



SHAREABLES

So good to share...So good not to!

BAKED STUFFED SHRIMP ^{NEW}
Jumbo Lump Crab, White Wine, Lemon Butter 34

SHRIMP & LOBSTER POT PIE
Root Vegetables, Corn, Pastry Top 29

ARTICHOKE DIP ^{NEW}
Parmesan Reggiano Cheese, Onion, Garlic, Homemade Tortilla Crisps 16

CHILLED U-12 JUMBO SHRIMP ^{GF} ♥
Zesty Cocktail Sauce, Lemon Wedge 21

OVERSTUFFED MUSHROOM
Jumbo Lump Crab, Sherry, Stuffed Portobello 26

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

BURRATA BOARD ♥
Burrata, Prosciutto, Tomatoes, Arugula, Pesto, Berry Sauce, Balsamic Glaze, Homemade Tortilla Crisps 18

ITALIAN CALAMARI ♥
Cherry Peppers, Kalamata Olives, Marinara 18

ROMAINE WEDGES ^{GF} ^{NEW}
Tomato, Bacon, Red Onion, Gorgonzola Dressing 18

HENRI'S HOMEMADE MEATBALLS
House Marinara, Reggiano 17

BADA BOOM SHRIMP ♥
Thai Chili Aioli, Mango Salsa 19

CRAB & SWEET PEA ARANCINI ^{NEW}
Pecorino Romano, Roasted Tomato and Lemon Aioli 23

PEI MUSSELS ^{GF}
Red, White, or Fra Diavolo 17

STEAMED CLAMS ^{GF}
Garlic Herb Broth 19

FINGERS & FRIES
Ask For Buffalo 18

LOBSTER MAC & CHEESE
Quattro Formaggio, Organic Gemelli 24

TRUFFLE FRIES ^{GF} ♥
Truffle Oil, Parmesan 15

FROM THE BRICK OVEN ^{GF}

**Rustic Hand Stretched Flatbread 10" Individual
16" Shareable
12" Cauliflower Crust**

MARGARITA
Rustic Tomato Sauce, Fresh Mozzarella,
Fresh Basil In 16 / Sh 27 / Ca 23

LA HENRI
Prosciutto di Parma, Arugula, Rustic Tomato Sauce,
Quattro Formaggio In 18 / Sh 29 / Ca 25

PEPPERONI
Rustic Tomato Sauce,
Quattro Formaggio In 17 / Sh 28 Ca 24

UPSIDE DOWN "CHEESE UNDER THE SAUCE"
Rustic Tomato Sauce,
Quattro Formaggio In 15 / Sh 26 / Ca 22

White Pizzas

GARDEN ^{NEW}
Roasted Garlic, Spinach, Roasted Red Peppers,
Ricotta, Mozzarella,
Herb Oil In 16 / Sh 27 / Ca 23

Brick Oven Wings

Your choice....Traditional or Sauce of the Day 16

SOUP & SALAD

**Chicken 8 , Grilled Shrimp 12,
Gorgonzola Dressing 2**

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

JERSEY CORN & CLAM CHOWDER
Jersey Fresh Cup 6 Bowl 9

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

TUNA NICOLA ^{NEW} ^{GF}
Lettuce Blend, Hard Boiled Egg, Tomatoes, Radishes, Olives,
House Vinaigrette 19

CAESAR SALAD
Hardboiled Eggs, Croutons, Locatelli, House Dressing 9 / 14

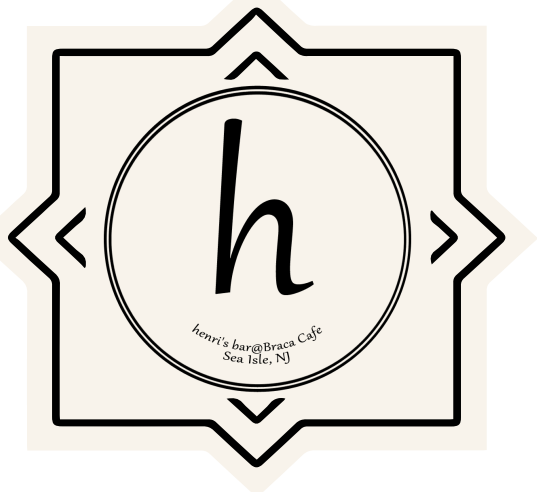
HOUSE SALAD
Lettuce Blend, Locatelli, Tomatoes, Olives, Croutons, Sweet
Peppers, House Vinaigrette 9 / 14

ARUGULA SALAD ^{GF} ^{NEW}
Goat Cheese, Strawberries, Blueberries, Candied Walnuts,
House Champagne Vinaigrette 18

The credit card processing fee of 3.75% will be added to
payments made with a card, and will be removed
when paying in cash.

