

SATURDAY & SUNDAY BRUNCH 10AM-3PM

STARTERS

WARM GLAZED CINNAMON BUTTERMILK DONUTS
vanilla cream cheese icing \$8

GF BACON IN A GLASS
honey bourbon sugar glaze, peanut butter accompaniment \$12

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

EGGS

choice of seasoned breakfast potatoes or cheese grits

FILET MIGNON BENEDICT
toasted english muffins, grilled filet medallions
soft poached eggs, béarnaise sauce \$16

COUNTRY HAM BENEDICT
flaky buttery southern style biscuits
local country smoked ham, soft poached eggs
hollandaise sauce \$15

CRAB CAKE BENEDICT
toasted english muffins, watercress, fried green tomatoes,
crisp crab cakes, soft poached eggs, hollandaise sauce \$18

GF PIMENTO CHEESE & BACON OMELET
applewood smoked bacon, pimento cheese
creamy cheese sauce \$13

GF CRAB & ASPARAGUS OMELET
lump crabmeat, fresh dill, asparagus, spinach, chives
whipped herb cream cheese; hollandaise sauce \$15

KENTUCKY HAM & CHEDDAR OMELET
local country smoked ham, sharp cheddar cheese
creamy cheese sauce \$12

SIDES

STONE GROUND GRITS
local weisenberger white corn, artisanal cheeses
wilted greens with applewood smoked bacon
cider-honey vinaigrette \$6

SKILLET POTATOES
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 kendall 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

GF COLA-BRAISED SHORT RIB HASH
tender cola-braised beef, sautéed peppers, onions
garlic, skillet potatoes, poached egg, rich demi-glace \$15

KENTUCKY KITCHEN HOT BROWN
smoked turkey breast, applewood smoked bacon
fried green tomatoes, kentucky artisanal cheeses
sourdough toast \$14

PARMESAN CRUSTED CHICKEN BREAST
"milanese"-style chicken cutlet, arugula
heirloom tomatoes; lemon-caper vinaigrette \$12

SHORT RIB MAC 'N CHEESE
kentucky artisanal cheeses, corkscrew macaroni,
cola-braised beef smoked tomato, parmesan crumbs \$12

GF SHRIMP & GRITS
smoked shrimp, andouille sausage
applewood smoked bacon, cheese grits, creole sauce \$18

BELGIAN WAFFLE
homestyle crispy thick waffle, whiskey butter
fresh seasonal berries, vanilla bean whipped cream
applewood smoked bacon, breakfast potatoes \$15

mimosas and bloody marys available

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.*

SALADS & SANDWICHES

sandwiches served with house made chips and house pickles

ARUGULA SALAD
organic greens, applewood smoked bacon, red pears
blue cheese crumbles, praline pecans, cheese grit croutons
cider-honey vinaigrette \$11

GF KALE & QUINOA WITH GRILLED SALMON
sunflower seeds, green apple, white cheddar, red onion,
golden raisins, cider-honey vinaigrette \$16

WARM ROASTED VEGETABLE SALAD
heritage spring lettuce, butternut squash, carrots, red onion
brussels sprouts, cauliflower, pecans, feta cheese
sherry vinaigrette \$11
chicken \$13 shrimp \$15 salmon \$16

BREAKFAST SANDWICH
local country smoked ham, white cheddar, egg scramble
jalapeño mayo, butter-grilled sourdough \$13

CLASSIC CHEESEBURGER
griddle-seared blackhawk farm 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 MOUSEE PARFAIT
silky butterscotch pudding, raspberries
honeycomb toffee, whipped cream \$8

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

