



ALL-DAY, EVERYDAY

from 7:00 AM - 3:30PM

EARLY RISER

Everything Bagel Roti 17

Jerk Cured Salmon, Za'atar Yogurt, Shaved Red Onion

Fig French Toast 13

Thai Basil Syrup

Heirloom Egg Omelette 15

Grilled Scallions, Linguisa, Cheddar Cheese

A Simple Life 13

Eggs Any Style, Sweet Hash, Chicken Sausage

King Benny 25

King Crab, Collards, Biscuits, Étouffée

MID-DAY BITES

Baby Gem Salad 15

Beet Hummus, Apples, Radish, Little Gem, Kohlrabi

add protein: Salmon 9, Lamb 10, Shrimp 12

Collard Green Salad 12

Adzuki Beans, Cucumbers, Cashews, Coconut Dressing

add protein: Salmon 9, Lamb 10, Shrimp 12

Oxtail Egg Roll 10

Sweet Chili Peanut Sauce

DON'T RUIN SUPPER

Brown Paper Bag Fried Chicken 22

1/2 A Bird, Auntie's Biscuits, with the works

Egg Rice 15

Sweet Potato, Toasted Cashew, Avocado

Sandwich + Soup of the Day 16

Sandwich Solo 11, Soup Solo 6

Grilled Cheese

Jamaican Bread, Tallegio

Fried Shrimp Sandwich

Piri Piri Mayo, Red Cabbage Slaw

Biscuit Sandwich

Taylor Ham, Scrambled Egg, Cheddar Cheese

Salmon Noodles 28

African Nectar Broth, Bok Choy, Edamame, Rice Noodles

SIDES

Linguisa 9

Two Eggs Any Style 6

Chicken Sausage 2 pieces 8

Auntie's Biscuits 8

Sliced Avocado 5

* consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.



@henrynomad

Ask your server about "Between Harlem and Heaven", Chef JJ's cookbook, available for purchase.

ALCOHOLIC

Espresso Martini 14
Vodka, Espresso, Espresso Liqueur, Demerara

Mar(Tiny) 7
Vodka, Dry Vermouth, Choice of Garnish

Bloody Mary 14
Your Choice of Spirit

Saltiest Dog 14
Gin, Blanc Vermouth, Grapefruit, Salt

SPRITZES 12

Aperol Spritz
Aperol, Prosecco, Soda Water

Coffee & Tonic
Espresso, Espresso Liqueur, Vodka, Tonic

In the Garden
Celery, Gentian, Vermouth, Soda

Take It Back Now
Bitter, Rooibos, Orange Soda

Momentarily
Tequila, Beet, Apple, Sparkling Rosé

NON-ALCOHOLIC

"Ade" 6
Sorrel, Lemon, Lime, Simple, Water

Tea Time 6
Black Tea, Cane Syrup, Lemon

A Swift Kick 6
Coffee, Coconut Milk, Cinnamon Syrup

Mack 12
Seedlip 94, Yellow Pepper, Lemon, Grapefruit, Soda

WINES BY THE GLASS

SPARKLING

Brut Rosé 11
Filipa Pato, Beiras, Portugal NV

Champagne Brut Reserve 20
Nicolas Feuillatte, Champagne NV

Prosecco 11
Jeio, Valdobbiadene Brut, Veneto, Italy NV

RED

Cabernet Sauvignon 16
Bishop's Peak, Paso Robles, California 2016

Pinot Noir 16
RouteStock, Route 116, Sonoma Coast, California 2015

Cabernet Franc 14
Domaine Phillippe Alliet, Chinon, France 2017

Syrah 14
Allain Graillot, Syrocco, Rabat-Casablanca, Morocco 2015

ROSÉ

Rosé 14
Lokē, Côtes de Provence, France 2017

WHITE

Chardonnay 15
Raeburn, Russian River Valley, California 2016

Viognier 12
Silk Bush, South Africa 2017

Assyrtiko 14
Santo Winery, Santorini, Greece 2017

Pinot Gris 16
Mouton Noir, OPP Other People's Pinot Gris, Willamette Valley, Oregon 2015

Sauvignon Blanc 15
Noel et Jean-Luc Rimbault, Loire, Sancerre, France 2017

BEER

BOTTLED

Bell's Oberon Ale 9
Wheat Ale, MI, 5.8% abv

Heineken 7
Pilsner, DE, 5% abv

Downeast 7
Cider, NY, 5.1% abv

Brooklyn Bel Air 9
Sour Ale, NY, 5.8% abv

Butternuts Porkslap 8
Pale Ale, NY, 4.1% abv

DRAFT

Slyfox Pikeland Pils 8
Pilsner, PA, 4.9% abv

Captain Lawrence "Liquid Gold" 9
Belgian Ale, NY, 6.5% abv

Flying Dog Snake Dog 9
IPA, MD 7.1% abv

by Beverage Director Pam Wiznitzer