



**THE  
HENRY CLAY  
INN<sup>®</sup>**  
ASHLAND'S OWN<sup>™</sup>

\* **Spring Menu** \*

*Lunch & Dinner*

114 N. Railroad Avenue, Ashland, Virginia 23005  
henryclayinn.com | (804) 798-3100

## STARTERS & BAR MENU

### Charcuterie Board for 2 \$17

An inviting combination platter of cheeses, meats, olives, and other assorted temptations to delight your taste buds.

### Deconstructed Bruschetta Platter \$14

Bruschetta mix, bread, balsamic, and bruted mozzarella ball. *VG*

### Old Bay® Spiced Steamed Shrimp 1/2 Pound \$15 *GF*

### Henry's Wings 6 for \$8 / 12 for \$14

Homemade sauces, choose 1: Dry Rub, Adobo (med), Buffalo, El caliente (hot), Honey BBQ. Served with celery. Your choice of Ranch or Blue Cheese.

### Bourbon Maple Smoked Pork Belly \$13

Served with jalapeno fennel slaw. *GF*

### Taco Frito 2 for \$8

House made hard tacos, ground beef, adobo chicken, lettuce, tomato, cilantro, lime crema served with guacamole and salsa Fresca. *GF*

### Mussels 1 Bushel \$16

Tequila, white wine, crushed pepper, garlic, butter, and finished with a splash of heavy cream.

Poached and served with French bread. *GFO*

### Henry's Nachos \$15

Beer cheese, chorizo, black olives, tomatoes, pickled red onions, cilantro lime-crema drizzle. *GFO*

### Pimento Cheese Jalapeno Poppers \$10

Stuffed with a delicious and creamy pimento cheese mixture and roasted until soft and gooey. *VG*

## SOUP & SALAD

### Cucumber Dill Gazpacho Cup \$6 / Bowl \$8 *GF/VG*

### House Salad Small \$5 / Large \$9

A spring mixture of lettuce, cucumbers, cherry tomatoes, and red onions with your choice of dressing. *GF/VG*

Add grilled chicken \$7, steak \$12, or poached salmon \$10

### Strawberry Gorgonzola Salad \$14

Toasted walnuts, strawberries, mixed greens, honey dijon vinaigrette. *GF/VG*

### Caesar Salad Small \$7 / Large \$10

Romaine lettuce and croutons tossed with a housemade Caesar dressing and topped with fresh shredded parmesan cheese. *GFO*  
Add grilled chicken \$7, steak \$12, or poached salmon \$10

## KID'S MENU

Served with your choice of 1 side: veggie, French fries, or tater tots.

### Homemade Chicken Tenders \$8

### Mac & Cheese \$5 *VG*

### Burger \$6 *GFO*

Lettuce, American cheese

### Grilled Cheese \$5 *VG*

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.

## LUNCH

Served with your choice of 1 side: french fries, sweet potato fries, pasta salad, side salad, or chips (or \$3.50/side).

### French Dip \$15

Sliced ribeye with melted provolone served on a fresh sub roll with hot au jus.

### SoCal Smashed Burger \$14

2 Hamburger sliders with lettuce, tomato, onion, Cheddar cheese, and special house sauce. Your choice of hamburger bread or gluten-free bread. *GFO*

### Salmon Patty Sliders \$13

2 Grilled salmon patty sliders topped with lettuce, tomato and a house Cajun remoulade. Your choice of hamburger bread or gluten-free bread. *GFO*

### Candied Bacon BLT \$12

Chili-peppered, honey-glazed bacon, lettuce, tomato, mayo. Your choice of hamburger bread or gluten-free bread. *GFO*

### The Ashland \$13

Seasoned and grill squash, eggplant, zucchini, tomato, house made hummus, spinach, roasted pine nut, balsamic vinaigrette. Your choice of wrap, lettuce cups, or gluten-free bread. *GFO/VG*

### Frito Platter – 3 Tacos \$12

House made hard tacos, ground beef or adobo chicken, lettuce, tomato, cilantro, lime crema served with guacamole and salsa Fresca. *GF*

### The Henry Clay Inn® Ruben \$13

Locally sourced cornbeef, sauerkraut, house made thousand island, Swiss cheese on thick sliced spiral rye bread or gluten-free bread. *GFO*

## ENTRÉES (Available after 4pm)

Served with your choice of 2 sides: baked potato, mashed potatoes, sweet potato purée, sautéed zucchini and squash, green beans, smoked mac and cheese (or \$3.75/side).

### Seared Duck Breast \$26

Served with caramelized honey gastrique. *GF*

### White Wine Butter Poached Salmon \$22

Served with a savory Hanover tomato jam. *GF*

### Baby Back Ribs \$20

Served with coleslaw, house made BBQ sauce, and cornbread.

### NY Strip Steak \$26

Espresso brown sugar dry rub finished with a brandy brown butter pan sauce. *GF*

### Ribeye \$28

Served with a shallot red wine reduction. *GF*

### Spiralized Squash Zucchini Pasta \$17

Sautéed with seasonal vegetables in a garlic butter white wine sauce. Served with garlic bread and side salad. *GFO/VG/Vegan Option*

## DRINKS

Coke, Diet Coke, Sprite, Root Beer, Coke Zero, Sweet or Unsweet Iced Tea, Coffee, Lemonade \$2.50

Ask us about our wine, beer, and mixed drink selection.

## DESSERT

Strawberry Shortcake \$7 *VG*

Elsie Shipley Toler's Amaretto Pound Cake™ \$8 *VG*

Butterscotch Crème Brûlée \$8 *GFO*

Topped with cookie crumble.

## Restaurant Hours:

### **Monday**

4pm-9pm

### **Tuesday & Wednesday**

Closed

### **Thursday**

4pm-9pm

### **Friday**

11am-9pm

### **Saturday & Sunday**

10am-9pm

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## \* Spring Menu \*

Your safety and comfort is our top priority. Please make your reservations for seating on our front porch or inside in one of our upgraded rooms for private dining. Curbside pickup is also available.



**We serve brunch every Saturday and Sunday.  
Please call to make your reservation.**

Scan or take a picture of this code to see our menus  
or visit [henryclayinn.com](http://henryclayinn.com)



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