

# Farm fresh FLAVORS

J. Henry Farmhouse Tavern proudly champions local farmers and embraces sustainably sourced ingredients, with a significant portion grown organically.

## SALADS, SANDWICHES & MORE

*All Sandwiches Can Be Made Gluten-Free*

### GAZPACHO WITH PIMENTO CHEESE SANDWICH 17

Cup of Refreshing Gazpacho  
with Housemade Pimento Cheese  
on Lightly Toasted Country White

### HALF-MILE BLT 18

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

### CHILLED GRILLED CHICKEN 18

Baby Lettuce, Arugula, Mandarin Orange Segments  
Pickled Red Onions, Crumbled Goat Cheese  
Tossed in Pomegranate Molasses Vinaigrette

### FISH TACOS 20

Beer-Battered Fried Cod, Cajun Remoulade  
Sherry Vinaigrette Slaw, Two Flour Tortillas  
Black Bean Salad on Side

### FARMHOUSE CHEESE BOARD 25

Assorted Artisan Cheese with Crackers  
Crisps and Condiments



# Poolside MENU



## CRAFT BEER

**HIGHLAND BREWING GERMAN STYLE PILSNER 7**  
Asheville, NC, 5.5% ABV

**GREENMAN ESB 7**  
Asheville, NC, 5.5% ABV

**LEFT HAND BREWING CO. MILK STOUT NITRO 8**  
Longmont, CO, 6% 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

**GOLDEN ROAD BREWING MANGO CART WHEAT ALE 7**  
Los Angeles, CA, 4% ABV

*Ask About Other Seasonal Selections Available*

# J. HENRY

A Modern Farmhouse Tavern

## CLASSIC BEER

<b>MICHELOB ULTRA</b> St. Louis, MO, 4.2% ABV	6
<b>MILLER LIGHT</b> Milwaukee, WI, 4.2% ABV	6
<b>BLUE MOON WHEAT ALE</b> Golden, CO, 5.4% ABV	6
<b>MODELO ESPECIAL</b> Mexico City, MX, 4.6% ABV	6

### Non-Alcoholic Beers

<b>HEINEKEN ZERO</b> Amsterdam, Holland, 0.0% ABV	6
<b>ATHLETIC BREWING CO. FREE WAVE IPA</b> Amsterdam, Holland, Less Than 0.5% ABV	7

## SIX PACK BEERS

CRAFT - \$35 | CLASSIC - \$25

## WINES BY THE GLASS / BOTTLE

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

## CLASSIC COCKTAILS

<b>HALF-MILE FARM OLD FASHIONED</b> Wild Turkey Bourbon, Housemade Old Fashioned Blend Angostura, Orange Bitters	15
<b>HONEYCOMB</b> Wild Turkey Honey Bourbon Weldon Mills Peach Elderflower Whiskey Fresh Lemon Squeeze, Ginger Beer	14
<b>BRAMBLE MULE</b> Choice of Vodka or Gin with Muddled Fresh Raspberries, Lemon and Chambord Finished with Fever-Tree Ginger Beer	15
<b>EL PRESIDENTE PALOMA</b> Corzo Tequila, Agave Syrup, Fresh Lime, Grapefruit Soda	16
<b>CAIPIRINHA &amp;</b> Cachaça, Fresh Lime, Sugar, Candied Ginger, Club Soda	14

## SIGNATURE COCKTAILS

<b>TOM KHA RUM</b> Ron Zacapa Aged Rum, Coconut Milk, Lemongrass Kaffir Lime Leaves, Galangal, Sriracha, Over Ice	17
<b>THYME FOR BLUES</b> Gray Whale Gin, Blueberry-Lemon-Thyme Syrup Club Soda	15
<b>LAVENDER LEMONDROP MARTINI</b> Social House Vodka, Limoncello, Lavender Syrup Lemon Sour, Lemon-Lavender Infused Sugar Rim	16
<b>FLEUR DE LIME</b> Hendrick's Gin, Crème de Violette, Fresh Lime	16
<b>SOUTHERN SUMMER OLD FASHIONED</b> Maker's Mark, Fresh Peaches, Steen's Cane Syrup Luxardo Cherry, Bitters	16

## MARGARITAS

<b>CLASSIC MARGARITA</b> Blanco Tequila, Lime Syrup, Cointreau, Sour Mix, Salt Rim	16
<b>EL DIABLO MARGARITA</b> Reposado Tequila, Jalapeño Juice, Lime Syrup Cointreau, Sour Mix, Tajín Rim	16
<b>SNOWBLIND MARGARITA</b> Blanco Tequila, Crème de Coconut, Fresh Lime Juice Rice Milk, Sugar Rim	16
<b>MELON MARGARITA</b> Blanco Tequila, Lime, Cantaloupe Syrup, Cointreau Tajín Rim	16
<b>GIARDINIERA MARGARITA</b> Blanco Tequila, Augula, Cucumber, Cilantro, Lime Syrup Cointreau, Sour Mix, Basil Crystal Rim	16



PLEASE INQUIRE ABOUT OUR

BY-THE-BOTTLE

*featured wines*