

## HENRYS

#### **PUBLIC HOUSE**

## Snacks

#### **RAREBIT**

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

#### **CROQUETTES**

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

#### WINGS

Buffalo or Plain Ranch/Blue Cheese — 16

#### **MUSSELS**

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

#### **DEVILED EGG**

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

#### WHITE ASPARAGUS

Piquillo Romesco, Pistachio, Lemon, Herb — 12

#### OCTOPUS

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

#### FRIES

House Cut, Twice Fried Ketchup and Dijonnaise — 8

## Soups

#### FRENCH ONION

Madeira, Tallow Crouton, Cruyere, Veal Stock — 9

#### **HADDOCK CHOWDER**

Smoked Bacon, Fried Potatoes, Cream — 11



## Raw\*

#### **OYSTERS ON THE HALF SHELL**

Six Oysters, Cocktail Sauce, Pink Peppercorn Mignonette — 18

#### **SCALLOP CRUDO**

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

#### **CHARBROILED OYSTER**

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

### **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

#### PORK CHOP\*

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

#### CHICKEN

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

#### SHORT RIB

Braised, Celery Root, Brown Butter Pommes Puree, Red Wine Glacé, Shaved Horseradish, Herbs — 32

#### STEAK FRITES\*

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

#### **NEW YORK STRIP**

10oz Caldwell Farms, Potato Pavé, Sauce Au Poivre, Marrow, Parsley Worcestershire Aioli — 55

## Sandwiches

Served with Fries or Greens

#### **BURGER\***

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

#### FRIED CHICKEN

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

#### **BLACKENED FISH**

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

#### **PORK BELLY**

Cured, Roasted, Lettuce, Heirloom Tomato, Garlic Aioli, Grilled Sourdough — 16

#### FRENCH DIP

Roast Beef, Oyster Mushroom, Marinated Grilled Onions, Provolone, Green Peppercorn Aioli, Beef Jus, Baguette — 20

## 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, Breadcrumb, Boquerones — 12

+ Grilled Chicken Breast - 6

#### SIMPLE

Radish, Shallot, Leafy Greens — 6

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

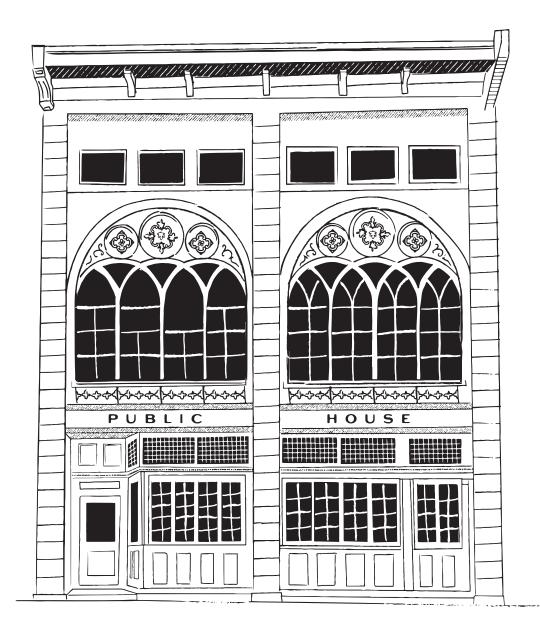
Please inform us of any allergies: we will do our best to accommodate.

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





# FUBLIC HOUSE



Named after Portland's own Henry Wadsworth Longfellow, a true working man's poet, this is a Public House; humble and timeless. The building was rebuilt in 1867 after Portland's Great Fire and established in 1942 as a cornerstone of the Old Port restaurant community. A place where H.W.L. himself might have sidled up to the bar with some literary peers or old friends, to celebrate a momentous life milestone, or just an excuse to gather over hearty rations and sturdy spirits.

**Excelsior!** 

