**SATURDAY & SUNDAY BRUNCH 10AM–3PM**

**STARTERS**
- **WARM GLAZED CINNAMON BUTTERMILK DONUTS**
  vanilla cream cheese icing $8
- **BAKED CRAB DIP**
  seasoned crabby cheese dip, crispy butter toasted sourdough; celery-apple salad $12
- **BARBECUED SHRIMP**
  spicy and tangy barbecue sauce, ciabatta cheese toast $14
- **FILET MIGNON BENEFIT**
  soft poached eggs, béarnaise sauce $16
- **CREAMED SWEET POTATOES**
  with candied walnuts
- **CRAB & ASPARAGUS OMELET**
  lump crabmeat, fresh dill, asparagus, chives whipped herb cream cheese; hollandaise sauce $18
- **CRAB CAKE BENEDICT**
  local country smoked ham, soft poached eggs hollandaise sauce $15

**EGGS**
- choice of seasoned breakfast potatoes or cheese grits
- **FILET MIGNON BENEFIT**
  toasted english muffins, grilled filet medallions soft poached eggs $16
- **COUNTRY HAM BENEFIT**
  flaky buttery southern style biscuits
- **CRAB CAKE BENEDICT**
  local country smoked ham, soft poached eggs hollandaise sauce $15
- **PIMENTO CHEESE & BACON OMELET**
  grilled filet mignon, demi reduction, béarnaise sauce $16
- **CRAB & ASPARAGUS OMELET**
  locally sourced crab cake smoked salmon, pickled onions fried capers, avocado, pumpernickel toast whipped herb cream cheese; celery-apple salad $18
- **SHRIMP & GRITS**
  smoked shrimp, andouille sausage applewood smoked bacon, cheese grits, creole sauce $18

**SIDES**
- **STONE GROUND GRITS**
  local weisenberger white corn, artisanal cheeses wilted greens with applewood smoked bacon cider-honey vinaigrette $6
- **CHEESE GUY**
  Kentucky artisanal cheese, garlic, spinach, chives crispy, seasoned red bliss potatoes $6
- **BUTTERMILK-JALAPEÑO SKILLET CORNBREAD**
  weisenberger yellow cornmeal, fresh corn, buttermilk chives, jalapeño, whisky maple butter $6
- **BISCUITS & COUNTRY GRAVY**
  flaky, buttery southern style biscuits creamy sausage gravy $7
- **FRUIT BOWL**
  strawberries, blackberries, raspberries, blueberries pineapple, pears, apples $8

**FAVORITES**
- **STEAK & EGGS**
  grilled filet mignon, demi reduction, béarnaise sauce three over easy eggs, breakfast potatoes southern style biscuit $16
- **CHICKEN IN COUNTRY BISCUITS**
  buttermilk-fried chicken cutlets flakey buttery southern style biscuits, tasso cream crispy leeks, roasted corn salsa, hot pepper honey $14
- **SMOKED SALMON PLATE**
  premium Kendal brook smoked salmon, pickled onions fried capers, avocado, pumpernickel toast whipped herb cream cheese; celery-apple salad $16
- **CRAB CAKE HASH**
  tasso ham hash, skillet potatoes blistered tomatoes, lump maryland crab cake mustard seed vinaigrette, sunny egg $18
- **KENTUCKY KITCHEN HOT BROWN**
  smoked turkey breast, applewood smoked bacon fried green tomatoes, kentucky artisanal cheeses sourdough toast
- **PARMESAN CRUSTED CHICKEN BREAST**
  "milanesa"-style chicken cutlet, arugula heirloom tomatoes; lemon-caper vinaigrette $12
- **SHORT RIB MAC ‘N CHEESE**
  kentucky artisanal cheeses, corkscrew macaroni, cola-brained beef smoked tomato, parmesan crumbs $12

**SALADS & SANDWICHES**
- **SMOKED SALMON PLATE**
  local country smoked ham, sharp cheddar cheese $15
- **BREAKFAST SANDWICH**
  local country smoked ham, white cheddar, egg scramble jalapeño mayo, butter-toasted sourdough $13
- **CLASSIC CHEESEBURGER**
  chargrilled premium american wagyu beef patty, melted sharp cheddar, lettuce, tomato butter-toasted mini brioche bun $14
- **SMASHED AVOCADO TOAST**
  three sourdough crostini, lemon-tabasco aioli haas avocado; celery-apple salad $13
- **GORGONZOLA TRUFFLE WAGYU BURGER**
  chargrilled premium american wagyu beef patty gorgonzola truffle butter, cabernet onion marmalade crispy onions tomato, lettuce, parmesan-garlic mayo butter-toasted roll $16

**SWEETS**
- **BUTTERSCOTCH MOUSSE PARFAIT**
  silky butterscotch pudding, raspberries honeycomb toffee, whipped cream $8
- **WARM BUTTERMILK DONUTS**
  cinnamon sugar, chocolate ganache, raspberry melba salted caramel sauces $8

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**=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.

mimosas and bloody marys available