

DINNER

HENRY'S PUBLIC HOUSE

Oysters*

OYSTERS ON THE HALF SHELL

Six Oysters, Cocktail Sauce, Pink Peppercorn Mignonette — 18

CHARBROILED OYSTER

Five Broiled Oysters, Breadcrumb, Lemon, Garlic Butter, Parmesean — 18

Snacks

RAREBIT

Irish Beer, Welsh Cheddar, Grilled Sourdough, Charred Red Onion Petal, Pickled Hon Shimeji Mushroom — 10

CROQUETTES

Crab, Potato, Béchamel, Fennel, Castelvetroano Olives, Cribiche — 14

WINGS

Buffalo or Plain
Ranch/Blue Cheese — 16

DEVILED EGG

Salmon Roe, Crispy Leek, Dijon, Tarragon, Pickled Radish, Brown Butter — 11

WHITE ASPARAGUS

Piquillo Romesco, Pistachio, Lemon, Herb — 12

FRIES

House Cut, Twice Fried
Ketchup and Dijonnaise — 8

Salad & Soup

CAESAR

Romaine, Pecorino, Anchovy Dressing, Breadcrumb, Boquerones — 12
+ Add Grilled Chicken - 6

SIMPLE

Radish, Shallot, Leafy Greens — 6

NIÇOISE

Local Confit Tuna, Little Gem, Confit Potato, Haricot Vert, Olive, Egg, Tomato, Ravigote Dressing — 18

FRENCH ONION

Madeira, Tallow Crouton, Gruyere, Veal Stock — 9

HADDOCK CHOWDER

Smoked Bacon, Cream
Fried Potatoes — 11

BISQUE

Lobster, Crispy Parsnip,
Chive — 12

Mains

MUSHROOM

Black Trumpet, Maitake, Crimini, Carrot, Leek, Potato, Pearl Onion, Sauce Burgundy, Grilled Sourdough VEGAN — 24

FISH AND CHIPS

Local White Fish, Tartar Sauce,
House Fries — 24

THE WADSWORTH BURGER*

6 oz Caldwell Farms Beef Patty, American Cheese, Brown Butter Onion Jam, Smoked Onion Aioli, Crispy Shallot, Pickle, Iceberg, Sesame Bun — 18

THE LONGFELLOW BURGER*

8oz Caldwell Beef Patty, Foie Gras Aioli, Rarebit Cheese, Pickled Red Onion Rings, Broiche — 23

TUNA FRITES

Local Tuna, Black Garlic, Chimichurri, Lemon Aloli, Togarashi Fries — 32

PORK CHOP*

Double Bone, Brown Butter Cauliflower Purée, Maple Bacon Jus, Romanesco, Pickled Pearl Onions — 30

CHICKEN

Pan Roasted Breast, Confit Leg, Pommes Aligot, Chanterelles, Ramps, Spring Greens, Thyme Oil, Jus — 30

STEAK FRITES*

7 oz. Bavette Steak, Bordelaise, Compound Butter, Fries — 28

PORTERHOUSE

32 oz Pineland Farms Porterhouse Steak, Whiskey Steak Diane Sauce, Potato Pave, Worcestershire Aioli, Parsely Radish Salad, Tallow Vinaigrette — 55

*Eating raw or undercooked food is associated with increase risk of foodbourn illness.

**Please inform us of any allergies: we will do our best to accommodate.

***We automatically add a 20% gratuity to parties of six or more.

EXECUTIVE CHEF: BEN SLATTERY GENERAL MANAGER: RANDA VASHON



By Sea

SCALLOP CRUDO

Carrot Purée, Gooseberries, Poblano Peppers, English Peas, Dashi Oil, Lemon Salt
23

OCTOPUS

Cannellini Bean, Pickled Mussels, Calabrian Chili, Herb, Paprika Aioli, Smoked Tallow
19

MUSSELS

Bangs Island Mussels, Pork Belly, Leek, Fennel, White Wine, Garlic Butter, Grilled Sourdough
20



HENRY'S

PUBLIC HOUSE

LUNCH

Oysters*

OYSTERS ON THE HALF SHELL

Six Oysters, Cocktail Sauce, Pink Peppercorn Mignonette — 18

CHARBROILED OYSTER

Five Broiled Oysters, Breadcrumbs, Lemon, Garlic Butter, Parmesan — 18



By Sea

SCALLOP CRUDO

Carrot Purée,
Gooseberries,
Poblano Peppers,
English Peas, Dashi
Oil, Lemon Salt
23

OCTOPUS

Cannellini Bean,
Pickled Mussels,
Calabrian Chili,
Herb, Paprika Aioli,
Smoked Tallow
19

MUSSELS

Bangs Island
Mussels, Pork Belly,
Leek, Fennel, White
Wine, Garlic Butter,
Grilled Sourdough
20

Snacks

RAREBIT

Irish Beer, Welsh Cheddar, Grilled
Sourdough, Charred Red Onion Petal,
Pickled Hon Shimeji Mushroom — 10

DEVILED EGG

Salmon Roe, Crispy Leek, Dijon,
Tarragon, Pickled Radish,
Brown Butter — 11

CROQUETTES

Crab, Potato, Béchamel, Fennel,
Castelvetro Olives, Cribiche — 14

WHITE ASPARAGUS

Piquillo Romesco, Pistachio, Lemon,
Herb — 12

WINGS

Buffalo or Plain
Ranch/Blue Cheese — 16

FRIES

House Cut, Twice Fried
Ketchup and Dijonnaise — 8

Soups

HADDOCK CHOWDER

Smoked Bacon, Cream,
Fried Potatoes — 11

BISQUE

Lobster, Chive,
Crispy Parsnip — 12

FRENCH ONION

Madeira, Gruyere,
Tallow Crouton,
Veal Stock — 9

Salads

NIÇOISE

Local Confit Tuna, Little Gem,
Confit Potato, Haricot Vert,
Olive, Egg, Tomato,
Ravigote Dressing — 18

COBB

Grilled Chicken Breast, Egg,
Cucumber, Red Onion, Marinated
Tomato, Blue Cheese, Lardon,
Green Goddess — 24

CAESAR

Romaine, Pecorino, Anchovy
Dressing, Breadcrumbs,
Boquerones — 12
+ Grilled Chicken Breast - 6

Sandwiches

BLACKENED FISH

Pan Seared Local White Fish,
Blackening Spice Blend, Pickled
Red Onion, Tartar, Lettuce,
Brioche Bun — 18

FRIED CHICKEN

Pickle-Brined, Pimento Cheese,
Ranch Slaw, Pickled Fresno
Peppers, Brioche Bun — 16

SURF & TURF

Lobster, Smoked Short Rib, Gravy,
Horseradish Creme Fraiche,
Giardiniera, Shredded Lettuce,
Baguette — 32

THE WADSWORTH BURGER*

6 oz Caldwell Farms Beef Patty,
American Cheese, Brown Butter
Onion Jam, Smoked Onion Aioli,
Crispy Shallot, Pickle, Iceburg,
Sesame Bun — 18

Mains

FISH AND CHIPS

Local White Fish, Tartar Sauce,
House Fries — 24

STEAK FRITES*

7 oz. Bavette Steak, Bordelaise,
Compound Butter, Fries — 28

TUNA FRITES

Local Tuna, Black Garlic,
Chimichurri, Lemon Aioli,
Togarashi Fries — 32

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