

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**

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**

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**

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

HABEGGER MENNONITE FARM
Scottsville, KY

WEISENBERGER MILLS
Midway, KY

KENNY'S FARMHOUSE CHEESES
Austin, KY

KENTUCKY HONEY FARM
Midway, KY

WOLF CREEK MAPLE HOUSE
Paoli, IN

DUTCH CREEK FARM
Pleasureville, KY

BILL GALLREIN FARM
Shelbyville, KY

BLACKHAWK FARMS
Princeton, KY

DV8 KITCHEN
Lexington, KY

LEXINGTON PASTA
Lexington, KY

HAPPY SPROUTS FARM
Taylorsville, KY

MARKSBURY FARM
Lancaster, KY

OVERMAN'S BLUEGRASS
FRUITS & VEGETABLES
Lancaster, 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 MEXICAN STREET CORN (ELOTES)

chipotle mayo, smoked paprika, sea salt
cracked pepper, cotija cheese **\$7**

GF STONE GROUND GRITS

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

BUTTERMILK-JALAPEÑO SKILLET CORNBREAD

local weisenberger yellow cornmeal, fresh corn, buttermilk
chives, jalapeño, whisky-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**

BANANA PUDDING CHEESECAKE

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

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*