

# 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

<b>WEDGE SALAD</b>	<b>15</b>
Crisp Iceberg, Chunky Blue Cheese Dressing Heirloom Grape Tomatoes, Chopped Bacon House-Pickled Red Onions	
<b>SOUP AND GRILLED CHEESE*</b>	<b>13 / 16</b>
Sweet and Creamy Tomato-Basil Soup Buttery Muenster Grilled Cheese on Sprouted Country White Bread *Cup / Bowl	
<b>HALF-MILE BLT</b>	<b>16</b>
Sugar-Cured Bacon, <i>Cherrywood Farm</i> Lettuce Ripe Tomato, Arugula-Pesto Mayonnaise Butter-Grilled Country White Bread Served with Kettle Chips	
<b>TURKEY BACON MELT</b>	<b>18</b>
Natural Turkey Breast, Sugar-Cured Bacon Melted Provolone, <i>Cherrywood Farm</i> Lettuce Ripe Tomato, Arugula-Pesto Mayonnaise Butter-Grilled Country White Bread Served with Kettle Chips	
<b>PATTY MELT</b>	<b>20</b>
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	
<b>LOCAL AMERICAN WAGYU SMASH BURGER</b>	<b>20</b>
Cooked to Your Liking* Local Wagyu Beef Patty, American Cheese Red Onion, Lettuce, Tomato, Brioche Bun Served with Kettle Chips <i>Add Bacon \$2 / Add Pimento Cheese \$2</i>	
<b>PENNE HALF-MILE</b>	<b>24</b>
Penne Pasta, Grilled Chicken Breast Exotic Mushrooms, Artichoke Hearts Roasted Red Peppers Tossed in Arugula-Pesto Cream Sauce	

## SAVORY SNACKS

<b>SPICED NUTS</b>	<b>6</b>
<b>SPICY BLACK-EYED-PEA HUMMUS</b>	<b>11</b>
with Housemade Pita Chips	
<b>HALF-MILE PIMENTO CHEESE</b>	<b>12</b>
with Madison's Buttermilk Crackers	
<b>SUNBURST FARMS TROUT SPREAD</b>	<b>12</b>
with Housemade Everything Flatbread Crackers	
<b>FARMHOUSE CHEESE BOARD</b>	<b>25</b>
Assorted Artisan Cheese with Crackers Crisps and Condiments	
<b>CHARCUTERIE &amp; CHEESE BOARD</b>	<b>35</b>
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.*

## DRINKS

<b>SODAS</b>	<b>4</b>
<b>SPARKLING WATER</b>	<b>6</b>
<b>TEA</b>	<b>4.50</b>
<b>ARNOLD PALMER</b>	<b>4.50</b>
<b>COFFEE</b>	<b>5</b>
<b>PITCHER OF TEA</b>	<b>12.50</b>

## CRAFT BEER

<b>HIGHLAND BREWING GERMAN STYLE PILSNER</b>	<b>7</b>
Asheville, NC, 5.5% ABV	
<b>GREENMAN ESB</b>	<b>7</b>
Asheville, NC, 5.5% ABV	
<b>DUCK RABBIT MILK STOUT</b>	<b>7</b>
Farmville, NC, 5.5% ABV	
<b>CURRAHEE "LUCKY SCARS" IPA</b>	<b>7</b>
Franklin, NC, 6.9% ABV	
<b>SATULAH SEASONAL SELECTION</b>	<b>8</b>
Highlands, NC	
<b>AYINGER CELEBRATOR DOPPELBOCK</b>	<b>8</b>
Germany, 6.7% ABV	
<b>KÖSTRITZER SCHWARZBIER</b>	<b>7</b>
Germany, 4.8% ABV	

*Ask About Other Seasonal Selections Available*

  
A Modern Farmhouse Tavern

## CLASSIC BEER

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

## 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>		
Floriography, Côtes de Provence	15 / 60	
<b>RIESLING</b>		
Washington Hills 'Late Harvest', Washington	11 / 40	
<b>PINOT NOIR</b>		
Bloodroot, Sonoma CA	15 / 60	
<b>RED BLEND</b>		
Vidal-Fleury Côtes du Rhône, Rhone	15 / 60	
<b>MALBEC</b>		
Bodegas Atamisque 'Catalpa', Mendoza	15 / 60	
<b>CABERNET SAUVIGNON</b>		
Dancing Crow Vineyards, Lake County	16 / 64	

## WINES BY THE BOTTLE

<b>SPARKLING WINE</b>		
Almacita 'Tupungato' Brut Rosé, Mendoza	55	
<b>CHAMPAGNE</b>		
Laurent Perrier 'La Cuvée' Brut NV	80	
<b>CHAMPAGNE</b>		
Veuve Clicquot, Brut NV	110	
<b>CHAMPAGNE</b>		
Laurent Perrier 'Rosé' Brut NV	144	
<b>TEMPRANILLO</b>		
Pago del Cielo 'Celeste', Ribera del Duero	55	
<b>RED BLEND</b>		
Orin Swift 'Machete', California	120	

## CLASSIC COCKTAILS

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

## SIGNATURE COCKTAILS

<b>OSO ROSA</b>	15
Corzo Blanco Tequila, Housemade Pink Pineapple Juice with a Large Strawberry Cantaloupe Ice Cube	
<b>I-AFRIKA IYAZAMAZAMA</b>	16
Amarula Cream Liqueur Housemade Tamarind Syrup, Rice Milk	
<b>TORANJA CAIPIRINHA</b>	15
Leblon Cachaca, Sugar, Lime, Club Soda with a Large Fresh Grapefruit Ice Cube	
<b>DIRTY SOUTH MARTINI</b>	16
Vodka or Gin, VLR's Pickled Okra Brine VLR's Pickled Okra	
<b>SUMMER MILIS NEW FASHIONED</b>	16
Weldon Orchards Peach Elderflower Whiskey VLR's Raspberry Bitters, Club Soda, Large Peach Ice Cube	
<b>LAVENDER LEMON DROP MARTINI</b>	16
Social House Vodka, Limoncello, VLR's Lavender Syrup Sour Mix, Lavender Infused Sugar Rim	

## MARGARITAS

<b>CLASSIC</b>	16
Corzo Tequila, Cointreau, Lime Syrup Sour Mix, Salted Rim	
<b>EL DIABLO</b>	16
Espolon Reposado Tequila, Lime Syrup Housemade Jalapeño Juice, Sour Mix, Tajin Rim	
<b>HERMOSA FLOR</b>	16
Corzo Blanco, Lime Syrup, Hibiscus Juice Cointreau, Tajin Rim	
<b>LAVADO FRESCO</b>	16
Avocado Washed Tequila, Cointreau, Lime Syrup Muddled Jicama, Lime & Cucumber, Sour Mix, Salted Rim	
<b>SNOWBLIND</b>	16
Corzo Blanco, Lime, Crème de Coconut Rice Milk, Sugared Rim	