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## APPETIZERS

### BARBECUED SHRIMP

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

### PIMENTO CHEESE

ciabatta crisps, house pickles \$8

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

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

### **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

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## SALADS

### ARUGULA SALAD

organic greens, candied bacon, red pears  
blue cheese crumbles, praline pecans  
cheese grit croutons, cider-honey vinaigrette \$13  
*seared chicken* \$16     *crispy sweet & spicy shrimp* \$18

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

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

### BACON & EGG SALAD

heritage mixed greens, thick-cut candied bacon  
ciabatta chips, sherry vinaigrette, poached eggs \$12

### CRAB CAKE SALAD

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

### **GF** SHAVED VEGETABLE SALAD

cucumber, yellow squash, zucchini  
asparagus, radish, carrot, heritage spring greens  
sherry vinaigrette \$13  
*seared chicken* \$16     *crispy sweet & spicy shrimp* \$18

### **GF** WARM SALMON SALAD

citrus fennel salad, local velvet bibb lettuce  
citrus honey vinaigrette \$19

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## SANDWICHES

*choice of house chips or a side spring greens salad*

### BLACKHAWK FARM WAGYU PIMENTO CHEESE SLIDERS

wood-grilled, premium american wagyu beef  
1000 island, house pickles, lettuce, tomato  
butter-toasted mini brioche buns \$18

### BEER BATTERED FRIED FISH SANDWICH

north atlantic cod, local bibb lettuce, jalapeño slaw  
poblano tartar, local baked brioche roll \$14

### OBC BLT

candied bacon, arugula, tomato, mayonnaise  
butter-toasted sourdough \$14

### CRISPY COUNTRY CHICKEN SANDWICH

smoked gouda, jalapeño slaw, house pickles  
honey-sriracha mayo, butter-toasted brioche bun \$15

### SMASHED AVOCADO SHRIMP TOAST

ripe haas avocado, lime, chilled poached shrimp  
grilled crostini \$15

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## SIDES

### **GF** ROASTED GLAZED BRUSSEL SPROUTS

sliced chiles, fresh ginger, bourbon honey \$7

### SMOKED MAC 'N CHEESE

corkscrew macaroni, kentucky artisanal cheeses  
parmesan crumbs \$8

### **GF** MATCHSTICK FRITES

fried idaho potatoes, grilled tomato ketchup \$6

### **GF** STONE GROUND GRITS

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

### BUTTERMILK-JALAPEÑO SKILLET CORNBREAD

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

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## LUNCH PLATES

### **GF** PAN-ROASTED ICELANDIC COD

zucchini noodles, saffron-lobster tomato broth \$24

### SHORT RIB MAC 'N CHEESE

kentucky artisanal cheeses, corkscrew macaroni  
cola-braised beef, smoked tomato, parmesan crumbs \$14

### SHORT RIB TACOS

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

### **GF** POTATO-HORSERADISH CRUSTED SALMON

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

### MAPLE PORK BELLY TACOS

crispy maple-brined pork belly, cider-honey slaw  
lemon-tabasco aioli \$14

### STEAK & CAKE

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

### CHICKEN 'N BISCUITS

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

### GNOCCHI BOLOGNESE

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

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## DESSERTS

### WARM BUTTERMILK DONUTS

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

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**GF** = GLUTEN FREE