

THE HENRY CLAY INN®

Dinner Menu

(after 5pm)

Small Plates

Beer Bread \$6

pepper jelly, house made mascarpone, VG, VO

Pumpkin Bisque \$8

sweet and sour base, spiced pecans, basil, GF, V

Seasonal House Salad \$10

rotating vegetables, honey-nectarine vinaigrette, GF, VG, VO

Kale "Caesar" \$12

farmer's cheese, dehydrated fruit, praline,
maple dijonnaise, GF

Charcuterie \$18

local meats, cheese, pickled veggies, nuts and crostini, GFO

Virginia Pulled Pork Poutine \$10

brisket gravy, cheese, peanuts, basil, pomme frites, GF

Entrées

Fresh Catch \$25

yam dumplings, wilted greens, onion soubise, basil oil

Beef Brisket \$24

pumpkin risotto, peppers, cara cara agrodolce, GF

Slow-Cooked Chicken \$21

cornbread crostini, wilted greens, vincotto

Smoked Pork Shoulder \$23

oven roasted smashed potatoes, apple butter, choy, GF

Dessert

Flourless Chocolate Torte \$8

frosting, berry ganache, GF, VG

Yam Cheesecake \$8

juniper honey ice cream, molasses cookie crumb, brandy snap, VG

Coconut Semifreddo \$8

meringue, sweet tea boba, mint crème, GF, V

GF=Gluten Free; GFO=Gluten Free Option; VG=Vegetarian; V=Vegan

Items and prices are subject to change based on market availability.

Consuming raw or uncooked meats could lead to foodborne illness, especially if underlying health issues are present.