

POTAGE

DAILY POTAGE 9

The Chef's Daily Inspiration

APPETIZERS

SHRIMP AND GRITS 15

Gulf Shrimp, Weisenberger Grits, Local Cheddar, Pepper and Scallion Crudo, Creole Sauce

CAPRESE SALAD 12

Heirloom Tomato & Watermelon Salad, Buffalo Mozzarella, Balsamico Sea Salt, Extra Virgin Olive Oil, Basil

CRAB CAKE 15

Corn Maque Choux, Nueske's Bacon, Charred Jalapeno Aioli

ROASTED CAULIFLOWER 12

Curry Roasted Cauliflower, Herbed Quinoa, Local Roasted Mushrooms, Citrus Reduction

FROM THE GARDEN

*TABLE SIDE CAESAR SALAD 12.50 PER PERSON

(MINIMUM 2 GUESTS)
Grana Padano, Crouton, Anchovy

FARMERS SALAD 11

Groganica Farms Mixed Greens, Grilled Peaches, Marcona Almonds Kentucky Rose Cheese, Champagne Vinaigrette





ENTRÉES

*CENTER CUT PRIME FILET MIGNON 50

Yukon Gold Whipped Potatoes, Grilled Asparagus, Oven Dried Tomatoes, Smoked Tomato Jus

*CRISPY SKIN DUCK 36

Duck Breast, Weisenberger Grits, Brussels Sprouts, Bourbon Gastrique

*PRIME RIBEYE DELMONICO 54

Local Mushrooms, Fine Herbs, Bacon Roasted Fingerling Potatoes, Bordelaise

*PORK RIB CHOP 34

Bacon Braised Collard Greens, Bourbon Apricots, Sorghum Glaze, Pickled Fresno Chiles

*FREEDOM RUN FARM RACK OF LAMB 46

Eggplant Caponata, Watermelon Radish, Chimichurri

*VERLASSO SALMON 31

Blistered Tomato and Mushroom Risotto, Yellow Tomato Coulis, Basil Pesto, Fried Basil

*CATCH OF THE DAY

Market price

HARVEST PLATE 24

Pesto Risotto, Frondosa Farms Mushroom Ragu, Broccolini, Brussels Sprouts

THE HOT BROWN 25

A Louisville Tradition since 1926

Roasted Turkey Breast, Toast Points, Mornay Sauce Pecorino Romano Cheese, Baked Golden Brown, Finished with Bacon and Tomatoes

Troy Ritchie - English Grill Manager | Dustin Willett - Chef de Cuisine

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Olives may contain pits.