

# SEASONAL 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

### Soup du Jour

Ask about our Chef's special for today. \$7 or \$10

### Poached Pear Salad

Spring mix topped with poached pears, feta cheese, and a pistachio dust with housemade honey-dijon vinaigrette. GF / VG / \$13

### House Salad

A spring mixture of lettuce, cucumbers, cherry tomatoes, & red onions with your choice of dressing. GF / VG / \$5 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.



Follow us for specials and upcoming events.

THE  
HENRY CLAY  
INN®

(804) 798-3100 | henryclayinn.com | @henryclayinn

## ENTRÉES

Available after 5pm.

### Salmon Filet

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

### Fresh Herb Roasted Cornish Game Hen

Dry-brined hen baked and served with apple stuffing, sauteed kale, rainbow carrots, and lovely aromatic gravy. \$23

### Pan Seared Filet Mignon

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

### Baked French Pork Chop

A brined French pork chop with stoneground mustard quickly sauteed with fennel, apple, and other aromatics and served with braised cabbage, rainbow carrots, and housemade applesauce. GF / \$24

### Autumn Ashes

This fall favorite can come as a wrap or bowl and will include butternut squash puree, 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. GFO / VG / \$13

## KID'S MENU

Served with 1 side: veggie, french fries, or tater tots.

### Homemade Chicken Tenders \$8

### Burger

Lettuce & American cheese. GFO / \$10

### Grilled Cheese VG / \$7

## DESSERT

Ask your server about our housemade selection of baked sweets.