

# HENLEY

## SNACKS

### SOUTHERN CHARCUTERIE BOARD 17

artisan meats, assorted pickles & whole grain mustard

### CARAMELIZED ONION DIP 12

caper, egg, everything lavash, radish & smoked trout roe

### JALAPEÑO & WHITE CORN HUSHPUPPIES 11

pepper jelly, tennshootoe ham, chicken liver mousse

### TASSO HAM + SOUTHERN GREEN SPRING ROLLS 9

hot vinegar aioli & bear creek farms tasso

### BLOOMY RIND CHEESE BOARD\* 18

local honey, pumpernickel, fruit & marcona almonds

### HOT CRAB + PIMENTO CHEESE CRACKERS 16

pimento cheese, celery heart & Old Bay saltines

### 1/2 DOZEN RAW OYSTERS\* 21

shallot seaweed vinegar, house hot sauce, meyer lemon & bloody mary sorbet

### BEAR CREEK FARM BEEF TARTAR 14

pecorino, cured egg yolk, roasted garlic, romaine heart

## SOUPS + SALAD

### CAROLINA SHE CRAB SOUP 12

sherry cream, celery heart, cracker crumbs

### FOXTAIL FARM'S ROASTED CARROT SALAD 12

trio of carrots, buttermilk curd, benne-ginger dressing

### LOCAL KALE & GIFFORD'S BACON SALAD 13

warm sorghum & bacon vinaigrette, candied almonds, bourbon cherries

### GEM LETTUCE + APPLE SALAD 11

apple + honey vinaigrette, toasted walnuts, smoked KY bleu, dried apricot & pearl onion

## PASTA + GRAIN

### HOUSE ANDOUILLE & GA WHITE SHRIMP GUMBO 23

popcorn white rice, pickled okra, fermented fresno hot sauce

### ROASTED OYSTER MUSHROOM & ARUGULA LUMACHE 17

semolina pasta, arugula walnut pesto, fresh arugula

### CHEF'S MIDNIGHT PASTA 14

squid ink chitarra, parmesan, shrimp head butter, midnight powder

### HENLEY MAC + CHEESE 16

gemelli, sweetwater cheddar, country ham & black truffle

## FISH + MEAT

### PAN SEARED SCALLOPS & RUTABAGA 28

honey crisp apple, pickled mustard seed, hickory vinaigrette

### ROASTED STEELHEAD TROUT & NAVY BEANS 27

seared rare trout, smoked seafood consommé, lovage oil

### SMOKED SPRINGER MOUNTAIN FARM CHICKEN 21

alabama white sauce, skillet cornbread & collard greens

### DUCK + DUMPLINGS\* 24

duck confit, parisian gnocchi, roasted carrots, parsnips & beech mushrooms

### 8OZ BEAR CREEK FARM SKIRT STEAK\* 26

madeira truffle jus, pickled shallot & french fries

### BEAR CREEK FARMS SMOKED PORK SHOULDER 23

charred onion, kohlrabi, carrots & mustard greens

### 16OZ BLACK HAWK FARM RIBEYE 54

boneless ribeye, madeira jus, potato pave

### HENLEY CHEESEBURGER\* 16

grilled onion, comeback sauce, buttermilk cheddar & french fries

## FOR THE TABLE

### CRISPY NEW POTATOES + SMOKED AIOLI 7

green onion & lemon juice

### ROASTED TENNESSEE SWEET POTATOES 8

miso, molasses, shiitake bacon & green onion

### TENNESSEE SORGHUM ROLLS 7

sorghum butter & sea salt

### CHARRED CABBAGE + SMOKED BUTTER 8

capers, dill & meyer lemon

### ROASTED TENNESSEE MUSHROOMS 10

caramelized onions, bourbon, thyme

### BURNT BROCCOLI SALAD 9

alabama white sauce, bacon, grapes & reserved cheddar

EXECUTIVE CHEF DANIEL SCOTT GORMAN

\*these items may be raw or undercooked consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness. please advise your server of any food allergies prior to ordering.

20% gratuity will be applied to parties of 8 or more