

HENRY'S

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, Gribiche — 14

WINGS

Buffalo or Plain
Ranch/Blue Cheese — 16

MUSSELS

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

DEVEILED 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, Gruyere, 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, Breadcrumbs, Lemon, Garlic 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, Breadcrumbs, 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.

EXECUTIVE CHEF: BEN SLATTERY GENERAL MANAGER: RANDA VASHON





HENRY'S

PUBLIC 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!

