

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

SQUASH SALAD 12

Roasted Red Kuri Squash, Arugula, Endive, Buffalo Mozzarella, Spiced Walnuts Red Wine Syrup, Apple Cider Vinaigrette

CRAB CAKE 15

Rutabaga Hash, 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, Blood Orange, Pomegranate, Kenny's Blue Gouda Pine Nuts, Fennel, Cucumbers, 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

*DRY-AGED NEW YORK STRIP 54

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

*PORK RIB CHOP 34

Bacon Braised Collard Greens, Bourbon Roasted Apples, Sorghum Glaze, Pickled Fresno Chiles

*COLORADO RACK OF LAMB 46

Eggplant Caponata, Watermelon Radish, Chimichurri

*VERLASSO SALMON 31

Frondosa Farms Mushroom Risotto, Swiss Chard, Butternut Squash Puree, 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
(Please allow 20 minutes to prepare)

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.