

SUSHI

BAKED LAVA ROLL

crab, avocado and sushi rice topped and baked with spicy crab salad and jumbo lump crabmeat, drizzled with spicy mayo, sushi sauce, tempura crunch, green onions **\$19**

SPICY ROLL

avocado, cucumber, seaweed, sushi rice, sesame seeds, spicy mayo; choice of tuna, salmon, shrimp, yellowtail or white tuna **\$10**

BREEDER'S CUP ROLL

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

SPICY TUNA ON CRISPY RICE

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

CALIFORNIA ROLL

crab, cucumber, avocado, seaweed, sushi rice, sesame seeds **\$7**

GF TUNA & SALMON CRUDO

four slices tuna sashimi, four slices salmon sashimi with avocado; citrus ponzu, pickled green peppercorns, red pepper confetti, microgreens **\$21**

VOLCANO ROLL

california; topped with ground spicy tuna & black tobiko **\$9**

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**

BLUEGRASS ROLL

spicy lobster, tempura asparagus, cucumber, soy paper, sushi rice topped with tuna, salmon, avocado, sushi sauce, spicy mayo, microgreens **\$18**

POKE BOWL

sushi rice, avocado, pickled radish, carrot, jalapeño, wasabi mayo, sriracha, wakame, citrus ponzu sauce, sesame seeds; choice of tuna or salmon **\$12**

CHICAGO ROLL

soy paper, seared filet mignon, asparagus, scallions, cream cheese; topped with avocado, 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

BRAISED COUNTRY HAM

molasses-braised and thinly sliced, pickled vegetables, grain mustard, crostini **\$13**

HOT BAKED PIMENTO CHEESE & BACON DIP

seasoned cheese and bacon dip, crisp butter-toasted sourdough, pickled vegetables **\$13**

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**

CREOLE CHICKEN & SAUSAGE GUMBO

celery, green peppers, onion, okra, sassafras file powder, seasoned rice; garlic-buttered toast **Bowl \$11 Cup \$8**

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**

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

ENTRÉES

GRILLED NY STRIP

prime 14 oz steak, sautéed wild mushrooms, roasted garlic-thyme mounting butter **\$53**

SEARED HALIBUT

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

SMOKED PORK CHOP

french-cut smoked pork chop, simmered brown beans, wilted baby greens, pickled onions **\$26**

CHICKEN IN COUNTRY BISCUITS

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

HUNTER'S STYLE CHICKEN

braised chicken, cremini mushrooms, heirloom carrots, roasted garlic, red bell peppers in a rich roasted tomato sauce, local rosemary-thyme tagliatelle **\$24**

GF GRILLED RIB EYE

16oz prime steak, cabernet-onion marmalade, béarnaise butter; crispy russet potato wedges **\$53**

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 \$48 / 8oz \$58*

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**

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

SAUTÉED HARICOT VERT

french green beans, roasted garlic, white wine, pork belly crisps \$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

SWEET POTATO GRITS

roasted sweet potatoes, creamy wiesenberger white grits, candied walnut crumble \$7

DESSERTS

WARM BUTTERMILK DONUTS

cinnamon sugar donuts; chocolate ganache, raspberry melba and salted caramel sauces \$8

SPICE CAKE

ginger, cinnamon, cardamom, cream cheese icing, caramelized pear compote, salted caramel \$10

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

LEXINGTON PASTA
Lexington, KY

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

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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

OCT 1 2021



• DINNER MENU •

