

## APPETIZERS

### BARBECUED SHRIMP

spicy and tangy barbecue sauce, ciabatta cheese toast \$14

### TURF 'N SURF

beef carpaccio, parmesan-garlic aioli  
crispy oysters, lemon-tabasco aioli  
parmesan shards, seasoned ciabatta crisps \$15

### CRAB CAKE SALAD

local bibb lettuce, shaved fennel, oranges  
red onion, orange vinaigrette, basil oil \$14

### ARUGULA SALAD

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

### **GF** BACON IN A GLASS

honey-bourbon sugar glaze, peanut butter accompaniment \$12

### STACK SALAD

iceberg lettuce, blue cheese crumbles, candied pecans  
smoked bacon, grape tomatoes, crispy onion straws  
herb cream dressing \$14

### SHORT RIB TACOS

cola-braised, flour tortillas, salsa verde, pico de gallo  
kale-jicama slaw, horseradish crema \$14

### CRISPY FRIED OYSTERS

horseradish slaw, roasted poblano tartar sauce  
pickled peruvian peppers \$12

## LOCAL PURVEYORS

BLOOMSBURY FARM  
*Smyrna, TN*

WEISENBERGER MILLS  
*Midway, KY*

WOLF CREEK MAPLE HOUSE  
*Paoli, IN*

LARRY NETT FARM  
*Elizabethtown, KY*

KENNY'S FARMHOUSE CHEESES  
*Austin, KY*

DUTCH CREEK FARM  
*Pleasureville, KY*

HABEGGER MENNONITE FARM  
*Scottsville, KY*

KENTUCKY HONEY FARM  
*Midway, KY*

BILL GALLREIN FARM  
*Shelbyville, KY*

## ENTREES

### **GF** STEAK & FRITES

12oz prime new york strip, cabernet onion marmalade  
béarnaise butter, matchstick fries \$38

### SEARED HALIBUT

spice-rubbed, crispy potato crab hash cake, watercress  
sweet corn bisque, balsamic reduction \$34

### PORK TENDERLOIN

chipotle-maple brined, apple jalapeño grain mustard  
wilted greens with bacon, cider-honey vinaigrette  
pickled pears \$26

### CHICKEN 'N BISCUITS

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

### **GF** WOOD-GRILLED MAHI

zucchini noodles, saffron tomato broth \$24

### **GF** KALE & QUINOA WITH GRILLED SALMON

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

### SHRIMP & GRITS

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

### COLA BRAISED SHORT RIBS

weisenberger stone ground grits  
wilted greens, bacon  
cider-honey vinaigrette, natural jus \$24

### STEAK & CAKE

wood-grilled aged filet mignon, béarnaise butter  
lump maryland crab cake, remoulade  
*petite* \$35 / *8oz* \$45

### **GF** WOOD-GRILLED SALMON

heirloom tomatoes, herbs, lemon-thyme vinaigrette \$23

**GF** = GLUTEN FREE

## SIDES

### **GF** ROASTED GLAZED BRUSSELS SPROUTS

sliced chiles, fresh ginger, bourbon honey \$7

### SMOKED MAC 'N CHEESE

corkscrew macaroni, kentucky artisanal cheeses  
parmesan crumbs \$8

### **GF** GRILLED ASPARAGUS & EGG

wood-grilled spears, sherry vinaigrette  
soft-poached, free-range "pastured" egg \$8

### **GF** GRILLED MEXICAN STREET CORN (ELOTES)

chipotle mayo, smoked paprika, sea salt  
cracked pepper, cotija cheese \$7

### **GF** STONE GROUND GRITS

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

### **GF** SWEET POTATO BRULEE

roasted buttered mash, turbinado sugar crust  
praline pecans, cinnamon-sugar crème fraîche \$7

### BUTTERMILK-JALAPEÑO SKILLET CORNBREAD

weisenberger yellow cornmeal fresh corn  
buttermilk, chives, jalapeño, whiskey maple butter \$6

### **GF** STRAWBERRY & CUCUMBER SALAD

sweetened rice vinegar, mint \$7

## DESSERTS

### WARM BUTTERMILK DONUTS

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

