

THE HENRY CLAY INN®

Christmas Brunch

Port Wine Braised Short Ribs GF
and cheesy grits \$15

Lobster Bisque GF
\$13

Louisiana Oyster Stew
Chesapeake Bay oysters, yellow corn, collard greens, red potatoes, seafood spices \$12

Bread Basket VG
coffee cake, sweet potato biscuit,
blueberry muffin, apple butter \$11

Beignet French Toast VG
rolled in cinnamon sugar with Milton's Vanilla Syrup \$10

Surf & Turf Omelet GF
short ribs and shrimp with Monterey jack and cheddar cheese
folded in a omelet with hash brown potato side \$20

Traditional Smithfield Ham Benedict
hollandaise made with local farm eggs, hash brown potato \$21

Ground Brisket Burger
short ribs in center, topped with red onion jam, Dijon mustard,
frisée lettuce, American cheese, fried egg, apple-wood bacon,
house made potato bun, served with fries \$17

Catfish & Grits GF
fried Swai (lighter flavored catfish but still in the family)
and cheesy grit with a spicy hot sauce \$17

Beth's Buttermilk Pancakes
maple syrup and choice of bacon or sausage \$12

Everything Green Salad GF (V)
cauliflower rice, quinoa, English peas, baby kale, roasted
zucchini, hot house cucumber, avocado, green onion,
Maytag blue green & chive cilantro dressing \$15
add grilled Rockhill Farm Chicken \$4

Dessert

Pound Cake VG \$7

Banana Foster Lit GF \$9

Bourbon Bread Pudding VG \$8

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

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