

APPETIZERS

HOT BAKED PIMENTO CHEESE & BACON DIP

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

GF SMOKED SALMON “POTATO SKINS”

premium ducktrap river kendall brook smoked salmon, whipped herb cream cheese, organic arugula, citrus vinaigrette, lemon-tabasco aioli, microgreens \$19

GF BACON IN A GLASS

honey bourbon sugar glaze, peanut butter accompaniment \$16

STACK SALAD

iceberg lettuce, blue cheese crumbles, candied pecans, applewood smoked bacon, grape tomatoes, crispy onion straws, herb cream dressing \$15

HICKORY SMOKED CHICKEN WINGS

spice rub, bourbon BBQ glaze, celery-apple salad, pickled red onions \$18

WAGYU MEATBALLS

premium american wagyu beef and pastured pork meatballs, house-made marinara, crusty baguette \$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 \$9

SHORT RIB TACOS

cola-braised, salsa verde, pico de gallo, kale-jicama slaw, horseradish crema, flour tortillas \$16

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

CRISPY FRIED OYSTERS

horseradish slaw, roasted poblano tartar sauce, pickled peruvian peppers \$16

THAI SPICED CALAMARI

crisp-fried, cilantro, fresno chili peppers, carrots, scallion, thai sauce \$17

ENTRÉES

GF SHRIMP & GRITS

smoked shrimp, andouille sausage, applewood smoked bacon, cheese grits, creole sauce \$29

SEARED HALIBUT

spice-rubbed, crispy potato crab hash cake, sweet corn bisque, balsamic reduction \$42

PORK TENDERLOIN

chipotle-maple brined, apple jalapeño grain mustard, wilted greens with bacon and cider-honey vinaigrette; pickled pears \$28

CHICKEN IN COUNTRY BISCUITS

buttermilk-fried chicken cutlets, southern style biscuits, tasso cream, crispy leeks, roasted corn salsa, hot pepper honey \$26

PARMESAN CHICKEN CAPRESE

sautéed cutlet, marinara ragout, heirloom tomatoes, fresh mozzarella, basil, sherry vinaigrette, parmesan shavings \$28

GF GRILLED RIBEYE

16oz prime steak, cabernet-onion marmalade, béarnaise butter; crispy russet potato wedges \$62

GF KALE & QUINOA WITH GRILLED SALMON

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

GENTLEMAN’S FILET

grilled 8 oz bacon wrapped filet, yukon gold potato mash, wilted greens, bourbon BBQ steak glaze, pimento cheese, crispy tobacco onions \$65

COLA-BRAISED SHORT RIBS

cheese grits, wilted greens, applewood smoked bacon, cider-honey vinaigrette, natural jus \$29

STEAK & CAKE

wood-grilled aged filet mignon, béarnaise butter, lump maryland crab cake, remoulade *petite* \$52 / 8oz \$64

GF POTATO-HORSERADISH CRUSTED SALMON

griddle-seared atlantic salmon, organic arugula, citrus vinaigrette, lemon-tabasco aioli, microgreens, parmesan crisp \$34

SHRIMP GNOCCHI

local potato dumplings, sweet shrimp, roasted garlic, wilted spinach, lobster-lemon butter \$28

WAGYU 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 \$25

SIDES

GF ROASTED GLAZED BRUSSELS SPROUTS

sliced chiles, fresh ginger, bourbon honey \$9

SMOKED MAC ’N CHEESE

corkscrew macaroni, kentucky artisanal cheeses, parmesan crumbs \$9

GF SAUTÉED HARICOT VERT

french green beans, roasted garlic, white wine, pork belly crisps \$8

MASHED YUKON GOLD POTATOES

beurre monte, scallions \$9

STONE GROUND GRITS

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

BUTTERMILK-JALAPEÑO SKILLET CORNBREAD

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

ROASTED MUSHROOMS & ONIONS

crimini & oyster mushrooms, caramelized onions \$9

GF MEXICAN STREET CORN (ELOTES)

chipotle mayo, smoked paprika, sea salt, cracked pepper, cotija cheese \$8

DESSERTS

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

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

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

HAPPY SPROUTS FARM

Taylorsville, KY

MARKSBURY FARM

Lancaster, KY

MOUNT PLEASANT ACRES

Owingsville, 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

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

MAY 02 2022



• DINNER MENU •

