

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 ADDITIONAL 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]



• DINNER MENU •

WALK-INS WELCOME
RESERVATIONS RECOMMENDED
(859) 977 2600

UPDATED ON

OCT. 20 2023



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

GF BACON IN A GLASS

honey bourbon sugar glaze, peanut butter accompaniment \$16

GRIT FRITES

cheese grits, country ham, sweet corn, creamy brie sauce, sweet and spicy jelly \$16

WAGYU MEATBALLS

premium american wagyu beef and pastured pork, house-made marinara; crusty baguette \$16

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

CRISPY PORK BELLY TACOS

smoked pork belly, bourbon soy glaze, kale-jicama slaw, pineapple salsa, cilantro crema, fresno peppers \$16

SALADS

BEET & BURRATA

roasted golden and red beets, burrata, arugula, puffed farro, chopped dates \$17

STACK SALAD

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

OBC TOSSED HOUSE SALAD

mixed greens, applewood smoked bacon, white pimento cheddar, grape tomatoes, toasted pecans, sourdough croutons; choice of ranch, sherry vinaigrette, cider-honey vinaigrette \$9

COUSCOUS SALAD

mediterranean couscous, peppery arugula, fresh herbs, english cucumbers, sundried tomatoes, shallots, creamy goat cheese, honey balsamic vinaigrette \$18
add chicken* \$6, add salmon* \$8

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 SMOKED PORK LOIN

creamy brie sauce, bourbon apple butter, arugula salad, craisins, candied pecans, blue cheese, bacon fat vinaigrette \$28

BONE-IN FRIED CHICKEN

pasture-raised, hot pepper honey, country gravy, mashed yukon gold potatoes \$28

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 fingerling potatoes \$62

GF KALE & QUINOA WITH GRILLED SALMON*

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

GF SCALLOP & WILD MUSHROOM RISOTTO

grilled u-10 scallops, carnaroli rice, wild mushrooms, white wine, shallots, garlic, house-made chicken stock, crispy kale, parmesan, parsley \$35

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; beer-battered french fries \$25

SIDES

GF ROASTED GLAZED BRUSSELS SPROUTS

bacon, sliced chilies, fresh ginger, bourbon honey \$9

SMOKED MAC 'N CHEESE

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

GF WILD MUSHROOM RISOTTO

carnaroli rice, wild mushrooms, white wine, shallots, garlic, house-made chicken stock, parmesan, parsley \$9

GF BRULÉED WHIPPED SWEET POTATO

whipped sweet potato purée, caramelized turbinado sugar, candied pecans \$8

GF MASHED YUKON GOLD POTATOES

beurre monte, scallions \$9

BUTTERMILK-JALAPEÑO SKILLET CORNBREAD

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

GF CRISPY FINGERLING POTATOES

smashed and fried, herbed butter, maldon sea salt, parmesan cheese \$9

DESSERTS

WARM BUTTERMILK DONUTS

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

CARAMEL APPLE CHEESECAKE

new york cheesecake, tart apples, caramel \$10

GF CHOCOLATE CRÈME BRULÉE

chocolate bourbon custard, caramelized sugar, pecan madeleine cakes \$9

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*