

Appetizers

Awesome Pan Seared Cheese

Extra sharp, Vermont white cheddar, gently coated with herbs and bread crumbs and then pan-seared. This selection is served over a red wine berry sauce with bread and a variety of crackers - \$13

Southern Artichoke Dip

A perfect blend of seasonal greens and artichoke hearts, with mozzarella and provolone cheese. Served in our home-baked bread bowl. - \$10

Wild Mushroom Risotto

A bowl of our creamy arborio rice with parmesan and mascarpone cheeses, topped with a blend of local forest mushrooms. - \$12

Garlic Cheese Bread

Four pieces of our house-made garlic bread, loaded with cheese and served with marinara. - \$6

Maryland Style Crab Cakes

A mix of claw and lump crabmeat with peppers, herbs and spices. We pan-sear them to perfection and serve with a cajun remoulade sauce. - \$14

Cheese and Charcuterie Plate

Gourmet cheeses and artisan meats with garnishes to match. Served with crackers. - \$12

Steamed Mussels

Mussels served in a delicate white wine cream sauce and garlic broth. Joe suggests you pair this with our Chardonnay. - \$12

Bread Basket

A generous portion of our fresh, warm, artisan, ciabatta bread. - \$4

Salads

All dressings are house made. Your choices include Creamy Ranch, Vin De Rouge Blue Cheese, Honey Dijon, Red Wine Balsamic Vinaigrette or The Classic Vinegar and Oil. Add Feta or Blue Cheese Crumbles for \$1 on a dinner salad, \$1.5 on a deluxe salad

Signature Dinner Salad

Our dinner salad is made with fresh leafy greens, tomatoes and red onions. This salad is included with any dinner selection or you can order a la carte. - \$4.5

House Smoked Salmon Salad

A bed of fresh leafy greens topped with house smoked salmon, garnished with tomatoes, red onions, and croutons. - \$15

Grilled Chicken Salad

This salad is larger than our dinner salad and is topped with your choice of grilled or blackened chicken, feta and fresh berries. - \$15

Grilled Caesar Salad

We flash-grill a whole head of romaine lettuce and finish it with shaved parmesan, crispy croutons and homemade caesar dressing. - \$11

In The Bowl

Large serving - \$6 • Small serving - \$4
Add a Signature Dinner Salad - \$4

Traditional French Onion Soup

Topped with a seasoned crouton and a mozzarella provolone cheese blend.

Soup of the Moment

The soup of the day changes daily to take advantage of the freshest seasonal ingredients.

Items and prices subject to change.

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

Entrées

All entrees are served with your choice of one side, bread and dinner salad. Substitute soup for - \$1

FROM THE GRILL

New York Strip

Hand cut steak grilled to your specification - \$23

Mediterranean Lamb

Rack of lamb with olives, basil, pesto and feta cheese - \$22

Pork Chop

Grilled to perfection accompanied with concord grape and bacon jam - \$20

HOUSE ENTREES

Center Cut Yellowfin Tuna

Seed encrusted tuna with green goddess dressing and local micro greens from Westwood's Jubilee Farms - \$19

Fresh Salmon Filet

Savory salmon prepared with your choice of either seared and served with a balsamic reduction or blackened and served with remoulade sauce - \$20

Herb Chicken

A juicy 8 ounce chicken breast braised with fine herbs and sauced with the pan drippings - \$16

Atlantic Cod Filet

An 8 ounce filet that we lightly season and slow bake in olive oil or spiced with a Cajun flair - \$16

PASTA

Chicken Linguini Carbonara

Linguini noodles tossed in a traditional white wine sauce with bacon, parmesan cheese, peas and fresh garlic - \$18

Veal Marsala "Lasagna"

Veal scaloppini sautéed with shitake mushrooms and marsala wine stacked with pasta sheets and smothered in house made demi-glace - \$21

Handmade Ricotta Tortellini

Pasta filled with whole milk ricotta cheese and herbs from the garden topped with our signature marinara made with san marzano tomatoes, finished with shredded parmesan - \$16

Spaghetti and "Faux" Balls

Zucchini and squash spaghetti tossed in our signature marinara sauce topped with vegetarian/vegan, black bean balls - \$16

SIDES

Additional sides - \$4

Potato of the Day • Henke's Wine Colored Rice Blend • Al-Denté Green Beans (mild or spicy)
Vegetable of the Day • Apple Sauce

2 FOR \$25 SPECIALS

Get out during the week for our 2 for \$25 specials! On Tuesday, enjoy a 2 item traditional Sicilian crust pizza with salad and glass of wine for each. On Wednesday, order the spaghetti and meatballs for two with salad and a glass of wine each. Both features are only \$25 per couple. No substitutions. Additional toppings and premium wines are extra.

Items and prices subject to change.

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

Gourmet Pizzas

Seafood Pizza with Pressed Garlic

Herbs, spices, shrimp and crabmeat baked in olive oil and topped with mozzarella and provolone cheese blend. Try it with a drizzle of cocktail sauce on your pizza. - \$18

Sausage Florentine

A house favorite! Our Sicilian crust shell topped with zesty sausage, fresh spinach, mushrooms, onion, roma tomatoes and our three-cheese blend. - \$17

Henke Meats Pizza

A combination of salami, two kinds of pepperoni, capicola ham, bacon and sausage and our three-cheese blend. - \$17

BUILD YOUR OWN PIZZA

Pick your own sauce. Topped with a mozzarella provolone blend. - \$12 Add toppings - \$1

SAUCE CHOICES

Alfredo or Pizza Sauce

TOPPINGS

Pepperoni
Sausage
Bacon

Bell Peppers
Mushrooms
Onions

Black Olives
Green Olives
Banana Peppers

Spinach
Diced Tomato
Pineapple

Jalapeños
Extra Cheese
Chicken- \$5

Burger

Our half pound burger grilled to your liking. Served on a gourmet bun with lettuce, tomato, onion, pickles and chips - \$9
Add cheese - \$1

Childs Menu

Linguini and Alfredo - \$5
Pizza with two toppings - \$5
Cheese tortolini - \$5

Desserts

Belgian Cream Puff for One - \$5

Crème Brûlée - \$5

Cheesecake - \$5.5

Seasonal Cheesecake - \$6



Beverages

\$2.5

Henke Java - Regular or Decaf

Our special deep-roasted blend of coffee beans created especially for Henke Wine by Seven Hills Coffee

Iced or Hot Tea

Coke, Diet Coke or Sprite

Sparkling Grape Juice (available seasonally)

Thank you from the heart and the vine!

We are glad you came to sit, sip and savor the Henke Wine flavors!

Our wines are available for purchase for you to take home. We offer a 10% discount for cases of wine.

A case consists of 12 bottle. You may mix different wines to create your case.

Visit us on Facebook! 

Items and prices subject to change.

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