

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 (Excluding Burger)

WEDGE SALAD 19

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 20

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 28

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

SAVORY SNACKS

SPICED NUTS 8

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 28

Assorted Artisan Cheese with Crackers
Crisps and Condiments

CHARCUTERIE & CHEESE BOARD 37

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

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


A Modern Farmhouse Tavern

CLASSIC BEER

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

Non-Alcoholic Beers

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

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, California	15 / 60
RED BLEND Château du Trignon, Côtes du Rhône, France	15 / 60
MALBEC Bodegas Atamisque 'Catalpa', Mendoza	15 / 60
CABERNET SAUVIGNON Dancing Crow Vineyards, Lake County, California	16 / 64
CHAMPAGNE Veuve Clicquot, Brut NV	110



PLEASE INQUIRE ABOUT OUR

BY-THE-BOTTLE

featured wines

CLASSIC COCKTAILS

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

SIGNATURE COCKTAILS

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

MARGARITAS

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