

## LOCAL PURVEYORS

### BLOOMSBURY FARM

Smyrna, TN

### HABEGGER MENNONITE FARM

Scottsville, KY

### WEISENBERGER MILLS

Midway, KY

### KENNY'S FARMHOUSE CHEESE

Austin, KY

### KENTUCKY HONEY FARM

Midway, KY

### WOLF CREEK MAPLE HOUSE

Paoli, IN

### DUTCH CREEK FARM

Pleasureville, KY

### GALLREIN FARMS

Shelbyville, KY

### BLACK HAWK FARMS

Princeton, KY

### HAPPY SPROUTS FARM

Taylorsville, KY

### MARKSBURY FARM MARKET

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

MARCH 24 2023



• DINNER MENU •



## APPETIZERS

### 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

### 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

### NOT-BROWN

three cornmeal pancakes, green tomato jam, jumbo lump crab meat, creamy brie, candied bacon \$16

### **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

### OISHII SHRIMP IN LOBSTER SAFFRON BROTH & TOAST

oishii shrimp, lobster and shrimp broth, shallots, thyme, saffron; garlic ciabatta toast \$19

### WAGYU MEATBALLS

premium american wagyu beef and pastured pork, 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

### 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

### **GF** 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** USDA PRIME RIBEYE\*

16oz grilled, 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

### CORNMEAL CRUSTED CATFISH

wilted baby greens, pinto bean succotash, roasted garlic aioli, house-made sweet pickle relish \$28

### 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** PINTO BEAN SUCCOTASH

pintos, corn, red bell pepper confetti, country ham crisps \$10

### **GF** 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

### **GF** ROASTED MUSHROOMS & ONIONS

crimini & oyster mushrooms, caramelized onions \$9

### POTATO AU GRATIN

crisp potatoes, goat cheese mornay, parsley, parmesan breadcrumbs \$9

## DESSERTS

### 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

**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