

# 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

## 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*

**GF HEIRLOOM TOMATOES, BURRATA  
& WATERMELON SALAD**  
spanish picual extra virgin olive oil, maple-matured  
sherry bourbon oak vinegar, balsamic reduction, cracked  
pepper, sea salt flakes, fresh basil, pistachio \$18

**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

**BANANA PUDDING CHEESECAKE**  
6 oz cheesecake, salted caramel, wafer cookie crust  
vanilla whipped cream \$10

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