

THE HENRY CLAY INN®

Brunch

Please tell your server of any allergies and dietary restrictions and the kitchen will be happy to make changes as needed.

Pastry Flight 16

4 Fresh house-made pastries from our market

Fresh Berry Parfait 8

Locally-sourced berries over creamy Greek yogurt, fresh honey, hand-ground granola

Conductor's Plate 16

2 Farm-fresh eggs (made to order), your choice of meat, sourdough toast, with choice of fruit or potatoes

Lox 16

Everything or plain bagel, cream cheese, caper, lemon, fresh dill

Pork Belly Benedict 18

Slow-roasted pork belly on an English muffin, topped with a poached egg & white wine hollandaise sauce, served with a light side salad & house vinaigrette

Buttermilk Pancake Cannoli 16

Choice of plain, chocolate, blueberry, or banana. Buttermilk pancake cannoli with lemon curd & blackberry compote, served with your choice of bacon or sausage

The Henry Clay Haddock Sandwich 20

Miso-glazed blackened haddock, slaw, pickles, served with fries

Double Decker SmashBurger 16

Two 4oz patties with onion, tomatoes, lettuce, served with fries

Vegan Crab Cake 17

Heart of palm "crab cake" served on a bed of quinoa-farro salad with a vegan remoulade

Fried Chicken & French Toast 16

Fried chicken thigh served in a nest of cinnamon french toast with two eggs prepared your way

Sides 5

Sourdough toast
Sweet potato fries or potatoes
Two beef sausage links or patties
Two pork sausage links
Two house-cured bacon slices
Two eggs made to order
Seasonal side salad
Fresh fruit

Ask your server about our daily dessert selection and drink specials.

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