

SUPPER

STARTERS from \$7.00

Maine Rock Crab and Corn Chowder with Smoked Bacon

Native Spinach Salad With Seasonal Fruit, Westfield Farm Chevre, and Spicy Maple Pecan Vinaigrette

House Smoked Pastrami Salmon, Field Greens, Chive Oil, Crispy Potato Wafer, Lemon Vermont Creme Fraiche

Iceberg Lettuce with Creamy Massachusetts Blue Cheese Dressing

Mixed Field Greens and Champagne Lemon Herb Vinaigrette

Maine Rock Crab Cake, Grilled Asparagus, and House-made Tartar Sauce

Grilled Balsamic Portobello, Great Hill Blue Cheese, and Warm Bacon Vinaigrette

ENTRÉE from \$14.00

Seared King Salmon, Grilled Red Onion Stone Fruit Vinaigrette

Baked Gloucester Scrod

Maine Rock Crab Cakes, Grilled Asparagus, House-made Tarter Sauce

Bell and Evan's Herb-Crusted Rotisserie Roasted Chicken

Yankee Pot Roast, Mashed Potatoes and Gravy

Maple House Smoked and Grilled Free Range Duck Breast, Confit Leg, Dried Fruit Compote, Port Wine Reduction

Elysian Fields Farm's Pulled Lamb Shank, Crispy Vermont Smoked Bacon, Flageolet Beans and Organic Local Feta

Anson Mills Organic Polenta Cake with Vermont Chevre, Caramelized Vidalia Onion and Mushroom Saute with Georgia Peas, Ramps, and Asparagus.

Niman Ranch Grilled Smoked Pork Chop, Spiced Roasted Apples, Apple Brandy Reduction Sauce

SIDES from \$4.75

Roasted Potatoes*, Sautéed Mushrooms, Wilted Greens, Mixed Beans, Mashed Potatoes,

Roasted Spring Parsnips*, Native Asparagus

**Locally Grown*

DESSERTS from \$7.00

Henrietta's Pie of the Day, Vanilla Ice Cream*

Chocolate Bread Pudding, Caramelized Bananas, Vanilla Bean Ice Cream*

Vermont Maple Cheese Cake with Gingerbread Cookie and Vanilla Sauce

Pistachio Cake: Rich Pistachio Cake Served with Kirsch Soaked Cherry Sherbert and Vanilla Sauce*

Farmers Custard: A Light Eggless Orange Essence Custard

Low Fat Berry Meringue: A Crispy Meringue topped with Stoney Field Farm Low Fat Yogurt, Fresh Berries and Raspberry Sauce

Chocolate Stout Cake: Chocolate Cake made with Gritty's Blackfly Stout, Peanut Brittle Ice Cream and Vanilla Sauce*

Selection of House-made Ice Creams:
Chocolate, Vanilla, Crème Fraiche, Peanut Brittle*

Selection House-made Sorbet:
Flavor of the Day, Lemon or Chocolate

Henrietta's Chocolate Bread Pudding Sundae: Caramelized Bananas, Vanilla Bean Ice Cream, Chocolate Sauce, Whipped Cream, and Nuts*

Assorted New England Farmstead Cheeses with Fruit

* contains Alcohol and/or Nuts.

Henrietta's Yard Sale

Open Sunday - Thursday

Any 3 Courses	\$32.00
Any 2 Courses	\$25.00

*Available for Henrietta's Classics Only

LUNCH

STARTERS from \$6.25

Maine Crab and Corn Chowder with Smoked Bacon

Spinach Salad with Seasonal Fruit, Westfield Farm's Goat Cheese,
Spicy Maple Pecan Vinaigrette

Field Greens, Fresh Champagne Lemon Herb Vinaigrette

Grilled Balsamic Portobello with Great Hill Blue Cheese and a Warm Bacon Vinaigrette

Maine Rock Crab Cake, Grilled Asparagus, House-made Tartar Sauce

ENTREES from \$11.00

Bell and Evans Rotisserie Chicken and Romaine Salad with Creamy Garlic
and Peppercorn Dressing

Henrietta's Chop Salad: Romaine Lettuce, Nueske's Bacon, Hass Avocado, Smoke House
Turkey, Onions, Tomatoes and Blue Cheese Vinaigrette

Henrietta's Chef Salad

Selection of Seasonal Fruits

Henrietta's Table BLT with Neuske's Bacon

Rotisserie Roasted Bell and Evan's Chicken Club

Assorted Grilled Vegetable Sandwich on Seven Grain Bread, Olive Relish,
Creamy Cole Slaw

Grilled Harrington's Ham Sandwich, Grafton Farm's Smoked Cheddar and Bourbon BBQ
Sauce

Cornmeal Crusted Monkfish Sandwich, House-made Tartar Sauce, Lettuce and Tomato

Seared King Salmon Burger, Baby Greens, Lemon Herb Vinaigrette, Spicy Tartar Sauce

Anson Mills Organic Polenta Cake with Vermont Chevre, Caramelized Vidalia Onion and
Mushroom Saute with Georgia Peas, Ramps, and Asparagus.

Wolfe Neck Farms Organic Sirloin Steak on Spinach Salad, Great Hill Blue Cheese,

Tomatoes, Roasted Garlic and Cumin Vinaigrette

Bell and Evan's Chicken Pot Pie

Yankee Pot Roast, Mashed Potatoes and Gravy

Baked Gloucester Scrod, Organic Baby Potatoes

Maine Rock Crab Cake, Grilled Asparagus, House-made Tartar Sauce

BEVERAGES each \$3.50

Crimson Berry Iced Tea, Traditional Iced Tea, Homemade Lemonade, Chai Spice Tea

DRAFT BEERS each \$5.00

BIG PIG BREW, Harpoon IPA, Cambridge Amber Ale, UFO-Harpoon Hefewizen, Root Beer NA

BRUNCH

Henrietta's Table Sunday Brunch has been awarded "*Best Brunch in Boston*" by the Improper Bostonian every year since 2001.

