

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**

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, applewood smoked bacon, white pimento cheddar, grape tomatoes, toasted pecans, cornbread croutons; choice of ranch, sherry vinaigrette, cider-honey vinaigrette **\$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, 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

kale, 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 premium american wagyu beef patty, sharp cheddar, gruyere swiss, applewood smoked bacon, cabernet onion marmalade, lettuce, tomato, parmesan-garlic mayo, butter-toasted brioche roll; crispy 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

local cornmeal, artisanal cheeses, wilted greens, applewood smoked bacon, cider-honey vinaigrette **\$6**

BUTTERMILK-JALAPEÑO SKILLET CORNBREAD

local 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 donuts; chocolate ganache, raspberry melba and salted caramel sauces **\$8**

BANANA PUDDING 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