

THE HENRY CLAY INN®


Dinner

Starters


Cream Of Broccoli Soup 11 

House Salad  
local greens, cherry tomato, cucumber, pickled
red onion, pimiento cheese, sherry dressing 12

Caesar Salad
house focaccia croutons, parmesan cheese,
anchovies, Caesar dressing 12

Cauliflower Sweet Potato Salad 
dates, roasted red pepper, prosciutto,
sherry dressing 12



Beet Salad  
smoked house ricotta, arugula, hot honey
cured yolk, lemon dressing 13

Curry Shrimp 
sweet potatoes, cauliflower, tomato,
dried pineapple, popped sorghum 15

Blue Crab Arancini
salsa rossa, herb oil 15

Smoked Pork Belly 
stone ground grits, hot honey, pickled fresno 16


Entrées

Mushroom Bolognese  
roasted oyster mushrooms, penne,
parmesan cheese 25


Roasted Half Chicken 
macque choux, spinach, red onions 27

Seared Trout 
cauliflower puree, crisp brussel sprouts,
bacon dressing 29

Pan Seared Halibut 
french beans, fish veloute, ranch chips 33

Seared Bone-In Pork Chop 
pork ragu, butternut squash roasted and
puree, jus 34

Crab Cake
lemony broccolini, potato chips, remoulade 34

Rack of Lamb 
fava bean, yukon gold and local mushroom
saute, pan sauce 37

Local New York Strip 
tartiflette potatoes, broccolini, red wine jus 42

 Vegetarian  Vegan  Gluten Free

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

Items and prices are subject to change based on market availability.
20% gratuity will be added to parties of 6 or more. We're unable to split checks for groups of this size.

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