

Farm fresh FLAVORS

J. Henry Farmhouse Tavern proudly champions local farmers and embraces sustainability by sourcing ingredients from our own gardens and greenhouse, with a significant portion grown organically.

SALADS, SANDWICHES & MORE

All Sandwiches Can Be Made Gluten-Free (Excluding Burger)

WEDGE SALAD 17

Crisp Iceberg, Chunky Blue Cheese Dressing
Heirloom Grape Tomatoes, Chopped Bacon
House-Pickled Red Onions

SOUP AND GRILLED CHEESE* 14 / 17

Sweet and Creamy Tomato-Basil Soup
Buttery Muenster Grilled Cheese on
Sprouted Country White Bread
*Cup / Bowl

HALF-MILE BLT 17

Sugar-Cured Bacon, *Cherrywood Farm* Lettuce
Ripe Tomato, Arugula-Pesto Mayonnaise
Toasted Country White Bread
Served with Kettle Chips

CLASSIC REUBEN 17

House-Cooked, Thinly Sliced Corned Beef or Natural Turkey
Breast, Swiss Cheese, Sauerkraut, Russian Dressing
Butter-Grilled Organic Country White Bread
Served with Kettle Chips

TURKEY BACON MELT 19

Natural Turkey Breast, Sugar-Cured Bacon
Melted Provolone, *Cherrywood Farm* Lettuce
Ripe Tomato, Arugula-Pesto Mayonnaise
Butter-Grilled Country White Bread
Served with Kettle Chips

PATTY MELT 20

Cooked to Your Liking* Local Wagyu Beef Patty
Grilled Red and Sweet Onions, Swiss Cheese on
Butter-Grilled Country White Bread
Served with Kettle Chips

LOCAL AMERICAN WAGYU SMASH BURGER 20

Cooked to Your Liking*
Local Wagyu Beef Patty, American Cheese
Red Onion, Lettuce, Tomato, Brioche Bun
Served with Kettle Chips
Add Bacon \$2 / Add Pimento Cheese \$2

PENNE HALF-MILE 25

Penne Pasta, Grilled Chicken Breast
Exotic Mushrooms, Artichoke Hearts, Roasted Red Peppers
Tossed in Arugula-Pesto Cream Sauce

SAVORY SNACKS

SPICED NUTS 6

SPICY BLACK-EYED-PEA HUMMUS 11

with Housemade Pita Chips

HALF-MILE PIMENTO CHEESE 12

with Madison's Buttermilk Crackers

SUNBURST FARMS TROUT SPREAD 12

with Housemade Everything Flatbread Crackers

FARMHOUSE CHEESE BOARD 25

Assorted Artisan Cheese with Crackers
Crisps and Condiments

CHARCUTERIE & CHEESE BOARD 35

Assorted Artisan Charcuterie and Cheese, Crackers, Crisps
House-Pickled Red Onions and Condiments

**Our burgers are cooked to order. Sprouted Country White Bread is Non-GMO and Organic.*

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

CRAFT BEER

HIGHLAND BREWING GERMAN STYLE PILSNER 7

Asheville, NC, 5.5% ABV

GREENMAN ESB 7

Asheville, NC, 5.5% ABV

DUCK RABBIT MILK STOUT 7

Farmville, NC, 5.5% ABV

CURRAHEE "LUCKY SCARS" IPA 7

Franklin, NC, 6.9% ABV

BURIAL BEER CO. SURF WAX IPA 8

Asheville, NC, 6.8% ABV

AYINGER CELEBRATOR DOPPELBOCK 8

Germany, 6.7% ABV

KÖSTRITZER SCHWARZBIER 7

Germany, 4.8% ABV

Ask About Other Seasonal Selections Available


J. HENRY

A Modern Farmhouse Tavern

CLASSIC BEER

MICHELOB ULTRA	6
St. Louis, MO, 4.2% ABV	
MILLER LIGHT	6
Milwaukee, WI, 4.2% ABV	
BLUE MOON WHEAT ALE	6
Golden, CO, 5.4% ABV	
MODELO ESPECIAL	6
Mexico City, MX, 4.6% ABV	
HEINEKEN ZERO	6
Amsterdam, Holland, 0.0% ABV	

