

APPETIZERS

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**

GF BACON IN A GLASS

honey bourbon sugar glaze, peanut butter accompaniment **\$12**

GF SMOKED SALMON “POTATO SKINS”

premium ducktrap river kendall brook smoked salmon
whipped herb cream cheese, organic arugula, citrus vinaigrette
lemon-tabasco aioli, micro-greens **\$12**

LUNCH PLATES

GF PAN-ROASTED ICELANDIC COD

zucchini noodles, saffron-lobster tomato broth **\$14**

PARMESAN CRUSTED CHICKEN BREAST

“milanese”-style chicken cutlet, arugula, heirloom tomatoes
lemon-caper vinaigrette **\$12**

CREOLE SEAFOOD GUMBO

andouille sausage, shrimp, lump crab, bacon, celery, onion
okra, creole seasonings, white rice **\$13**

CHICKEN IN COUNTRY BISCUITS

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

KENTUCKY KITCHEN HOT BROWN

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

GRILLED SALMON & ROASTED VEGETABLES

oven-roasted seasonal vegetables, lemon aioli **\$16**

BAJA FISH TACOS

crispy battered fresh cod, jalapeño slaw, grilled tomato salsa
pickled radish, salsa verde, pico de gallo, mexican crema **\$11**

SHORT RIB MAC ‘N CHEESE

kentucky artisanal cheeses, corkscrew macaroni, cola-braised beef
smoked tomato, parmesan crumbs **\$12**

SHORT RIB TACOS

cola-braised beef, flour tortillas, salsa verde, pico de gallo
kale-jicama slaw, horseradish crema **\$14**

SANDWICHES

house made chips and house pickles

CLASSIC CHEESEBURGER

griddle-seared blackhawk farm premium american
wagyu beef patty, melted sharp cheddar, lettuce, tomato
butter-toasted mini brioche bun **\$13**

GORGONZOLA TRUFFLE WAGYU BURGER

chargrilled premium american wagyu beef patty
gorgonzola truffle butter, cabernet onion marmalade, crispy onions
tomato, lettuce, parmesan-garlic mayo, butter-toasted roll **\$16**

BEER BATTERED FRIED FISH SANDWICH

north atlantic cod, local bibb lettuce, jalapeño slaw
poblano tartar, local baked brioche roll **\$12**

THE “BLT”

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

CRISPY COUNTRY CHICKEN SANDWICH

smoked gouda, jalapeño slaw, house pickles
honey-sriracha mayo, butter-toasted brioche bun **\$13**

TURKEY AVOCADO CLUB

thinly sliced smoked turkey breast, applewood smoked bacon
bibb lettuce, tomato, pickled red onion, cucumber
avocado mayo, whole grain toast **\$13**

GRILLED CHICKEN SANDWICH

marinated chicken breast, lettuce, tomato
house pickles, mayo, butter-toasted brioche bun **\$11**

FRENCH DIP AU JUS

cola-braised short rib, caramelized onion, french baguette
beef jus, horseradish cream sauce **\$14**

SMASHED AVOCADO SHRIMP TOAST

three sourdough crostini, lemon-tabasco aioli
haas avocado, chilled poached shrimp **\$14**

DESSERTS

WARM BUTTERMILK DONUTS

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

BUTTERSCOTCH MOUSSE PARFAIT

silky butterscotch pudding, raspberries, sea salt caramel
honeycomb toffee, whipped cream **\$8**

SALADS

ARUGULA SALAD

organic greens, applewood smoked bacon, red pears
blue cheese crumbles, praline pecans, cheese grit croutons
cider-honey vinaigrette **\$11**
chicken \$13 shrimp \$15 salmon \$16

WARM ROASTED VEGETABLE SALAD

heritage spring lettuce, butternut squash, carrots, red onion
brussels sprouts, cauliflower, pecans, feta cheese
sherry vinaigrette **\$11**
chicken \$13 shrimp \$15 salmon \$16

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**

SIDES

GF ROASTED GLAZED BRUSSEL SPROUTS

sliced chiles, fresh ginger, bourbon honey **\$7**

SMOKED MAC ‘N CHEESE

corkscrew macaroni, kentucky artisanal cheeses
parmesan crumbs **\$8**

CREOLE SEAFOOD GUMBO

andouille sausage, shrimp, lump crab, bacon, celery, onion
okra, creole seasonings, white rice **\$8**

GF MATCHSTICK FRITES

fried idaho potatoes, grilled tomato ketchup **\$6**

GF STONE GROUND GRITS

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

BUTTERMILK-JALAPEÑO SKILLET CORNBREAD

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

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*