

HENRY'S

Dinner Menu

Intros

9-spiced roasted **nuts** 5.

Olives with crumbled feta cheese and chili flakes 7.

Marinated **farm beets** with goat cheese fritters and Himalayan salts 9.

Coconut battered Monterey Bay **calamari** with coconut-lime sauce 10.

BBQ wings with herbed sour cream 12.

Pan-roasted **brussels sprouts** and cipollini onions with crushed hazelnuts and honey brown butter 8.

Jar of pickled **vegetables** 4.

S+G spiced lemongrass-garlic **frites** with aromatic mayo 5.

Turmeric and ginger **mushrooms** roasted in herb butter, country bread 8.

Sweet fried **plantains**, herbed sour cream 6.

Simple salad of **organic greens** with red wine and balsamic vinaigrette 5.

Today's **soup** with crusty bread
cup 4. *bowl* 6.

Sandwiches & Salads

Warm pressed **Cuban sandwich** of cumin-garlic roasted pork, smoked ham, emmentaler cheese, pickles and American mustard 12.

Henry's **pub burger** with ground Niman chuck, grilled onions and tomato 12.
Add blue, emmentaler or white cheddar 1.
Add bacon or sautéed mushrooms 2.

Niman Ranch **pork schnitzel** with sauerkraut and creamy horseradish served with German style potato salad 13.

Henry's salad of chopped romaine, kalamata olives, roasted red peppers, cucumbers, golden raisins and crumbled Greek feta with yogurt and oregano dressing 12.

Grilled **chicken breast salad**, winter citrus, shaved fennel and balsamic vinaigrette 14.

Escarole Salad with apples, toasted almonds, grapes, local blue cheese, and creamy Dijon vinaigrette 12.

(All sandwiches include choice of small green salad or fries.)

Features

"Angry" **mac and cheese**, sambal oelek with tomato and scallions 10.
Add chicken, bacon or mushrooms 2.

Spaetzle with portabella mushrooms, braised rabbit, tarragon, Dijon, Hobbs bacon and Austrian Gruyere 17.
Vegetarian option 15.

Orecchiette pasta with black olives, baby spinach, local goat's cheese, tomato lemon cream 13.

Local fish preparation A/Q

Fiery roasted **jerk chicken**, sweet plantains, and seasonal vegetables 18.

Cottage pie with ground lamb, mushrooms, carrots, cooked in Guinness stout and topped with cheesy potatoes 14.

Grilled Niman **steak** frites with Manischewitz wine butter 25.

Niman Ranch **sirloin black bean chili** with cheddar, red onions, and sour cream
cup 6. *bowl* 10.