

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**

GF SMOKED SALMON "POTATO SKINS"

premium ducktrap river kendall brook smoked salmon
whipped herb cream cheese, organic arugula, citrus vinaigrette
lemon-tabasco aioli, micro-greens **\$12**

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

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

WEISENBERGER MILLS
Midway, KY

WOLF CREEK MAPLE HOUSE
Paoli, IN

LEXINGTON PASTA
Lexington, KY

GF = GLUTEN FREE

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 PAN-ROASTED ICELANDIC COD

zucchini noodles, saffron-lobster 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**

GF 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 POTATO-HORSERADISH CRUSTED SALMON

griddle seared Atlantic salmon, organic arugula, citrus vinaigrette
lemon-tabasco aioli, micro-greens; parmesan crisp **\$23**

GNOCCHI BOLOGNESE

beef, pork, lamb, san marzano tomato sauce, basil
local potato gnocchi, parmesan; cheese toast **\$20**

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 ROASTED AUTUMN VEGETABLES

butternut squash, heirloom carrots, red onion
bourbon honey glaze **\$7**

GF STONE GROUND GRITS

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

GF SWEET POTATO BRÛLÉE

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 MATCHSTICK FRITES

fried idaho potatoes, grilled tomato ketchup **\$6**

DESSERTS

WARM BUTTERMILK DONUTS

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

