

# PRICE FIX MENU

## 3 COURSE PRICE FIX MENU

\$40.95+TAX PER PERSON • DINE-IN ONLY

\* Upgrades optional for each course. Pricing may vary from base pricing, upgraded pricing acknowledged next to each item.

\*No sharing and No substitutions please. \* Sharing will result in a \$25 Sharing Plate Fee

### FIRST COURSE

HOUSE POTATO CHIPS v. . . . . \$10

fresh kettle chips, with your choice of style:

CHEESE FONDUE chives  
or ONION & DIP

\* EXTRA SIDE OF ONION-DILL PICKLE SAUCE +3  
\* EXTRA CHEESE SAUCE +3

FRITTO MISTO . . . . . \$18

Flash fried calamari, Gulf shrimp,  
Hot cherry peppers, marinara

STAFF PICK: ADD SIDE OF  
GARLIC AIOLI FOR DIPPING +1

BUTTERNUT SQUASH  
CHORIZO-CHEDDAR SOUP . . . . . \$10

Maple-Almond Crumble/ pumpkin oil

\*NUT ALLERGY

BACON WRAPPED  
MEDJOOOL DATES. . . . . \$11

Chorizo & caramelized onion stuffed dates,  
Alabama white sauce, queso blanco

LOADED DEVILED EGGS. . . . . \$10

Potato chips, bacon, chives, paprika

\*NUT ALLERGY

APPLE TRICOLORE GF/V . . . . . \$14

Arugula, radicchio, endive, apples, gorgonzola,  
walnuts, date purée, red wine vinaigrette

CAESAR . . . . . \$15

Honey Gem lettuce, house caesar dressing, garlic,  
lemon, pecorino, grilled garlic toast

### SECOND COURSE

KNIFE & FORK FRIED CHICKEN . . . . . \$24

Cheesy grits, house slaw, lemon-thyme honey-maple glaze

EGGPLANT SUMATRA . . . . . \$25

Roasted eggplant, grilled chicken, scallions, spicy-sweet soy glaze,  
sticky rice cake, spicy chili crisp, herbs

SHORT-RIB & VEGETABLE BIBIMBAP GF . . . . . \$25

Organic sushi rice, mushrooms, edamame, slow cooked short rib,  
kimchee, crispy shallots, sunny-side egg

SHRIMP & GRITS. . . . . \$25

Blackened gulf shrimp, andouille sausage, roasted tomatoes,  
green onion, garlic, lime, cheesy grits

PURPLE SWEET POTATO RAVIOLI . . . . . \$26

Shaved brussel sprouts, chorizo, queso, verjus pan sauce

\*ADD GARLIC TOAST ROUND +1

ROASTED HALF CHICKEN . . . . . \$29

Cheesy grits, broccolini, lemon- ginger pan sauce

RICOTTA CAVATELLI BOLOGNESE. . . . . \$25

House-made pasta, three meat ragout, garlic butter toast

\*ADD GARLIC TOAST ROUND +1

A LITTLE EXTRA, BUT SO WORTH IT...

HERB ROASTED SALMON GF/P EXTRA +\$2

seasonal veggies, salad of cucumbers-grapes-seeds, tzatziki

GRILLED ANGUS RIBEYE EXTRA +\$10

14oz. arugula, garlic butter, garlic aioli & fries

\*ADDITIONAL UPCHARGE FOR TRUFFLE FRIES +2

A LITTLE EXTRA, BUT SO WORTH IT...

GRILLED PORTUGUESE OCTOPUS P/GF

Cherry tomatoes, red onion, dill, lemon & EVOO

EXTRA +\$4

### DESSERT

TRES LECHES  
CAKE

CHOCOLATE  
POT DU CREME

CHOCOLATE OR  
VANILLA ICE CREAM

A LITTLE EXTRA, BUT SO WORTH IT...

HENRY'S ALMOST-FAMOUS CHEESECAKE EXTRA +\$2

COFFEE. . . . . \$3	HERBAL TEA . . . . . \$3	HOT TODDY. . . . . \$10	IRISH COFFEE. . . . . \$10
TEA. . . . . \$3	ESPRESSO. . . . . \$3 / \$5	CAPPUCCINO. . . . . \$5	MEXICAN COFFEE... \$10

\* THIS MENU ITEM CAN BE COOKED TO ORDER

V\* VEGETARIAN VG\* VEGAN GF\* GLUTEN FREE P\* PISCATARIAN

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Before placing your order, please inform your server if a person in your party has a food allergy, intolerance, restriction or simple aversion. 20% gratuity will be added to tables of six or more guests