

STARTERS & SALADS

WARM GLAZED CINNAMON BUTTERMILK DONUTS

vanilla icing \$8

GF BACON IN A GLASS

honey bourbon sugar glaze
peanut butter accompaniment \$12

BARBECUED SHRIMP

spicy and tangy barbecue sauce
ciabatta cheese toast \$14

GF ARUGULA SALAD

organic greens, candied bacon, red pears
blue cheese crumbles, praline pecans
cheese grit croutons, cider-honey vinaigrette \$13

CRAB CAKE SALAD

local bibb lettuce, shaved fennel, oranges
red onion, orange vinaigrette, basil oil \$18

GF KALE & QUINOA WITH GRILLED SALMON

wood-grilled salmon, sunflower seeds, green apple
white cheddar, red onion, golden raisins
cider-honey vinaigrette \$19

EGGS

choice of stone ground grits or skillet potatoes

COUNTRY HAM BENEDICT

warm cheddar-chive biscuits, local country ham
poached eggs, lemony hollandaise sauce \$15

CRAB CAKE BENEDICT

toasted english muffins, peppery watercress
fried green tomatoes, crisp crab cakes
poached eggs, hollandaise sauce \$18

COUNTRY QUICHE

local country ham, onion, smoky bacon
creamy cheese custard, seasoned crumb crust
cheddar cheese sauce \$13

GF PIMENTO CHEESE & BACON OMELET

candied bacon, pimento cheese
creamy cheese sauce \$13

GF CRAB & ASPARAGUS OMELET

lump crabmeat, fresh dill, asparagus
spinach, chives, white cheddar cheese
hollandaise sauce \$15

FAVORITES

GF COLA BRAISED SHORT RIB HASH

tender cola-braised beef, sautéed peppers
onions, garlic, seasoned potatoes
poached egg, rich demi-glace \$15

GF SHRIMP & GRITS

smoked shrimp, andouille sausage
applewood bacon, weisenberger
stone ground grits, creole sauce \$26

CHICKEN 'N BISCUITS

crispy-fried chicken cutlets
buttermilk cheddar biscuits, tasso cream
roasted corn salsa, hot honey, crispy leeks \$22

SMASHED AVOCADO TOAST WITH POACHED EGG

ripe haas avocado, grilled crostini
poached egg, country ham
spring greens; cider-honey vinaigrette \$15

WAGYU STEAK BURGERS

two wood-grilled, chopped premium
beef patties, béarnaise butter, smoked tomatoes
crispy onions, brioche croutons \$18

SMOKED SALMON PLATE

premium, ducktrap river kendall brook
smoked salmon, whipped herb cream cheese
toasted crostini, crispy capers, red onion
spring greens, sherry vinaigrette \$19

BELGIAN WAFFLE

home-style, crispy thick waffle
whiskey butter, fresh seasonal berries
vanilla bean whipped cream, candied bacon
breakfast potatoes \$15

SWEETS

WARM APPLE CRISP

salted caramel, bourbon honey
praline pecans \$8

WARM BUTTERMILK DONUTS

cinnamon sugar, raspberry melba
salted caramel, chocolate ganache sauces \$8

mimosas and bloody marys available

GF = GLUTEN FREE

SIDES

GF STONE GROUND GRITS

local weisenberger white corn
artisanal cheeses, wilted greens with bacon
and cider-honey vinaigrette \$7

GF SKILLET POTATOES

crispy, seasoned red bliss potatoes \$6

BUTTERMILK-JALAPEÑO SKILLET CORNBREAD

local weisenberger yellow cornmeal
fresh corn, buttermilk, chives
jalapeño, whisky-maple butter \$6

BUTTERMILK BISCUITS & COUNTRY GRAVY

classic southern homemade
buttermilk biscuits with
rich and creamy sausage gravy \$7



Old Bourbon County was the original name of the great state of Kentucky. Initially a territory of Virginia,

Old Bourbon County grew to thirty-four counties that became Kentucky in 1792. “Old Bourbon County”

was stamped on barrels as they floated down the Mississippi; these barrels were charred before travel

to preserve the flavor of our bourbon due to the unique ingredients of corn and limestone water. Old

Bourbon County became synonymous with only the

best whiskey produced in the United States.