



HENLEY

On Grace



Happy Holiday Brunch \$38.50

Welcome Eye Opener-(sparkler)...on us!

*Rose Demi Sec Henri Champiau, France

*Kilda Brut Cuvee, South East Australia

STARTERS:

***Soup of the Day: Seafood Soup**

A mix of colossal crab meat, salmon, lobster meat, scallops, shrimp prepared with seafood and vegetable stock, thyme, old bay seasoning, simmered with just a touch of cream...DELISH

***Foragers Salad**

Fall/Winter field greens, asparagus, roasted chilled beets, mixed mushrooms, calico grape tomatoes, balsamic dressing

ENTREES:

(all served with breakfast potatoes and fruit)

***The "24 Carat" HOG Burger**

Half pound of Black Angus Beef patty cooked Pink or NO Pink ONLY, bacon, lettuce, mushrooms, sautéed onions, cheddar/swiss cheese, foie gras spread, with black truffle mayo, French mustard

***Crabcake Royale Eggs Benny**

Jumbo lump crabmeat, -(from the Old Jockey Club in DC)
All crabmeat crab-cakes served on homemade butter milk biscuit, smoked salmon, asparagus, sliced tomato, with creamy hollandaise sauce, "caviar"

***Steak and Eggs**

Grilled Black Angus NY Strip Steak, sliced (cooked MED/MR only) exotic black truffle mushroom demi-sauce, asparagus, and 3 scrambled eggs

***Veggie Frittata**

The 4-egg frittata, asparagus, mushrooms, red bell peppers, spinach, artichokes, tomatoes

***Mambo Turkey Ruben**

Asian slaw, roasted turkey breast, Swiss cheese, mambo aioli, on multi-grain bread, lettuce tomato

DESSERTS:

Cheesecake, Choc. Torte-(gluten free), Tiramisu, Lemon Italian Cake, Pistachio Ricotta Cake

Happy Holidays!