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## APPETIZERS

### BARBECUED SHRIMP

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

### HOT BAKED CRAB DIP

seasoned crabby cheese dip, crispy butter  
toasted sourdough; celery-apple salad **\$12**

### **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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## LUNCH PLATES

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

zucchini noodles, saffron-lobster tomato broth **\$14**

### PARMESAN CRUSTED CHICKEN BREAST

“milanese”-style chicken cutlet, arugula, heirloom tomatoes  
lemon-caper vinaigrette **\$12**

### CHICKEN IN COUNTRY BISCUITS

buttermilk-fried chicken cutlets, flakey buttery southern  
style biscuits, tasso cream, crispy leeks, roasted corn salsa  
hot pepper honey **\$14**

### KENTUCKY KITCHEN HOT BROWN

smoked turkey breast, fried green tomatoes  
kentucky artisanal cheeses, sourdough toast  
applewood smoked bacon **\$14**

### GRILLED SALMON & ROASTED VEGETABLES

oven-roasted seasonal vegetables, lemon aioli **\$16**

### BAJA FISH TACOS

crispy battered fresh cod, jalapeño slaw, grilled tomato salsa  
pickled radish, salsa verde, pico de gallo, mexican crema **\$11**

### SHORT RIB MAC ‘N CHEESE

kentucky artisanal cheeses, corkscrew macaroni, cola-braised beef  
smoked tomato, parmesan crumbs **\$12**

### SHORT RIB TACOS

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

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## SANDWICHES

*house made chips and house pickles*

### CLASSIC CHEESEBURGER-CHEESEBURGER

two griddle-seared, blackhawk farm premium american  
wagyu beef patties, melted sharp cheddar, lettuce, tomato  
butter-toasted mini brioche bun **\$14**

### BEER BATTERED FRIED FISH SANDWICH

north atlantic cod, local bibb lettuce, jalapeño slaw  
poblano tartar, local baked brioche roll **\$12**

### THE “BLT”

applewood smoked bacon, organic arugula, tomato  
mayonnaise, butter-toasted sourdough **\$12**

### CRISPY COUNTRY CHICKEN SANDWICH

smoked gouda, jalapeño slaw, house pickles  
honey-sriracha mayo, butter-toasted brioche bun **\$13**

### TURKEY AVOCADO CLUB

thinly sliced smoked turkey breast, applewood smoked bacon  
bibb lettuce, tomato, pickled red onion, cucumber  
avocado mayo, whole grain toast **\$13**

### GRILLED CHICKEN SANDWICH

marinated chicken breast, lettuce, tomato  
house pickles, mayo, butter-toasted brioche bun **\$11**

### FRENCH DIP AU JUS

cola-braised short rib, caramelized onion, french baguette  
beef jus, horseradish cream sauce **\$14**

### SMASHED AVOCADO SHRIMP TOAST

three sourdough crostini, lemon-tabasco aioli  
haas avocado, chilled poached shrimp **\$14**

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## DESSERTS

### WARM BUTTERMILK DONUTS

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

### BUTTERSCOTCH MOUSSE PARFAIT

silky butterscotch pudding, raspberries, sea salt caramel  
honeycomb toffee, whipped cream **\$8**

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## SALADS

### ARUGULA SALAD

organic greens, applewood smoked bacon, red pears  
blue cheese crumbles, praline pecans, cheese grit croutons  
cider-honey vinaigrette **\$11**  
*chicken \$13    shrimp \$15    salmon \$16*

### **GF** SHAVED VEGETABLE SALAD

heritage spring greens, cucumber, yellow squash, zucchini,  
asparagus, radish, carrot, sherry vinaigrette **\$11**  
*chicken \$13    shrimp \$15    salmon \$16*

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

sunflower seeds, green apple, white cheddar  
red onion, golden raisins, cider-honey vinaigrette **\$16**

### CRAB CAKE SALAD

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

### COBB SALAD

heritage mixed greens, warm seasoned diced chicken  
blue cheese, egg, tomato, applewood smoked bacon  
avocado, creamy ranch **\$13**

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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, applewood smoked bacon, cider-honey vinaigrette **\$6**

### BUTTERMILK-JALAPEÑO SKILLET CORNBREAD

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

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**GF** = GLUTEN FREE | Please notify server of any food allergies

*Consuming raw or undercooked meats, poultry, seafood, shellfish  
or eggs may increase your risk of foodborne illness*