

SALADS & SANDWICHES

sandwiches served with house-made chips and house pickles

AUTUMN SALAD

spring mix, roasted seasonal vegetables (butternut squash, craisins, pumpkin seeds), turmeric hummus smear, goat cheese smear, mustard seed vinaigrette; crisp crostinis \$16
add chicken \$6 add salmon* \$9

CROQUE MONSIEUR (SOUTHERN GENTLEMAN)

country ham, gruyère, blueberry bourbon jalapeño jam, creamy brie; choice of side \$16
"Southern Belle" served with an over easy egg \$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, gruyère 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

WARM CARROT CAKE

salted bourbon caramel, whipped cream cheese mousse \$10

S'MORES BROWNIES

ganache, toasted marshmallow \$10



UPDATED ON

MARCH 24 2023

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

FRIED GREEN TOMATOES

bacon jam, whipped herb chevre \$16

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

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

GF 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 **GF**

strawberries, blackberries, raspberries,
blueberries, pineapple, apples \$8

FAVORITES

BIRRIA BURRITO

birria braised short rib, elote corn crema,
scrambled potatoes, scrambled eggs, flour tortilla,
hatch chili queso; choice of side \$20

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

ALL-AMERICAN BREAKFAST

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

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

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.*