

SALADS & SANDWICHES

sandwiches served with house-made chips and house pickles

OBC POWER GRAIN BOWL

farro, quinoa, kale, avocado, heirloom cherry tomatoes, heirloom carrots, sherry vinaigrette \$14
add poached egg \$15 add chicken \$18

GF KALE & QUINOA WITH GRILLED SALMON

sunflower seeds, green apple, white cheddar, red onion, golden raisins, cider-honey vinaigrette \$24

BREAKFAST SANDWICH

local country smoked ham, white cheddar, egg scramble, jalapeño mayo, butter-grilled sourdough \$15

WAGYU 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 \$23

SMASHED AVOCADO TOAST

three sourdough crostinis, lemon-tabasco aioli, haas avocado; celery-apple salad \$15

TURKEY AVOCADO EVERYTHING BAGEL

butter-toasted "everything" bagel, smoked turkey, avocado, vine ripe tomatoes, arugula, provolone cheese, remoulade; seasoned breakfast potatoes \$15



• BRUNCH MENU •

SWEETS

WARM BUTTERMILK DONUTS

cinnamon sugar donuts; chocolate ganache, raspberry melba and salted caramel sauces \$10

LEMON CHESS BREAD PUDDING

warm lemon cornmeal bread pudding, blueberry-lemon compote, whipped vanilla cream \$11

GF EXACTA BROWNIES

two flourless chocolate brownies, spiced Mexican chocolate ganache, fresh berries, whipped vanilla cream, crumble toasted almonds \$11



UPDATED ON
MAY 02 2022

STARTERS

WARM GLAZED CINNAMON BUTTERMILK DONUTS

vanilla cream cheese icing \$10

GF BACON IN A GLASS

honey bourbon sugar glaze, peanut butter accompaniment \$16

HOT BAKED PIMENTO CHEESE & BACON DIP

seasoned cheese and bacon dip,
crisp butter-toasted sourdough \$17

GF HEIRLOOM TOMATOES, BURRATA & WATERMELON SALAD

artisanal extra virgin olive oil,
bourbon barrel apple cider vinegar, cracked pepper,
sea salt flakes, fresh basil, balsamic reduction, pistachio \$18

EGGS

choice of seasoned breakfast potatoes or cheese grits

FILET MIGNON BENEDICT

toasted english muffins, grilled filet medallions,
soft poached eggs, béarnaise sauce \$22

CRAB CAKE BENEDICT

toasted english muffins, arugula,
fried green tomatoes, crisp crab cakes,
soft poached eggs, hollandaise sauce \$22

BLT BENEDICT

ginger-shoyu braised pork belly, champagne vinaigrette
splashed frisée, tomato jam, butter-toasted english muffin,
poached egg, hollandaise \$18

GF PIMENTO CHEESE & BACON OMELET

applewood smoked bacon, pimento cheese,
creamy cheese sauce \$15

GF CRAB & ASPARAGUS OMELET

lump crabmeat, fresh dill, asparagus, spinach, chives,
whipped herb cream cheese, hollandaise sauce \$19

KENTUCKY HAM & CHEDDAR OMELET

local country smoked ham, sharp cheddar cheese,
creamy cheese sauce \$14

SIDES

STONE GROUND GRITS

local cornmeal, artisanal cheeses, wilted greens, applewood
smoked bacon, cider-honey vinaigrette \$7

SKILLET POTATOES

crispy, seasoned red bliss potatoes \$7

BUTTERMILK-JALAPEÑO SKILLET CORNBREAD

local cornmeal, fresh corn, buttermilk,
chives, jalapeño, whisky-maple butter \$9

BISCUITS & COUNTRY GRAVY

southern style biscuits, creamy sausage gravy \$8

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 \$24

CHICKEN IN COUNTRY BISCUITS

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

SMOKED SALMON PLATE

premium kendall brook smoked salmon, pickled
onions, fried capers, avocado, pumpnickel toast,
whipped herb cream cheese; celery-apple salad \$20

ALL-AMERICAN BREAKFAST

three eggs over easy, applewood smoked bacon,
southern style biscuits, creamy sausage gravy, seasoned
breakfast potatoes, assorted jams \$16

GF COLA-BRAISED SHORT RIB HASH

tender cola-braised beef, sautéed peppers and
onions, garlic, skillet potatoes, poached egg,
rich demi-glace \$16

KENTUCKY KITCHEN HOT BROWN

smoked turkey breast, applewood smoked bacon,
fried green tomatoes, kentucky artisanal cheeses,
sourdough toast \$16

CHICKEN & WAFFLE

buttermilk-fried chicken cutlets, bloody mary spice rub,
belgian waffle, whisky-maple butter,
hot pepper honey, pure maple syrup \$20

SHORT RIB MAC 'N CHEESE

kentucky artisanal cheeses, corkscrew macaroni,
cola-braised beef, smoked tomato,
parmesan crumbs \$14

GF SHRIMP & GRITS

smoked shrimp, andouille sausage,
applewood smoked bacon, cheese grits,
creole sauce \$22

BELGIAN WAFFLE

homestyle thick waffle, whiskey-maple butter,
fresh seasonal berries, vanilla bean whipped cream;
applewood smoked bacon, breakfast potatoes \$16

mimosas and bloody marys available

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.*