

## Dinner

# Henry's

## Snacks

Tartine Country Bread with cultured butter . . . . .	5
Oil-Cured Fennel with garlic & oregano . . . . .	6
Smoked Potato Chips with vegan French onion dip . . . . .	8
Herbed Fries with cheddar mayo . . . . .	7
Marinated Feta with za'atar, Tartine bread & charred-onion honey . . . . .	11
Tartine Bakery Danish Rye Bread with bone marrow, mole, pickled peppers & rhubarb vinaigrette . . . . .	10
Charcuterie - Virginia Country Ham, House-Made Nduja, pickles & toasted Tartine country bread . . . . .	16
Spicy Crispy Chicken Wings with housemade Fresno chile hot sauce . . . . .	12
SF Halibut Tartare with kiwi, peanut, sesame & creme fraiche . . . . .	15
1/2 dozen Oysters on the half-shell with mignonette . . . . .	18
Mussels with smoked tomatoes, almonds, lemongrass & Tartine country bread . . . . .	15

## Vegetables

Spring Chicories & Red Leaf Lettuce with dill dressing & breadcrumbs . . . . .	11
Smoked Carrot Salad with blood orange, puffed rice & chrysanthemum . . . . .	13
Asparagus & Snap Pea Salad with toasted cashew, fried garlic & roasted fennel . . . . .	14
Crispy Maitake Mushrooms & Flowering Broccoli with rice wine vinaigrette . . . . .	14
Charred Arrowhead Cabbage with kumquats, cinnamon seeds & aioli . . . . .	13

## Specialties

Parisian Gnocchi with brown butter, chard & Grana Padano . . . . .	14
-add dry-aged beef sugo *5	
Pork Sausage with buttermilk-root vegetable salad & fava greens . . . . .	16
Crispy Chicken Leg with golden spice & celery pickles . . . . .	16
Roasted Cream Co. Chicken Panzanella with mustard greens, miso jus, Calabrian chilies & chicken chicharrones . . . . .	18
Henry's Burger with pickles, onion, lettuce, Henry's sauce on a Tartine sweet potato bun with fries . . . . .	15
-add bacon, cheddar, blue cheese *2, or roasted bone marrow *5	
CheeseBoy with pickles, roasted tomato, onion, American cheese, & Henry's sauce on a Tartine sweet potato bun with fries . . . . .	16
EarthBurger with pickles, onion, lettuce & Henry's sauce on a Tartine sweet potato bun with fries . . . . .	16
Rock Fish with charred leeks & pistachio salsa rustica . . . . .	19
Dry Aged Dairy Beef Sirloin with green garlic sauce au poivre & mashed potatoes . . . . .	25
Coal-Roasted Lamb Neck with spring vegetables, mint & chili oil . . . . .	25

## Sweets

Honey Pie with creme fraiche chantilly & fleur de sel . . . . .	7
Strawberry Sherbet with rhubarb, hibiscus & rose streusel . . . . .	7
Olive Oil Cake with blood orange & pistachios . . . . .	8
Chocolate & Peanut Butter Semifreddo with chocolate brown butter caramel . . . . .	8