



SOPHISTICATED FOOD. RELAXED DINING.

# DINNER MENU

## APPETIZERS

### CLASSIC BAKED ONION SOUP 6

### HOT CRAB DIP FOR TWO 12

A creamy blend of lump crab, baked salmon, and cheese. Served with toasted garlic bread.

### HENRY'S FRESH HOT WINGS 12

8 pieces of our juicy chicken wings, tossed in your choice of Buffalo, BBQ, Garlic Parmesan, or Lemon Pepper Dry Rub.

### FRIED GREEN TOMATO SAMPLER 12

Panko-dusted fried green tomato wedges & fried zucchini stix. Served with our house pimento cheese spread, corn salsa, red pepper couli, and crispy bacon crumbles.

### FRIED CALAMARI 13

Flash-fried rings and tentacles. Served with house-made cocktail sauce and spicy remoulade.

### BRUSSEL SPROUTS 8

Tossed in brown sugar and spices.

## SALADS

### ADD PROTEIN TO ANY SALAD

CHICKEN 6 | SALMON\* 11 | SHRIMP\* 8 | FLANK STEAK\* 10

### MANSION SALAD 10

Fresh greens, marinated red potatoes, grape tomatoes, applewood bacon, croutons, and cheddar cheese. Served with choice of house dressing.

### AZALEA SALAD 10

Fresh greens with roasted seasonal vegetables, goat cheese, grape tomatoes, and toasted candied pecans. Served with choice of house dressing.

### MAGNOLIA SALAD 11

Baby spinach, applewood bacon, hard-boiled egg, marinated red potatoes, fresh mushrooms, grape tomatoes, and kalamata olives. Served with choice of house dressing.

### ICEBERG WEDGE SALAD 13

Crisp iceberg lettuce, grape tomatoes, chopped red onion, hard-boiled egg, bleu cheese crumbles, applewood bacon, and house bleu cheese dressing.

### CLASSIC CAESAR SALAD 11

Chopped hearts of romaine lettuce, parmesan cheese, and croutons tossed with Caesar dressing. *Add anchovies 2*

**DRESSINGS** BUTTERMILK RANCH | HONEY MUSTARD BLEU CHEESE | BLEU CHEESE VINAIGRETTE | BALSAMIC VINAIGRETTE | CUCUMBER DILL | 1000 ISLAND | CAESAR

## HAND HELDS Served with one side

### WILMINGTONIAN BURGER\* 16

A half-pound fresh beef patty served on a toasted brioche bun with house-made pimento cheese, house-made pickles, Duke's mayo, fried green tomato, applewood smoked bacon, leaf lettuce and red onion.

### HOT PASTRAMI REUBEN 14

Slow-cooked and sliced in-house with sauerkraut, swiss, and 1000 island dressing on toasted NY rye bread.

### CHICKEN PEPPERJACK CLUB 17

Buttermilk fried chicken or marinated grilled chicken, pepperjack cheese, applewood bacon, crisp lettuce, tomatoes, red onion, and buttermilk ranch dressing.

### VEGGIE WRAP 14

Flour tortilla wrap stuffed with baby spinach, sliced tomatoes, roasted vegetables, portabella mushrooms, goat cheese, and balsamic vinaigrette. *Add chicken 6 or shrimp\* 8*

## FROM THE FARM

### HANK'S MOM'S MEATLOAF 17

Served with garlic mashed Yukon gold potatoes, the vegetable of the day, and rich brown gravy.

### HEARTY POT ROAST 17

Slow-roasted with carrots, pearl onions and celery. Served with garlic mashed Yukon gold potatoes and rich brown gravy.

### PARMESAN-CRUSTED CHICKEN 18

House-breaded chicken breast topped with beurre blanc sauce. Served with Yukon gold potatoes and the vegetable of the day.

### BONELESS COUNTRY FRIED PORK CHOP & GRAVY 18

House-breaded boneless pork chop topped with buttermilk country gravy. Served with Yukon gold potatoes and seasonal vegetables.

### HENRY'S AMAZING NOODLES 14

Bacon, caramelized onions, roasted mushrooms, parmesan cream sauce tossed with penne pasta.

*Add grilled chicken 6 or blackened shrimp skewer\* 8*

### FOUR CHEESE PENNE PASTA 14

Our four-cheese blend has a hint of roasted garlic and tomatoes.

Served over penne pasta and topped with breadcrumbs.

*Add grilled chicken 6 or blackened shrimp skewer\* 8*

### STEAK DU JOUR\* Market Price

Chef's daily top choice cuts served with seasonal vegetables and yukon gold potatoes.

## FROM THE SEA

### HENRY'S SHRIMP & GRITS\* 18

Sauteed shrimp, andouille sausage, tomatoes, garlic, and white wine served over our creamy stone-ground cheddar grits.

### BUTTERMILK FRIED JUMBO SHRIMP\* 21

Served with house-made cocktail sauce, spicy remoulade, Henry's fries and slaw.

### HERB-GRILLED SALMON\* 21

Topped with seasoned butter and served with fresh vegetables and garlic mashed Yukon gold potatoes

### ALE BATTERED FISH & CHIPS 19

Atlantic cod battered with Red Oak ale and served with Henry's fries, slaw and tartar sauce.

### FRESH CATCH OF THE DAY\* Market Price

Fresh seasonal fish served grilled or blackened with chefs choice of sides.

### FRIED SEAFOOD PLATTER 24

Fried Cod and Shrimp served with hushpuppies, fries and coleslaw.

### BASIL PESTO SHRIMP PASTA\* 18

Sauteed shrimp, bacon crumbles, diced tomatoes with penne pasta tossed in our rich basil pesto cream sauce.

## SIDES \$3.95

- Henry's Fries
- Seasonal Roasted Vegetables
- Mac & Cheese
- Chef's Daily Vegetable
- House-Made Slaw
- Sautéed Baby Spinach
- Garlic Mashed Potatoes
- Onion Straws

## DESSERTS

### CHEESECAKE DE JOUR 9

### WORLD'S GREATEST CHOCOLATE CAKE 9

### POUND CAKE DE JOUR 8

### BREAD PUDDING DE JOUR 8

### TIRAMISU 11

### KEY LIME PIE 9

\*This item may be cooked to order and may be served raw or undercooked and may contain items that are raw or undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.