

Spring 2023



SOUP & SALAD

BAKED ONION ♥ 10
Three Cheeses, Crouton, Baked Golden Brown

JERSEY CORN & CLAM CHOWDER cup 6 bowl 9
Jersey Fresh

KICKED UP CAPRESE GF ♥ 18
Seasonal Tomatoes, Fresh Mozzarella, Arugula, Prosciutto, Aged Balsamic Reduction

CAESAR SALAD 9 / 14
Olives, Tomatoes, Croutons, Locatelli, House Made Caesar

HOUSE SALAD 9 / 14
Locatelli, Tomatoes, Olives, Croutons, Sweet Peppers, Italian Vinaigrette

GRILLED ROMAINE GF ♥ 16
Tomato, Bacon, Red Onion, Gorgonzola Dressing

ARUGULA SALAD GF 16
Goat Cheese, Pine nuts, Strawberries, Champagne Vinaigrette

Chicken 8 , Grilled or Chilled Shrimp 12,
Gorgonzola Dressing 2

SMALL PLATES

EDAMAME GF 10
Hawaiian Sea Salt, Sesame

3 BRAISED CHICKEN TOSTADA GF 17
Pico de Gallo, Queso Fresco, Salsa verde

BACON WRAPPED SCALLOPS GF ♥ 19
Horseradish Cream

OVERSTUFFED MUSHROOMS 24
Jumbo Lump Crab, Sherry ...3 Bite Sized Portions

BURATTA BOARD 17
Burrata, Prosciutto, Tomatoes, Arugula, Fig & Balsamic Spread, Italian Bread

CHILLED U-12 JUMBO SHRIMP GF ♥ 19
Zesty Cocktail Sauce, Lemon Wedge

LOBSTER MAC & CHEESE 23
Quattro Formaggio, Organic Gemelli

PORK BELLY GF 20
Sweet Potato Puree, Brussels, Soy Glaze

SHORT RIB GF 22
Polenta, Grilled Vegetables, Bacon Onion Jam

HENRI'S HOMEMADE MEATBALLS ♥ 17
House Marinara, Reggiano

SHRIMP & BUTTERNUT SQUASH RISOTTO 22
Cognac, Parmesan

BRACA SURF & TURF ♥ 29
Two Homemade Meatballs & 1 Lump Crab Cake... one plate, two classics

PEPPERED SASHIMI TUNA GF ♥ 18
Wakame Salad, Mango Salsa, Soy-Sesame Glaze

BADA BOOM SHRIMP ♥ 19
Thai Chili Aioli, Mango Salsa

STEAMED CLAMS GF 18
Garlic Herb Broth

ITALIAN CALAMARI 18
Cherry Peppers, Kalamata Olives, Marinara

TRUFFLE FRIES GF 14
Truffle Oil, Parmesan

SPINACH & ARTICHOKE DIP GF 14
Reggiano Cheese, Tortilla Chips

FINGERS & FRIES 17
Ask For Buffalo

SANDWICHES

BLACK ANGUS BURGER ♥ 19
Romaine, Tomato, Red Onion, White Cheddar, Brioche, Fries

PESTO CHICKEN 18
Bacon, Buffalo Smoked Mozzarella, Arugula, Tomato, Pesto Aioli, Brioche, Homemade Potato Salad

FILET TIP CHEESESTEAK 26
Arugula, Gorgonzola, Caramelized Onion, Aged Balsamic, Ciabatta, Fries

BUN-LESS BLACK ANGUS GF 18
Our Classic Burger on top a bed of fries, Romaine, Tomato, Red Onion, White Cheddar

BRACA MAINSTAYS

Complimentary bread & butter is available upon request

PAN SEARED SALMON ♥ 31
Maple Miso Glaze, Vegetable and Starch du Jour

TWIN CRAB CAKE 46
Jumbo Lump, Lemon Basil Remoulade, Vegetable & Starch du Jour

JUMBO SHRIMP 35
*SCAMPI - Lemon, Garlic Butter, Spinach, Sun Dried Tomatoes, White Wine, Linguini
FRA DIAVOLO STYLE - Spinach, Fresh Basil, Tomatoes, Garlic, Linguini*

SCALLOPS PENNE ♥ 37
Jumbo Blackened Scallops, Spinach, Tomatoes, Penne, Blush Sauce

CHICKEN FRANCAISE 29
Linguini, Lemon Caper Butter

BLACKENED CHICKEN ALFREDO ♥ 32
All Natural Chicken, Penne, Spinach, Sun-Dried Tomatoes

THREE CHEESE RAVIOLI & MEATBALLS ♥ 27
A Braca Classic

CHICKEN PARMIGIANA C- 29
Linguini, House Marinara, Quattro Formaggio

8 OZ CENTER CUT FILET GF 49
Bourbon Bordelaise, Vegetable and Starch du Jour

14 OZ BONE IN PORK CHOP GF ♥ 35
Crown Royal Apple Jam, Vegetable and Starch du Jour

1L San Pellegrino
Sparkling or
Aqua Panna Water 7.75



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