

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

iceburg lettuce, blue cheese crumbles, candied pecans
applewood smoked bacon, grape tomatoes, crispy onion straws
herb cream dressing **\$14**

WINTER SALAD

arugula, spinach, dried cranberries, roasted beets
red onion, spiced pumpkin seeds, cornbread croutons
crumbled goat cheese, cider-honey vinaigrette **\$12**
add chicken \$16

OBC TOSSED HOUSE SALAD

mixed greens, thick-cut bacon, white pimento cheddar
grape tomatoes, toasted pecans, cornbread croutons **\$6**

SHORT RIB TACOS

cola-braised, salsa verde, pico de gallo, kale-jicama slaw
horseradish crema, flour tortillas **\$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

LEXINGTON PASTA
Lexington, KY

HAPPY SPROUTS FARM
Taylorsville, KY

MARKSBURY FARM
Lancaster, KY

MOUNT PLEASANT ACRES
Bath County, KY

ENTREES

MANHATTAN STEAK

8oz angus strip, crisp cheese grit cake, chasseur wild mushroom
demi-glace, truffle butter, crispy leeks **\$40**

SEARED HALIBUT

spice-rubbed, crispy potato crab hash cake
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 MAPLE SMOKED CHICKEN

hickory smoked, maple-brined chicken thighs
root vegetable medley, natural jus **\$24**

GF GRILLED RIB EYE

16oz prime steak, cabernet-onion marmalade
bearnaise butter; crispy russet potato wedges **\$48**

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**

CLASSIC BACON CHEESEBURGER

char-grilled blackhawk farm premium american wagyu beef patty
sharp cheddar, gruyere swiss, applewood smoked bacon
cabernet onion marmalade, lettuce, tomato, parmesan-garlic mayo
butter-toasted brioche roll, fried russet potato wedges **\$18**

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**

SWEET POTATO POUTINE

crisp sweet potato fries, goat cheese mornay sauce
candied bacon, marshmallow cream **\$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**

POTATOES GRATINÉE

red skin potatoes, onion, garlic, rosemary
goat cheese mornay sauce, toasted crumbs, gruyere melt **\$7**

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*