

HARVEST DINNER MENU

STARTERS & BAR MENU

Charcuterie Board Henry Clay Style

Three to four cheeses, prosciutto and other dried meats, olives, grapes, whipped herb goat cheese, homemade pepper jelly, stone ground mustard, served with grain crackers or GF crackers. \$17

Henry's Wings

Homemade sauces, choose 1: Dry Rub, Adobo (med), Buffalo, El caliente (hot), Honey BBQ. Served with celery & your choice of Ranch or Blue Cheese. 6 for \$8 / 12 for \$14

Crab Dip

YES, it's back and it's still super amazing! Housemade crab dip topped with Cheddar cheese, baked, and served with crostini or GF bread. \$11

SOUP AND SALAD

Add to any salad: grilled chicken \$7 or grilled salmon \$10

Pumpkin Bisque

Housemade pumpkin bisque with crème fraiche. \$6 or \$8

Harvest Salad

Spring mix with squash croutons, herbed goat cheese and walnuts, finished with a maple syrup balsamic glaze. GFO / VG / \$13

House Salad

A spring mixture of lettuce, cucumbers, cherry tomatoes, & red onions with your choice of dressing. GF / VG / \$6 or \$9

Caesar Salad

Romaine lettuce & croutons tossed with a house made Caesar dressing & topped with fresh shredded parmesan cheese. GFO / \$7 or \$10

GF = gluten free; GFO = gluten free option; VG = vegetarian

Be sure to ask about our gluten-free options. Please let us know if you have any food allergies. Your health, safety, and well-being are our top priority. Service Charge of 18% will be placed on all groups of 8 or more. We are unable to prepare separate checks for groups of 6 or more.



Please consider us for take-out or catering for your special event.

THE
HENRY CLAY
INN®



Follow us for specials and upcoming events.

ENTRÉES

Available after 5pm.

Pumpkin Ravioli Sauté

Fresh asparagus and mushroom sautéed in a sage butter. VG / \$18

Roasted Harvest Chop

A brined pork chop with stoneground mustard quickly sautéed with fennel, apple, and other aromatics. Served with braised cabbage, green beans, and housemade applesauce. GF / \$24

Henry Clay Cornish Game Hen

Dry-brined hen baked and served with apple stuffing, sautéed kale, mashed potatoes, and green beans, with a lovely aromatic gravy. \$23

Beef Tenderloin

Pan-seared beef tenderloin, based with thyme and garlic. Served with cauliflower risotto, rainbow carrots, and blue cheese butter. GF / \$33

Salmon Filet

Pistachio-crusting salmon with butternut squash purée, sautéed kale with fresh lemon vinaigrette. GF / \$23

Autumn Ashes

This fall favorite comes in a bowl and includes butternut squash purée, roasted cauliflower steak, marinated portobella mushrooms, and filled with couscous, kale chips, and topped with a housemade berry vinaigrette with walnuts and a zest of lemon. Served with one side. GF / VG / \$13

Railroad Burger

This juicy burger is seasoned in house and grilled to perfection, topped with Cheddar cheese, crispy fried jalapeno and onion, covered in housemade beer cheese, and topped with lettuce and tomato. Served with one side option. \$16.50

KID'S MENU

Homemade Chicken Tenders & Fries \$8

Burger & Fries

Lettuce & American cheese. GFO / \$10

Grilled Cheese & Fries VG / \$7

DESSERT

Ask your server about our selection of sweets.