

SHAREABLE

BREAD BOULE (V, V+) 8

whole wheat sourdough / benedictine / salt

DAILY HUMMUS V+ 9

seasonal / grilled house pita / accoutrement

SALAD 7

featured daily

SALMON FLATBREAD 16

pancetta-cured, cold smoked atlantic salmon / biga flatbread / spinach / pickled shallot / honey-balsamic agrodolce / bottarga

PICKLES V+, GF 9

assorted vegetables / sweet & sour

CURDS V, GF 7

cottage cheese / pickled gooseberries & rhubarb / cracked pepper

LAISSEZ-FAIRE VEGETABLES V MP

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

CHARCUTERIE 24

cured meats / cheese / smoked onion marmalade / pickles / mustard / crostini

ENTREES

PRIMAVERA V 15

farmer's market vegetables / frescobaldi EVOO / house fennel wine / whole grains / grano arso / 24mo parmigiano
+ duck breast 8

MUSHROOM SCRAPPLE V+ 16

mushroom & oat sausage / pea purée / asparagus ribbons / charred carrot

SCALLOPS 26

pan seared ME scallops / kumquatcello / mustard "caviar" / celeriac béchamel / spinach / herbed bread crumbs

FILET MIGNON 27

6oz center cut filet / asparagus / sourdough romesco / mushroom

DRY AGED RIBEYE GF 45

28-day dry aged, 18oz ribeye / jacketed new potatoes / chimichurri

CHICKEN TWO WAYS (GF) 22

half local bird, grilled & fried / roasted potato & radish / AL barbecue sauce

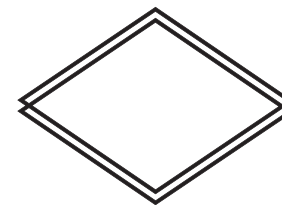
WHOLE HOG PROGRAM MP

today's chef's cut

KENTUCKY LAMB SAUSAGE GF 24

12oz simply seasoned house sausage / crispy artichoke / cucumber-herb salad / yogurt dressing

v: vegetarian v+: vegan gf: gluten free (): alternate option



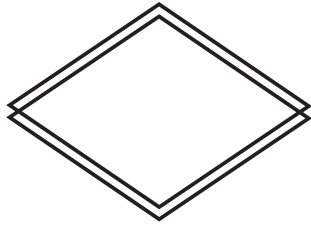
SPRING MENU

*West Main is proud to support
these small purveyors:*

*Sunwatch Homestead
Weisenberger Mills
Maple Leaf Farms
Four Hills Farm*

Lexington Farmer's Market

Chef: Greg Spaulding



WINES BY THE GLASS

2016 SIRIUS | 9.5
sauvignon blanc— bordeaux, france

2014 HINDSIGHT | 10.5
chardonnay — napa, california

2019 TRIENNES | 9.5
rosé — provence, france

2010 LA ANTIGUA CLÁSICO | 13.5
reserva rioja alta — rioja, spain

2016 FREAKSHOW | 11
cabernet sauvignon — lodi, california

2016 ST. HILAIRE | 9.5
brut — loire valley, france

FORTIFIED WINES

NOILLY PRAT EXTRA DRY 18% | 7
dry vermouth
bergamot, grapefruit, apricot, spices

COCCHI AMERICANO 16.5% | 7.5
americano bianco
pear, peach, honey, lemon zest, gentian

LUSTAU DON NUÑO 20% | 11
oloroso sherry
walnut, raisin, caramel, baked apples

QUINTA DO PORTAL 19.5% | 8
ruby port
fig, blueberry, chocolate, allspice, clove

COCCHI DI TORINO 16% | 9
sweet vermouth
raisin, red fruit, cinnamon, nutmeg

PUNT E MES 16% | 8
sweet vermouth
plum, cherry, vanilla, tobacco, cranberry

BEER & CIDER

COUGAR BAIT 4.7% | 5.5
american blonde ale — country boy brewing

WEST SIXTH IPA 7.0% | 6.5
india pale ale — west sixth brewing

SHOTGUN WEDDING 5.3% | 6.5
brown ale — country boy brewing

PANTHER 5.8% | 6.5
american porter — rhinegeist brewery

SEMI DRI 6.2% | 6.5
hard cider— rhinegeist brewery

DISCLAIMERS

> eating raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

> we cook with regional products whenever possible.

> non-alcoholic drinks may contain trace amounts of alcohol used as flavorings or preservatives.