

SUSHI

GF SUSHI CONES

two temaki-style hand rolls, rolled in sushi rice and soy paper, one with yellowfin tuna, asparagus, carrot, microgreens, yum-yum sauce and sesame seeds and the other with salmon, cucumber, avocado and spicy mayo **\$17**

BREEDERS' CUP ROLL

crispy tempura shrimp, avocado and cucumber wrapped in seaweed and sushi rice; topped with spicy crabmeat salad, tempura crunch, unagi sauce and rainbow microgreens **\$14**

SPICY TUNA ON CRISPY RICE

lightly fried sushi rice cakes, topped with smashed avocado, spicy tuna, spicy mayo, sushi sauce, tempura crunch and microgreens **\$13**

GF TUNA & SALMON CRUDO

four slices tuna sashimi, four slices salmon sashimi with avocado; citrus Ponzu, green peppercorns, microgreens **\$18**

GF OBC ROLL

spicy tuna, avocado, cucumber, smoky bourbon mayo rolled in seaweed, sushi rice and masago arare (tiny pearls of crispy rice), microgreens **\$15**

KENTUCKY ROLL PLATE

spicy lobster, carrot, soy paper, sushi rice topped with seared tuna, salmon, avocado, unagi sauce, spicy mayo, scallions **\$16**

TUNA STACK

spicy tuna, mango and avocado layered on sushi rice; citrus ponzu, microgreens **\$14**

CHICAGO ROLL

soy paper, seared filet mignon, crispy asparagus, cream cheese, sushi rice, topped with avocado, scallions, spicy mayo and aqua sauce **\$14**

GF SASHIMI PLATE

five pieces; choice of tuna, yellowtail or salmon **\$13**

GF NIGIRI PLATE

five pieces over rice; choice of tuna, yellowtail or salmon **\$16**

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, 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 <i>Smyrna, TN</i>	WOLF CREEK MAPLE HOUSE <i>Paoli, IN</i>	HAPPY SPROUTS FARM <i>Taylorsville, KY</i>
HABEGGER MENNONITE FARM <i>Scottsville, KY</i>	DUTCH CREEK FARM <i>Pleasureville, KY</i>	MARKSBURY FARM <i>Lancaster, KY</i>
WEISENBERGER MILLS <i>Midway, KY</i>	BILL GALLREIN FARM <i>Shelbyville, KY</i>	MOUNT PLEASANT ACRES <i>Bath County, KY</i>
KENNY'S FARMHOUSE CHEESES <i>Austin, KY</i>	BLACK HAWK FARMS <i>Princeton, KY</i>	
KENTUCKY HONEY FARM <i>Midway, KY</i>	LEXINGTON PASTA <i>Lexington, KY</i>	

ENTRÉES

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, béarnaise 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, gruyère 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**

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

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, gruyère 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

FEATURED LARGE FORMAT WINES

BROWSE OUR DRINK MENU FOR MORE SELECTIONS

BIN	NAME	AVA	VARIETAL	VINTAGE	PRICE
609	Duckhorn	Napa Valley	Merlot	2015	\$180
669	Grgich Hills	Napa Valley	Cabernet Sauvignon	2011	\$300

1.5
LITRE

BIN	NAME	AVA	VARIETAL	VINTAGE	PRICE
764	Kendall Jackson	Sonoma County	Cabernet Sauvignon	2011	\$175
779	Silver Oak	Alexander Valley	Cabernet Sauvignon	2011	\$510

3
LITRE

HOURS OF OPERATION

MONDAY-THURSDAY

3PM-10PM

FRIDAY

3PM-11PM

SATURDAY

10AM-11PM [BRUNCH 10AM-3PM, DINNER 3PM-11PM]

SUNDAY

10AM-9PM [BRUNCH 10AM-3PM, DINNER 3PM-9PM]

WALK-INS WELCOME
RESERVATIONS RECOMMENDED
(859) 977 2600

UPDATED ON

MAR 30 2021



• DINNER MENU •

