

THE HENRY CLAY INN®

DINNER

Small Plates

Beer Bread \$6

pepper jelly, house made mascarpone, VG, VO

Pumpkin Bisque \$8

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

Seasonal House Salad \$10

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

Kale "Caesar" \$12

farmer's cheese, apple crisps, candied nuts,
maple dijonnaise, GF, VG

Deviled Eggs* \$8

smoked lard, salmon caviar, GF

Mini Crab Cakes \$15

Togorashi spiced, herb creme fraiche, lemon, GF

Charcuterie* \$18

local & house-made meats, cheeses, pickled vegetables,
nuts, crostini, GFO

Entrées

Fresh Catch* \$27

gnocchi, wilted greens, onion chutney, vin cotto, GF

Filet Mignon* \$30

kohlrabi puree, heirloom carrots, peanuts, bordelaise, GF

Chicken Breast \$24

tomato wild rice, wilted greens, dijon crema, GF

Pork Belly \$25

yam puree, pepita cabbage chow chow, bourbon apple butter
barbecue

Duck Confit \$28

sticky potatoes, greens, dijon crema, berry molasses jus, GF

Rabbit Brunswick Stew \$22

confit rabbit, lima beans, carrot, potato, tomato, greens,
nitro cornbread, GF, VO

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

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

*Items may be cooked to order. Consuming raw or undercooked meats could lead to foodborne illness, especially if underlying health issues are present.