

SUNDAY BRUNCH 10AM-3PM

STARTERS

WARM GLAZED CINNAMON BUTTERMILK DONUTS

vanilla cream cheese icing \$8

GF BACON IN A GLASS

honey bourbon sugar glaze
peanut butter accompaniment \$12

BARBECUED SHRIMP

spicy and tangy barbecue sauce
ciabatta cheese toast \$14

HOT BAKED CRAB DIP

seasoned crabby cheese dip, crispy butter
toasted sourdough; celery-apple salad \$12

EGGS

choice of seasoned breakfast potatoes or cheese grits

FILET MIGNON BENEDICT

toasted english muffins, grilled filet medallions
soft poached eggs, béarnaise sauce \$16

COUNTRY HAM BENEDICT

flaky buttery southern style biscuits
local country smoked ham, soft poached eggs
hollandaise sauce \$15

CRAB CAKE BENEDICT

toasted english muffins, watercress
fried green tomatoes, crisp crab cakes
soft poached eggs, hollandaise sauce \$18

COUNTRY SAUSAGE BENEDICT

butter-toasted english muffin, soft poached eggs
creamy white milk sausage gravy, scallion \$14

GF PIMENTO CHEESE & BACON OMELET

applewood smoked bacon, pimento cheese
creamy cheese sauce \$13

GF CRAB & ASPARAGUS OMELET

lump crabmeat, fresh dill, asparagus, spinach, chives
white cheddar cheese, hollandaise sauce \$15

KENTUCKY HAM & CHEDDAR OMELET

local country smoked ham, sharp cheddar cheese
creamy cheese sauce \$12

BACON CHEDDAR OMELET

applewood smoked bacon, sharp cheddar cheese
creamy cheese sauce \$11

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.

FAVORITES

STEAK & EGGS

grilled filet mignon, demi reduction, béarnaise sauce
three over easy eggs, breakfast potatoes
southern style biscuit \$16

CHICKEN IN COUNTRY BISCUITS

buttermilk-fried chicken cutlets
flakey buttery southern style biscuits, tasso cream
crispy leeks, roasted corn salsa, hot pepper honey \$14

SMOKED SALMON PLATE

premium kendall brook smoked salmon, pickled onions, fried
capers, avocado, pumpernickel toast whipped herb cream
cheese; celery-apple salad \$16

CRAB CAKE HASH

tasso ham hash, skillet potatoes
blistered tomatoes, lump maryland crab cake
mustard seed vinaigrette, sunny egg \$18

GF COLA-BRAISED SHORT RIB HASH

tender cola-braised beef, sautéed peppers, onions
garlic, skillet potatoes, poached egg, rich demi-glace \$15

KENTUCKY KITCHEN HOT BROWN

smoked turkey breast, applewood smoked bacon
fried green tomatoes, kentucky artisanal cheeses
sourdough toast \$14

GRILLED SALMON & ROASTED VEGETABLES

oven-roasted seasonal vegetables, lemon aioli \$16

PAN-ROASTED ICELANDIC COD

zucchini noodles, saffron-lobster tomato broth \$14

GF SHRIMP & GRITS

smoked shrimp, andouille sausage
applewood smoked bacon, cheese grits, creole sauce \$18

BELGIAN WAFFLE

homestyle crispy thick waffle, whiskey butter
fresh seasonal berries, vanilla bean whipped cream
applewood smoked bacon, breakfast potatoes \$15

SIDES

STONE GROUND GRITS

local weisenberger white corn, artisanal cheeses
wilted greens with applewood smoked bacon
cider-honey vinaigrette \$6

SKILLET POTATOES

crispy, seasoned red bliss potatoes \$6

BUTTERMILK-JALAPEÑO SKILLET CORNBREAD

weisenberger yellow cornmeal, fresh corn, buttermilk
chives, jalapeño, whisky maple butter \$6

BISCUITS & COUNTRY GRAVY

flakey, buttery southern style biscuits
creamy sausage gravy \$7

FRUIT BOWL

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

SALADS & SANDWICHES

sandwiches served with house made chips and house pickles

ARUGULA SALAD

organic greens, applewood smoked bacon, red pears
blue cheese crumbles, praline pecans, cheese grit croutons
cider-honey vinaigrette \$11

GF KALE & QUINOA WITH GRILLED SALMON

sunflower seeds, green apple, white cheddar, red onion,
golden raisins, cider-honey vinaigrette \$16

COBB SALAD

heritage mixed greens, warm seasoned diced chicken,
blue cheese, egg, tomato, applewood smoked bacon,
avocado, creamy ranch \$13

BREAKFAST SANDWICH

local country smoked ham, white cheddar, egg scramble
jalapeño mayo, butter-grilled sourdough \$13

CLASSIC CHEESEBURGER-CHEESEBURGER

two griddle-seared blackhawk farm premium american
wagyu beef patties, melted sharp cheddar, lettuce, tomato
butter-toasted mini brioche bun \$14

SMASHED AVOCADO TOAST

three sourdough crostini, lemon-tabasco aioli
haas avocado; celery-apple salad \$13

THE "BLT"

applewood smoked bacon, organic arugula, tomato
mayonnaise, butter-toasted sourdough \$12

SWEETS

BUTTERSCOTCH MOUSEE PARFAIT

silky butterscotch pudding, raspberries
honeycomb toffee, whipped cream \$8

WARM BUTTERMILK DONUTS

cinnamon sugar, chocolate ganache, raspberry melba
salted caramel sauces \$8

