

THE HENRY CLAY INN®

New Year's Day Brunch

House-cured Lox Bagel Sandwich with Salad VGO

Cream cheese, caper, red onion, tomato,
cucumber, lemon, fresh dill \$12

Pork Belly & Lobster Bisque Benedict GFO

House-made English muffin, wilted greens, house-cured &
smoked pork belly, chunky lobster bisque, two sunny eggs \$16

Pastry Basket VG

Cinnamon bun, chocolate croissant,
blueberry cream cheese danish \$13

Wagyu Smash Burger GFO

River Road Farm, Chesterfield

Mac and cheese, candied bacon bits, fries & gravy \$15

Blueberry, Banana Buttermilk Pancakes VGO

Lemon curd, fresh fruit, choice of
River Road Farm sausage or house bacon \$14

Blackened Catfish and White Cheddar Grits GF, VG

Tomato jam, lemon, butter, scallion \$14

Cobb Salad GF

Bacon, tomato, Chef's garden greens, hard boiled egg,
blue cheese, grilled chicken, avocado, blue cheese dressing \$15

Vegan Salad GF, V

Tomato, Chef's garden greens, avocado, fresh artichoke, fried
mushrooms, heart of palm 'crab cake', Green Goddess dressing \$15

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*Please ask your server about our dessert selection in The Market.
Happy 2024 from The Henry Clay Inn!*
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GF=Gluten Free; VG=Vegetarian; V=Vegan; O=Option

*If you would like something altered to your dietary restriction, please
ask; we will do our very best to accommodate you.*

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