

THE HENRY CLAY INN®

Dinner

Starters

Soup Du Jour

Ask your server about today's offering 10

Pea Salad

Snow peas, snap peas, English peas, watermelon radish, greens, lemon vinaigrette 12

Caesar Salad

Romaine lettuce, Caesar dressing, focaccia croutons, parmesan cheese, white anchovies 13

Pork Belly

House-smoked pork belly, creamy stone-ground grits, fresno peppers, hot honey 15

Duck Confit Arancini

Pulled duck confit, risotto, parmesan cheese, herb oil, red lentils 17

Seared Scallops

Four seared diver scallops with beurre blanc sauce and herb oil 18

Entrées

Celeriac Medallions

Grilled celeriac medallions served with a mushroom onion tart and a smoky romesco sauce 27

Rainbow Trout

Wild rice pilaf, crispy Brussels sprouts, lemon oil 28

Smoked Salmon Ravioli

House-made pasta, smoked salmon mousse-stuffed ravioli, roasted squash, saffron cream 28

Smoked Airline Chicken

Free Bird bone-in chicken breast, creamy parmesan polenta, broccolini, chicken velouté 30

Crab Cake

Crispy potatoes, lemony broccolini, rémoulade 32

Roasted Half Rack of Lamb

New Zealand lamb, fava bean puree, honey-glazed carrots, red wine rosemary sauce 38

15 oz Ribeye

Rosetta beef, potato pave, asparagus, compound steak butter 45

Herb-crusted Elk Filet

Canadian elk, roasted fingerling potatoes, seasonal vegetable, pistachio and herb crust, port-soaked mushroom jus 42

Regional and Local Suppliers

Rosetta Beef Company – Monkton, Maryland
Greenswell Growers – Goochland, Virginia
Northside Growers – Louisa, Virginia

 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.