CABERNET SAUVIGNON		
Louis Martini, Sonoma	10	38
Kendall Jackson “Vintners Reserve” California	12	46
B.R. Cohn, Silver Label, North Coast	14	54
Beringer, Knights Valley, Sonoma		64
Truchard, Napa Valley		70
Darioush, Napa Valley		180
Z.D. Napa Valley		107
Merryvale “Starmont”, Napa Valley		60

INTERNATIONAL REDS		
Malbec, Trivento, Argentina	9	34
Bordeaux, Chateau Fonfroide, France		40

INTERESTING REDS		
Red Blend, 19 Crimes, Australia	10	38
Zinfandel, 1000 Stories, Mendocino	12	46
Red Blend, Kuleto ‘Frog Prince’, Napa		88
Zinfandel, Seghesio, Sonoma		53
Zinfandel, Chateau Montelena, Napa		62

NON-ALCOHOLIC BEVERAGES

DR. BROWN’S 3
root beer, cel-ray, black cherry (reg. or diet), cream soda (reg. or diet)

SARATOGA (still) 12oz 4 / 28oz 8

SARATOGA (sparkling) 12oz 4 / 28oz 8