

SHAREABLES

BREAD BOULE V, (V+) 8

8oz sourdough boule of locally milled, unbleached whole wheat flour, baked daily / butter / salt / caramelized yeast

SALAD MP

seasonal / featured daily

CURDS V, GF 9

house cottage cheese / persimmon / cracked pepper / pearled balsamic

PICKLES V+, GF 7

assorted vegetables / sweet & sour

LAISSEZ-FAIRE VEGETABLES V MP

daily feature inspired by local farmers, created by the kitchen team without instruction from the chef

SOUP 6

an extension of our laissez-faire dish: a daily feature of pantry items and local produce

CHARRED CARROTS V, GF 8

barbeque dry rubbed, grilled baby carrots / spicy honey

HUMMUS V+, GF 9

a seasonal interpretation of a classic Mediterranean dish / charred carrots / grilled whole wheat pita / endive

FLATBREAD 14

all things smoked: biga flatbread / onion marmalade / Kenny's blue cheese / house country ham / KY tobacco & rosemary

CHEESE PLATE V 15

today's cheese / fruits in various forms / granola crumble / herbed crostini / spicy honey

COLD CUTS 17

house cured, curated, or raw meats, featured daily / smoked onion marmalade / sweetened dijon / pickles / crostini

ENTREES

MUSHROOM SCRAPPLE V+ 16

free-formed mushroom & oat "sausage" / smoked root vegetable purée / fennel-herb salad / preserved lemon vinaigrette

GNOCCHI V 18

potato dumplings / winter squash purée / broccoli rabe / brown butter / sage

PASTA CACCIATORE V 21

a hunter's stew of tomato, onions, & peppers / farm egg pasta / scarpetta

add grilled quail +7

DUCK CONFIT 26

6oz white pekin duck leg / persimmon holiday dressing / sweet potato purée / orange blossom

FRESH SEAFOOD MP

rod & reel caught, US coastal fish / featured daily

CHICKEN TWO WAYS (GF) 24

responsibly raised half bird, grilled & fried / roasted brussels & root vegetables / AL barbeque sauce

WHOLE HOG PROGRAM MP

today's chef's cut / featured daily

KENTUCKY LAMB SAUSAGE 26

12oz simply-seasoned sausage / sweet potato two ways / kohlrabi slaw / apricot mostarda

BEEF SHORT RIB GF 27

plate cut 10oz, bone-in short rib / Maggi grits / grape must demi-glace / pumpkin seed gremolata

FILET MIGNON GF 31

8oz center cut filet / herbed mashed potato / marrow butter

RIBEYE GF

your choice 16oz bone-in ribeye / salt-encrusted red potato / pickled mushroom

•Allen Brothers' wet aged, pasture raised, 100% Angus Beef 51

•28-day dry aged, pasture raised 57