

# *The* ENGLISH GRILL

## POTAGE

### DAILY POTAGE 9

The Chef's Daily Inspiration

## APPETIZERS

### SHRIMP AND GRITS 15

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

### CRAB CAKE 15

Rutabaga Hash, Nueske's Bacon, Charred Jalapeno Aioli

### SPAGHETTI SQUASH ARANCINI 14

Risotto Croquettes, Roasted Spaghetti Squash, Mozzarella, Butternut Puree  
Crispy Sage, Brown Butter Drizzle

## FROM THE GARDEN

### \*TABLE SIDE CAESAR SALAD 12.50 PER PERSON

(MINIMUM 2 GUESTS)

Parmigiano Reggiano, Crouton, Anchovy

### FARMERS SALAD 11

Groganica Farms Heirloom Lettuce, Pomegranate, Apples, Golden Beets  
Candied Pecans, Pecorino Cheese, Champagne Vinaigrette

### SQUASH SALAD 12

Apple Cider Glazed Kabocha and Butternut Squash, Arugula  
Smoky Blue Cheese, Pepitas, Maple Vinegar



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## ENTRÉES

### **\*CENTER CUT FILET MIGNON 50**

Whipped Potatoes, Candied Root Vegetables, Sautéed Green Beans, Smoked Tomato Jus

### **\*CRISPY SKIN DUCK 36**

Crispy Duck Breast, Weisenberger Grits, Brown Butter Brussels Sprouts, Bourbon Gastrique

### **\*DRY-AGED NEW YORK STRIP 54**

Sweet Pepper Salad, Arugula, Kale, Pecorino Cheese, Grilled Broccolini, Essenza 8 Year Balsamico

### **\*BERKSHIRE PORK RIB CHOP 34**

Roasted Garlic Sweet Potato Puree, Bacon Braised Collards, Bourbon Roasted Pears, Sorghum Glaze

### **\*FREEDOM RUN FARMS LAMB SHANK 46**

Braised Lamb Shank, Frondosa Farms Mushroom Risotto, Roasted Shallots, Swiss Chard, Gremolata

### **\*VERLASSO SALMON 31**

Butternut Puree, Farro Grains, Roasted Quince, Zucchini, Basil Pesto

### **\*CATCH OF THE DAY**

Market Price

### **HARVEST PLATE 24**

Cauliflower Steak, Brown Butter Brussels Sprouts, Quinoa, Swiss Chard  
Local Mushrooms, Romesco Sauce, Marcona Almonds

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### **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  
*(Please allow 20 minutes to prepare)*

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**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.**

*Please refrain from use of cell phones while dining in The English Grill.*