

BRUNCH COCKTAILS

SPIRIT REVIVER

bourbon and pomegranate corpse reviver riff-kentucky straight bourbon whiskey, OBC citrus infused vodka, fresh-squeezed lemon juice, grenadine syrup, sugar, absinthe rinse, luxardo cherry **\$13**

PISCO SOUR

pisco, fresh-squeezed lemon and lime juice, sugar, frothy egg white, lemon oils **\$13**

MILK & SUGAR

vodka, obc coffee liqueur, hand-whipped cream, ground espresso beans **\$10**

ESPRESSO MARTINI

vodka, house-made coffee liqueur, freshly-brewed espresso, raw sugar, italian hazelnut liqueur, vanilla, lemon oil, espresso beans **\$14**

SEASONAL MIMOSA

champagne, house-made seasonal rotating syrup **\$9**

OBC BLOODY MARY

house-made sweet smokey spicy bloody mary mix, vodka, bourbon oak smoke, vanilla brown ale **\$10**

THE ROCK

barrel-aged old fashioned-kentucky straight bourbon whiskey, demerara syrup, bitters **\$14**

BREAKFAST CLUB

breakfast old fashioned-bhg barrel select kentucky straight bourbon whiskey, coffee liqueur, raw sugar, black walnut, abbots and orange bitters **\$15**

FRENCH 75

gin, fresh-squeezed lemon, sugar, sparkling wine **\$9**

KENTUCKY COFFEE

buffalo trace bourbon cream, coffee, seasonal whipped cream **\$9**

BELLINI

champagne, peach puree **\$9**

SMOKE AND A PANCAKE

breakfast old fashioned-bottle-in-bond kentucky straight bourbon whiskey, bourbon maple syrup, orange oil, black walnut and abbotts bitters, bourbon-soaked oak smoke, candied bacon **\$14**

BEVERAGE OPTIONS

COLD BREW TONIC

house-made vanilla cold brew, raw sugar tonic, orange peel **\$6**

COLD BREW SHAKER

coffee mocktail-house-made cold brew, raw sugar, seasonal whipped cream **\$6**
spike your cold brew **+\$5

coffee, decaf coffee, iced tea, hot tea unlimited refills **\$2.99**

orange juice **\$2.99** espresso **\$2.99** cappuccino **\$3.99**

SWEETS

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**

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

FEB 26, 2024



• BRUNCH MENU •



STARTERS

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**

CINNAMON ROLLS
bourbon caramel and brown butter icing **\$10**

WARM GLAZED CINNAMON BUTTERMILK DONUTS
vanilla cream cheese icing **\$10**

ACCOMPANIMENTS

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

GF **HONEY BALSAMIC GREENS**
heritage blend leafy greens, honey balsamic vinaigrette **\$6**

GF **SKILLET POTATOES**
crispy, seasoned red bliss potatoes **\$7**

HASHBROWN CASSEROLE
ham, shredded potatoes, onion, poblano peppers, cheese, spices **\$8**

GF **FRUIT BOWL**
strawberries, blackberries, raspberries, blueberries,
pineapple, apples **\$8**

BISCUITS & COUNTRY GRAVY
southern style biscuits, creamy sausage gravy **\$9**

GRANOLA PARFAIT
vanilla greek yogurt, toasted rolled oats, coconut flakes, almonds,
sunflower seeds, blueberries, raspberries, golden raisins, lavender
honey drizzle *side* **\$8** / *entrée* **\$12**

**ALL ENTREES INCLUDE COMPLIMENTARY
FRESH BISCUITS & ASSORTED JELLIES**

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*

EGGS

choice of seasoned breakfast potatoes, cheese grits, or honey balsamic greens

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

GF **GARDEN HARVEST VEGETARIAN OMELET**
sautéed asparagus, mushrooms, blistered heirloom tomatoes,
avocado, goat cheese, cilantro cream, peruvian
pickled peppers **\$15** *egg whites available*

GF **CRAB & ASPARAGUS OMELET**
lump crabmeat, fresh dill, asparagus, spinach, chives,
whipped herb cream cheese, hollandaise sauce **\$19** *egg whites available*

KENTUCKY HAM & CHEDDAR OMELET
local country smoked ham, sharp cheddar cheese,
creamy cheese sauce **\$14** *egg whites available*

STEAK & EGGS*
grilled filet mignon, demi reduction, béarnaise sauce,
three over easy eggs; southern style biscuit **\$24**

ALL-AMERICAN BREAKFAST
three eggs over easy, applewood smoked bacon,
southern style biscuits, creamy sausage gravy,
assorted jams **\$16**

AVOCADO TOAST
grilled naan bread, two sunny side up eggs,
smashed avocado, grilled tomatoes, caramelized
onion aioli drizzle **\$15**

BIRRIA BURRITO
birria braised short rib, elote corn crema,
crisp potatoes, scrambled eggs, flour tortilla,
hatch chili queso **\$20**

SALADS

BEET & BURRATA
roasted golden and red beets, burrata, arugula,
puffed farro, chopped dates **\$17**

GF **KALE & QUINOA WITH GRILLED SALMON***
sunflower seeds, gala apple, white cheddar, red onion,
golden raisins, cider-honey vinaigrette **\$24**

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**

FAVORITES

BONE-IN FRIED CHICKEN
pasture-raised, hot pepper honey, country gravy,
mashed yukon gold potatoes **\$28**

CRÈME BRULÉE FRENCH TOAST
vanilla bean custard, bruléed sugar, whiskey maple butter,
whipped cream, strawberry, pure maple syrup;
applewood smoked bacon **\$18**

SMOKED SALMON TOSTADA
kendall brook smoked salmon, herb cream cheese,
green goddess frisée, fried capers, crispy tortillas,
shaved red onions, dill **\$16**

BREAKFAST STREET TACOS
scrambled eggs, crispy pork belly, citrus baby greens,
cilantro crema, salsa verde, flour tortillas **\$13**

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

CHICKEN & WAFFLE
buttermilk-fried cutlets, bloody mary spice rub,
belgian waffle, whiskey-maple butter, hot pepper honey,
pure maple syrup **\$19**

GF **BANANAS FOSTER OATMEAL**
brown sugar oatmeal, warm bananas, spiced
rum caramel, candied pecans **\$12**

SANDWICHES

sandwiches served with breakfast potatoes and house pickles

CROISSANT SANDWICH
smoked ham, egg scramble, kenny's farmhouse cheddar cheese,
garlic parmesan aioli, warm croissant **\$15**

BREAKFAST SANDWICH
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 parmesan-garlic mayo, butter-toasted
brioche roll; beer-battered french fries **\$23**

TURKEY AVOCADO EVERYTHING BAGEL
butter-toasted "everything" bagel, smoked turkey, avocado, vine ripe
tomatoes, arugula, provolone cheese, remoulade **\$15**