

## 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**

### 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, microgreens **\$12**

### ARUGULA SALAD

organic greens, applewood smoked 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  
applewood 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*

WOLF CREEK MAPLE HOUSE  
*Paoli, IN*

LEXINGTON PASTA  
*Lexington, KY*

HABEGGER MENNONITE FARM  
*Scottsville, KY*

DUTCH CREEK FARM  
*Pleasureville, KY*

HAPPY SPROUTS FARM  
*Taylorsville, KY*

WEISENBERGER MILLS  
*Midway, KY*

BILL GALLREIN FARM  
*Shelbyville, KY*

MARKSBURY FARM  
*Lancaster, KY*

KENNY'S FARMHOUSE CHEESES  
*Austin, KY*

BLACKHAWK FARMS  
*Princeton, KY*

KENTUCKY HONEY FARM  
*Midway, KY*

DV8 KITCHEN  
*Lexington, 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, applewood smoked bacon  
cider-honey vinaigrette, pickled pears **\$26**

### CHICKEN IN COUNTRY BISCUITS

buttermilk-fried chicken cutlets, flakey buttery southern  
style biscuits, tasso cream, crispy leeks, roasted corn salsa  
hot pepper honey **\$22**

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

zucchini noodles, saffron-lobster tomato broth **\$24**

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

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

### **GF** SHRIMP & GRITS

smoked shrimp, andouille sausage  
applewood smoked bacon, cheese grits, creole sauce **\$26**

### COLA-BRAISED SHORT RIBS

cheese grits, wilted greens, applewood smoked 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, microgreens; 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 SEASONAL VEGETABLES

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

### **GF** STONE GROUND GRITS

weisenberger white corn, artisanal cheeses, wilted greens  
applewood smoked bacon, cider-honey vinaigrette **\$6**

### **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**

### BUTTERSCOTCH MOUSSE PARFAIT

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

**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*