

BISCUIT & GRAVY 8

buttermilk biscuit / black pepper gravy

SCOTCH EGGS 15

pair of sunwatch homestead farm eggs / breakfast sausage
grilled frisée / sorghum mustard

SHRIMP & GRITS GF 16

florida shrimp / cajun grits / smoked gouda

FRENCH TOAST 8

KY sorghum butter / powdered sugar

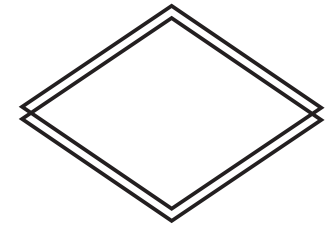
MUSHROOM SCRAPPLE V+, GF 11

polenta / tomato gastrique / herbs

RÖSTI POTATO V (V+) 11

sour cream / chives / pickled red onion

MOM'S CHOCOLATE MERINGUE PIE 8

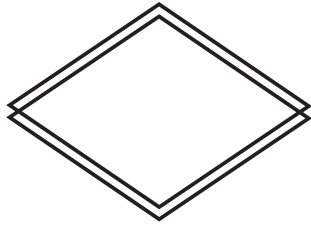


**LATE NIGHT
MENU**

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

*Sunwatch Homestead
Weisenberger Farms
Maple Leaf Farms
Lexington Farmer's Market*

Chef: Greg Spaulding



WINES BY THE GLASS

2016 TARIQUET | 9.5

sauvignon blanc— gascogne, france

2014 HINDSIGHT | 10.5

chardonnay — napa, california

2010 MALGRÀ | 15.5

barbaresco — piedmont, italy

2015 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

LOCAL BEER

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

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.