

SOPHISTICATED FOOD. RELAXED DINING.

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 bread.

HENRY'S FRESH HOT WINGS 13

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.

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, panko croutons, and cheddar cheese. Served with choice house dressing.

AZALEA SALAD 10

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

MAGNOLIA SALAD 11

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

ICEBERG WEDGE SALAD 13

Crisp iceberg lettuce wedge, 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 Caeser dressing. Add anchovies \$2

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

FROM THE SEA

HENRY'S SHRIMP & GRITS* 16

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

BUTTERMILK FRIED JUMBO SHRIMP 17

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

HERB-GRILLED SALMON* 17

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

LUNCH MENU

FROM THE FARM

HEARTY POT ROAST 16

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

HANK'S MOM'S MEATLOAF 15

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

FOUR CHEESE PENNE PASTA 13

Our four-cheese blend with a hint of roasted garlic and tomatoes. Served over penne pasta and topped with toasted breadcrumbs.

Add Grilled Chicken \$6 or Blackened Shrimp Skewer \$8

STEAK DU JOUR^{*} Market Price Chef's daily top choice cuts served with roasted

vegetables and Yukon gold mashed potatoes.

HAND HELDS Served with one side

CLASSIC BLT 13

Applewood bacon, leaf lettuce, tomato, and mayo on toasted whole grain bread.

WILMINGTONIAN BURGER* 14

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

WESTERN CHEESEBURGER* 16

A half-pound beef patty served on a toasted brioche bun with cheddar cheese, Applewood bacon, Sweet Baby Ray's BBQ sauce, and fried onion crisps.

SOUTHERN CHICKEN SANDWICH* 14

Buttermilk fried chicken or marinated grilled chicken,, honey mustard, slaw, and pickles on a buttered brioche roll.

CHICKEN PEPPERJACK CLUB* 16

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

HOT PASTRAMI REUBEN 14

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

HENRY'S CLUB SANDWICH 14

Applewood bacon, ham, turkey, and provolone cheese with mayo, lettuce and tomato on toasted whole grain bread.

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

CAPRESE PANINI 14

Sliced tomatoes, fresh basil, fresh mozzarella, basil pesto, and balsamic reduction glaze on a hoagie roll.

ALE BATTERED FISH & CHIPS 17

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 chef's choice of sides.

SIDES \$3.95

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

CUBANO CLUB PANINI 16

Honey glazed ham, smoked turkey, applewood bacon, swiss cheese, caramelized pineapple, avocado, mustard, and pickles on a hoagie roll.

DESSERTS

CHEESECAKE DU JOUR 9 WORLD'S GREATEST CHOCOLATE CAKE 9 POUND CAKE DU JOUR 8 BREAD PUDDING DU 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.

HENRY'S RESTAURANT & BAR • 2508 Independence Blvd, Wilmington, NC 28412 • 910. 793.2929