Checks can only be split 2 ways.

Spring 2024



SANDWICHES

BLACK ANGUS BURGER ♥

Romaine, Tomato, Red Onion, White Cheddar, Brioche, Fries 19

BUN-LESS BLACK ANGUS ^{GF} ^{NEW}

Our Classic Burger, Romaine, Tomato, Red Onion, White Cheddar, Fries 18

CALI BURGER ^{NEW} ^{GF}

Plant Based, Romaine, Tomato, Red Onion, Avocado, White Cheddar, Brioche, Fries 18

CAESAR WRAP ^{NEW}

Grilled Chicken or Shrimp, Chopped Romaine, Tomato, Bacon, Parmesan Cheese, Flour Tortilla, Homemade Potato Salad Chicken 18 / Shrimp 22

PESTO CHICKEN

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

CRAB CAKE SANDWICH

Jumbo Lump, Roasted Red Pepper Cream, Arugula, Tomato, Martin's Potato Roll, Homemade Potato Salad 28

FROM THE SEA

Complimentary bread is available upon request with all entree selections

TWIN CRAB CAKE ♥

Jumbo Lump, Roasted Red Pepper Cream, Vegetable & Starch du Jour 47

BRONZINO ^{NEW} ^{GF}

Olives, Roasted Red Peppers, Onions, Spinach, Garlic & Oil, White Wine, Vegetable & Starch Du Jour 36

HERB & ARTICHOKE HALIBUT ^{NEW} ^{GF}

Pan Seared, White Beans, Sun-dried Tomatoes, Kalamata Olives, Light Marinara, Vegetable Du Jour 39

PAN SEARED SALMON

Herb & Lemon Butter, Creamy Spinach Fergola, Vegetable du Jour 33

1L San Pellegrino Sparkling or Aqua Panna Water 8

FROM THE LAND

Complimentary bread is available upon request with all entree selections

PORK OSSOBUCO ^{NEW} ^{GF}

Mushroom & Rosemary Demi, Cipollini Onion, Vegetable & Starch du Jour 38

FIG GLAZED DUCK ^{NEW} ^{GF}

Half Duck, Port Red Wine, Starch & Vegetable du Jour 39

8 OZ CENTER CUT FILET ^{GF}

Bourbon Bordelaise, Vegetable and Starch du Jour 49

CASHEW CHICKEN ^{NEW} ^{GF}

Bone In Chicken, Spinach & Basil Cream Cheese Sauce, Oven Roasted Cashews, Vegetable & Starch du Jour 32

PASTA PLATES

Complimentary bread is available upon request with all entree selections

PESCATORE ^{NEW}

Clams, Mussels, Jumbo Shrimp, Jumbo Scallops, Linguini ...Red, White, or Fra Diavolo 42

THREE CHEESE RAVIOLI & MEATBALLS ♥

A Braca Classic, 4 Ravioli, 2 henri's Meatballs 28

ALFREDO ♥

Grilled Chicken Breast, Penne, Spinach, Sun-Dried Tomatoes 32

CHICKEN FRANCAISE ♥

Linguini, Lemon Caper Butter, Cherry Tomatoes 29

SCALLOPS PENNE ♥

Jumbo Blackened Scallops, Spinach, Tomatoes, Penne, Blush Sauce 39

SAUTÉED JUMBO SHRIMP ♥

Scampi - Lemon, Garlic Butter, Spinach, Sun Dried Tomatoes, White Wine, Linguini

Fra Diavolo - Spinach, Fresh Basil, Tomatoes, Garlic 35

CHICKEN PARMIGIANA

Linguini, House Marinara, Quattro Formaggio 29

Don't Forget to Ask About Our Desserts!

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Follow us on instagram!
henrisbar_bracacafe

