

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 \$16

EGGS

choice of seasoned breakfast potatoes or cheese grits

FILET MIGNON BENEDICT
toasted english muffins, grilled filet medallions,
soft poached eggs, béarnaise sauce \$16

CRAB CAKE BENEDICT
toasted english muffins, arugula,
fried green tomatoes, crisp crab cakes,
soft poached eggs, hollandaise sauce \$20

BLT BENEDICT
ginger-shoyu braised pork belly, champagne vinaigrette
splashed frisée, tomato jam, butter-toasted english muffin,
poached egg, hollandaise \$17

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 \$17

KENTUCKY HAM & CHEDDAR OMELET
local country smoked ham, sharp cheddar cheese,
creamy cheese sauce \$12

SIDES

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

SKILLET POTATOES
crispy, seasoned red bliss potatoes \$6

BUTTERMILK-JALAPEÑO SKILLET CORNBREAD
local cornmeal, fresh corn, buttermilk,
chives, jalapeño, whisky-maple butter \$6

BISCUITS & COUNTRY GRAVY
southern style biscuits,
creamy sausage gravy \$7

FRUIT BOWL
strawberries, blackberries, raspberries,
blueberries, pineapple, 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,
southern style biscuits, tasso cream, crispy leeks,
roasted corn salsa, hot pepper honey \$18

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 \$20

GF COLA-BRAISED SHORT RIB HASH
tender cola-braised beef, sautéed peppers and
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

CHICKEN & WAFFLE
buttermilk-fried chicken cutlets, bloody mary spice rub,
belgian waffle, whisky-maple butter,
hot pepper honey, pure maple syrup \$18

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 thick waffle, whiskey-maple 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

OBC POWER GRAIN BOWL
farro, quinoa, kale, avocado, heirloom cherry tomatoes,
heirloom carrots, spiced pumpkin seeds,
sherry vinaigrette \$12
add poached egg \$14 add chicken \$16

GF KALE & QUINOA WITH GRILLED SALMON
sunflower seeds, green apple, white cheddar, red onion,
golden raisins, cider-honey vinaigrette \$16

**GF HEIRLOOM TOMATOES, BURRATA
& WATERMELON SALAD**
artisanal grove and vine extra virgin olive oil, aged maple-
sherry vinegar, cracked pepper, sea salt flakes, fresh basil,
balsamic reduction, pistachio \$18

BREAKFAST SANDWICH
local country smoked ham, white cheddar, egg scramble,
jalapeño mayo, butter-grilled sourdough \$13

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 \$16

SMASHED AVOCADO TOAST
three sourdough crostinis, lemon-tabasco aioli,
haas avocado; celery-apple salad \$13

GORGONZOLA TRUFFLE WAGYU BURGER
char-grilled 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
salted caramel, wafer cookie crust,
vanilla whipped cream \$10

WARM BUTTERMILK DONUTS
cinnamon sugar donuts; chocolate ganache,
raspberry melba and 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.*

