



# HENRY'S

## PUBLIC HOUSE

### Appetizers

**CHEDDAR APPLE ALE SOUP**

House Pretzel, Crispy Sage — 12

**SHISHITO PEPPERS**

Bumblersroot Organic Farms Peppers,  
Corn Vinaigrette, Pickled Onions, Spiced  
Pistachio — 13

**DEVILS ON HORSEBACK**

Goat Cheese Stuffed Dates, Bacon, Spicy  
Blueberry Gastrique — 15

**CRAB DIP**

Maine Crab, Crème Fraîche, Cream Cheese,  
Herbs, Sesame, Grilled Sourdough — 18

**COCONUT SHRIMP**

Panko & Coconut Breaded Shrimp, Hot Honey,  
Mango Habanero Aioli — 19

**WINGS**

\*Tide Mill Organic Farms Maine  
Honey Buffalo, Rattle Skull BBQ, Dry Rub,  
Ranch/Blue Cheese — 16

**SCALLOP CRUDO**

Aji Amarillo, Pisco, Lime, Salsa Verde, Cilantro,  
Crispy Shallot — 17

**STEAK SLIDERS**

House Pretzel Buns, Gruyere, Pickled Red Onion,  
Horseradish Crema, Arugula — 16

**FRIES**

House Cut Green Thumb Farms Potatoes,  
Choose One Sauce — 8  
Charred Chimichurri Aioli  
Mango Habanero Aioli  
Rattle Skull BBQ

### Salads

**THE WEDGE**

Mini Iceberg, Cherry Tomatoes, Bacon,  
Blue Cheese, Crispy Shallot — 14

**BEET CARPACCIO**

Salt Roasted Red Beets, Pistachio  
Dukkah, Goat Cheese, Arugula,  
Lemon Mint Vinaigrette — 14

**FARM HOUSE**

Bumblersroot Organic Farms Greens,  
Hakurei Turnip, Feta, Cucumber,  
Marinated Zucchini, Herb Vinaigrette — 14

**COBB**

Farm Greens, Egg, Cucumber, Red Onion,  
Tomato, Blue Cheese, Bacon, Avocado,  
Red Wine Vinaigrette — 16

**ADD GRILLED CHICKEN THIGH — 4** • **ADD BLACKENED WHITE FISH — 6**

### Mains

**FRIED GREEN TOMATO BLT**

Bumblersroot Organic Farms Green Tomato,  
Bacon, Greens, Sourdough — 14

**PORK SCHNITZEL**

Breaded Pork Tenderloin, Aleppo Slaw, Pickles,  
Dijonnaise, Sesame Roll — 14

**MUSHROOM TOAST**

Local Mushroom Mix, Sherry Butter Sauce,  
Herbs, Arugula, Pickled Onions, Grilled  
Sourdough — 16

**BLACKENED FISH**

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

**SMASH BURGER**

2- 3oz Burgers, North Country Bacon, Cheddar,  
Iceberg Lettuce, Pickles, Charred Chimichurri  
Aioli, Sesame Roll — 15

**MOULES FRITES**

Bangs Island Mussels, Dry Vermouth, Garlic  
Herb Butter, House Fries — 20

**CHICKEN STEAK BOMB**

Marinated Chicken Thighs, Cherry Bomb  
Pepper Relish, Onions, Cheddar,  
House Cuban Roll — 13

**FISH AND CHIPS**

Local White Fish, Tartar Sauce,  
House Fries — 24

**HEAD CHEF: JOSHUA DORIA** • **GENERAL MANAGER: RANDA VASHON**



# HENRY'S

## PUBLIC HOUSE

### Cocktails

#### Dead Poet's Society



##### WINDOW SHOPPER

gin, jasmine, blueberry, cocchi rosa, lemon, absinthe — 14



##### MUSCLE CAR

vodka, cucumber, tomato, strawberry, green chile — 14



##### GREEN SNAPPER

gin, snap pea, tarragon, grapefruit, soda — 14



##### CEASE & DESIST

tequila, apricot, coconut, campari, lime leaf, habanero — 14

#### Writer's Block



##### 34TH ST. JULEP CONTAINS DAIRY

rye whiskey, praline, hazelnut, aperitif \* — 15



##### CLOSE QUARTERS

bourbon, allens, maple, toasted buckwheat — 15



##### BLANK PROSE

irish whiskey, bourbon, cacao, peat, vermouth, corn, passionfruit — 15



##### GUINNESS COLADA

rums, coconut, pineapple, lime, guinness, amaro, nutmeg\* — 15

#### From The Canon



##### CHERRY COKE NEGRONI

mezcal, bourbon, averta, cherry, mole — 15



##### L.I.T.

all the booze, citrus, rooibos, moxie — 12



##### PORT CITY BUCK

whiskey, ginger, strawberry, burlesque bitters, soda — 14



##### COSMO CONTAINS DAIRY

vodka, peach blossom, curacao, cranberry, lime, celery — 14



##### IRISH COFFEE CONTAINS DAIRY

hot or cold — 12

#### Martini Lunch - make it a mini - 8



##### SEAMEN'S CLUB

plymouth gin, oyster leaf, dry sherry, vermouth — 15



##### BAMBOO

sherry, vermouth blend, cucumber, eucalyptus — 14



##### POETS DREAM

beefeater, dry vermouth, benedictine — 15



##### 50/50

tanqueray 10, cocchi americano, dolin dry — 15

#### Beer & A Shot

##### LONG LOST FRIEND

Oxbow Farmhouse Pale Ale & Rye Whiskey — 10

##### BARTENDER LUNCH

Miller High Life & LoFi Amaro — 6

##### SHOTGUN WEDDING

Coors Banquet & Evan Williams Bonded — 8

##### DAILY CRAIC

Guinness & featured Irish Whiskey — MKT

##### AFTER WORK CIGARETTE

Narragansett & Fernet — 8

#### Wine by the Glass

##### SPARKLING

Blanc de Blancs, Henry Varnay, France — 11  
Sparkling Rosé, Sektelleri Ohlig, Germany — 14

##### WHITE

Alvarinho, Nortico Minho, Portugal — 12  
Dry Riesling, Swick, Oregon 12  
Sauvignon Blanc, Deux Moulins, France — 12  
Pinot Crigio, Borghi Ad Est, Italy — 12  
Chardonnay, Pennautier, France — 13

##### ROSÉ

Rosé, Terra Santa, France — 11

##### RED

Monastrell, Parajes de Valle, Spain SERVED CHILLED — 12  
Gamay, Famille Laurent, France — 14  
Grenache, Château de Saint Cosme, France — 14  
Malbec, Jelu, Argentina — 13  
Cabernet Sauvignon, Los Vascos, Chile — 13

\* contains nuts

BEVERAGE DIRECTOR: DANIELLE COCHRANE • BEVERAGE DIRECTOR: COREY ARNOLD