SIX PACK BEERS

CRAFT - \$35 | CLASSIC - \$25

WINES BY THE GLASS / BOTTLE

PROSECCO		
Jeio, Veneto	13 / 52	
SAUVIGNON BLANC		
Pascal Jolivet 'Attitude', Loire Valley	16 / 64	
ALBARIÑO		
Bodega Viña Nora, Rías Baixas	14 / 56	
CHARDONNAY		
Sonoma-Cutrer, Russian River, California	15 / 60	
ROSÉ		
La Croix de Peyrassol, Côtes de Provence	15 / 60	
RIESLING		
Washington Hills 'Late Harvest', Washington	11 / 40	
PINOT NOIR		
Bloodroot, Sonoma CA	15 / 60	
RED BLEND		
Vidal-Fleury Côtes du Rhône, Rhone	15 / 60	
MALBEC		
Bodegas Atamisque 'Catalpa', Mendoza	15 / 60	
CABERNET SAUVIGNON		
Dancing Crow Vineyards, Lake County	16 / 64	
CHAMPAGNE		
Veuve Clicquot, Brut NV	110	



PLEASE INQUIRE ABOUT OUR

BY-THE-BOTTLE

featured wines

CLASSIC COCKTAILS

HALF-MILE FARM OLD FASHIONED	15
Wild Turkey Bourbon, Housemade Old Fashioned Blend Angostura Orange Bitters	
HONEYCOMB	13
Wild Turkey Honey Bourbon, Weldon Mills Peach Elderflower Fresh Lemon Squeeze, Ginger Beer	
BRAMBLE MULE	15
Choice of Vodka or Gin with Muddled Fresh Raspberries, Lemon and Chambord finished with Fever Tree Ginger Beer	
EL PRESIDENTE PALOMA	16
Corzo Tequila, Agave Syrup Grapefruit & Fresh Lime, Grapefruit Soda	

SIGNATURE COCKTAILS

HALF-MILE FARM HARVEST MULE	16
Maker's Mark Bourbon, Housemade Spiced Apple Syrup Ginger Beer	
OAXACA CAMPFIRE	18
Casamigos Mezcal, Xocolatl Mole Bitters Muddled Lime and Rosemary, Smoked Kosher Salt Rim	
APPALACHIAN OLD FASHIONED	17
Woodford Reserve, VLR's Chai Bitters, Demerara Sugar Cube Eda Rhyne Black Walnut Nocino, Cherry Heering	
APPEARENTLY CRANTASTIC!	15
VSOP Brandy, VLR's Clove Bitters Housemade Pear Cranberry Juice <i>Served Over Ice with Soda or Mulled (Served Warm)</i>	
EL DIABLO MARGARITA	16
Espolon Reposado Tequila, Housemade Jalapeno Juice Sour Mix, Cointreau, Tajin Rim	
SNOWBLIND MARGARITA	16
Corzo Blanco Tequila, Lime, Crème de Coconut Rice Milk, Sugared Rim	

SOUL WARMERS

SWEATER WEATHER	16
Hot Buttered Rum, Goslings Dark Rum St. Elizabeth Allspice Dram, Housemade Butter Batter	
J. HENRY SPIKED HOT CHOCOLATE	16
Choice of Butterscotch Schnapps Buffalo Trace Bourbon Cream, Five Farms Irish Cream Rumchatta or Amarula Cream Liqueur Finished with Butterscotch Sweetened Whipped Cream	
MAPLE PEACH HOT TODDY	16
Rittenhouse Rye, VLR's Peach Bourbon Barrel Aged Maple Syrup, Lemon	