Sunday Brunch is an all-you-can-eat buffet served from 12:00 Noon until 3:00 p.m. for \$45 per person.

A sampling of the menu is below:

- Grilled Vegetable and Salad station, with weekly Salad specials.
- A raw bar including Wellfleet Oysters and Jumbo Shrimp.
- Bagels, Salmon, and other Smoked Fishes.
- Selection of Cheeses, Pates, and Terrines.
- Carved Meat of the Day.
- Three hot entrees (fish, meat, or poultry) with side dishes, including a Vegetarian Pasta.
- Bacon, Sausage, Ham.
- Made-to-Order Omelette Station.
- Waffles.
- A variety up to 10 unique desserts.
- Unlimited fresh Orange Juice, Coffee, and Tea.

Saturday Brunch is a \$28, 3-Course, a La Carte served every Saturday from 12:00 Noon until 3:00 p.m.

BREAKFAST

FARM STAND BEGINNINGS from \$3.25

Freshly Squeezed Orange, Grapefruit, Pineapple, Carrot, Apple or Melon Juice

Fruit Smoothie: Nonfat Yogurt, 1/2 Banana, Choice of Juice, and Berries

Homemade Granola Parfait with Berries, Apples, Yogurt and Honey

Pineapple, Grapefruit or Seasonal Melon

Seasonal Berries

An Assortment of Seven Fresh Sliced Fruits

Cottage Cheese

Yogurt

WAFFLES, AND HOTCAKES from \$7.75

*All our Waffles and Hotcakes are Served with Whipped Butter,
and Pure Massachusetts Maple Syrup*

Malted Waffle with a Side of Homemade Apple Butter

Buttermilk Hotcakes

Whole Wheat Hotcakes

Cinnamon Cranberry French Toast

CEREALS from \$3.50

Old Fashioned Oatmeal

Bowl of Homemade Granola

Cheddar Cheese Grits

Assorted Cold Cereals
with Berries or Sliced Banana add \$3.00

NEW ENGLAND FAVORITES from \$8.25

Red Flannel Hash, Poached Eggs with Hollandaise Sauce

House-Smoked Salmon, Tomato, Bagel and Chive Cream Cheese

Cream Chipped Beef on Buttermilk Biscuits

Poached Eggs and Baked Harrington Ham on Anadama Bread with Hollandaise Sauce and Fresh Asparagus

6 oz. Sirloin with Two Eggs of any Style, Hash Browns

Eggbeaters with Sliced Tomatoes

FARM FRESH EGGS from \$4.25

Eggs served with golden hash brown potatoes and choice of white, whole wheat, rye, raisin, cranberry walnut or anadama breads. Add \$.75 for muffin, croissant, or pumpkin bread.

One Egg, any style

available with Applewood Smoked Bacon, Sausage or Smoked Ham Chop

Two Eggs, any style

available with Applewood Smoked Bacon, Sausage or Smoked Ham Chop

Three Egg Omelette with Choice of:

Fresh Spinach, Wild Mushrooms, Tomatoes, Peppers, Onions, Harrington's Ham, or Patch's Vermont Cheddar Cheese

Substitute Egg Beaters available

PROTEIN BREAKFAST from \$8.50

3 Eggs, any style

with Bacon, Sausage or Ham Chop

served with Sliced Tomato

SIDES from \$2.50

Golden Hash Browns

Single Egg

Bacon or Sausage

Smoked Ham Chop

Red Flannel Hash

FRESH BAKERIES each \$3.00

Sticky Buns

Buttermilk Biscuits

English Muffin or Toast

Danish

Pumpkin Bread

Banana Walnut Bread

Croissants
Bagels
Muffins: Morning Glory, Blueberry,
Corn, or Cranberry Walnut or
Flax Snax (the Original Flaxseed Muffin)
Assortment of Five Pastries: 8.75

BEVERAGES from \$2.50

Selection of Harney's & Sons Teas
Jim's Organic Coffee and Decaffeinated Coffee
Whole or Skim Milk
Espresso
Henrietta's Jumbo Cappuccino

SEASONAL DRINKS

HT Local Martini

Cold River Vodka from Maine, Noilly Pratt Dry Vermouth, Olives

Cranberry Caipirinha

Bacardi, Fresh Lime, Simple Syrup, Muddled Cranberries

Guavapolitan

Vodka, Cointreau, Pink Guava, Cranberry Juice

Raspberry Lemonade

Bacardi Razz, Henrietta's Table House-Made Lemonade, Fresh Raspberries

Spring Rum Punch

Bacardi, Mount Gay Rum, Pineapple Juice, Grenadine, Lime Juice, Bitters, Orange Juice, Myer's Rum

Green Apple Mojito

Bacardi, Apple Puree, Simple Syrup, Lime Juice, Soda Water, Lime, Mint

Pomegranate Martini

Vodka, Cointreau, Pomegranate Puree, Lime Juice

Blood Orange Margarita

Tequila, Triple Sec, Lime Juice, Blood Orange Puree, Simple Syrup

Cranberry Gingerly

Vodka, Ginger Beer, Cranberry Juice Concentrate, Lemon Juice, Ground Ginger

Chambord Margarita

Tequila, Grand Marnier, Chambord, Sour Mix