

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 **CHARRED VEGETABLE PASTICHE**
broccolini, baby heirloom carrots, roasted cauliflower,
fresh herbs, aged maple-sherry vinegar,
grove and vine extra virgin olive oil \$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

JUNE 15 2021



• DINNER MENU •



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 microgreens **\$14**

SPICY TUNA ON CRISPY RICE

lightly fried sushi rice cakes, topped with spicy tuna, smashed avocado, 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 areare (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

seared filet mignon, crispy asparagus, cream cheese, soy paper, 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 **\$16**

GF SMOKED SALMON "POTATO SKINS"

premium ducktrap river kendall brook smoked salmon, whipped herb cream cheese, organic arugula, citrus vinaigrette, lemon-tabasco aioli, microgreens **\$14**

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**

HICKORY SMOKED CHICKEN WINGS

bbq spice rub, sorghum-ponzu glaze, crisp celery slaw, pickled red onions **\$14**

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**

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

BLACK HAWK FARMS
Princeton, KY

LEXINGTON PASTA
Lexington, KY

HAPPY SPROUTS FARM
Taylorsville, KY

MARKSBURY FARM
Lancaster, KY

MOUNT PLEASANT ACRES
Bath County, KY

ENTRÉES

GRILLED NY STRIP

prime 14oz steak, citrus ponzu-bourbon glaze, crispy tempura oyster mushrooms, clarified chive butter **\$45**

SEARED HALIBUT

spice-rubbed, crispy potato crab hash cake, sweet corn bisque, balsamic reduction **\$35**

GINGER-SHOYU BRAISED PORK BELLY

simmered brown beans, wilted baby greens, pickled red onions **\$26**

CHICKEN IN COUNTRY BISCUITS

buttermilk-fried chicken cutlets, southern style biscuits, tasso cream, crispy leeks, roasted corn salsa, hot pepper honey **\$22**

SWEET CORN GNOCCHI

wild mushroom vegetable ragout, bourbon corn butter **\$18**

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 \$40 / 8oz \$50

GF POTATO-HORSERADISH CRUSTED SALMON

griddle-seared atlantic salmon, organic arugula, citrus vinaigrette, lemon-tabasco aioli, microgreens; parmesan crisp **\$25**

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**

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