

# The ENGLISH GRILL

## POTAGE

CHEF'S DAILY POTAGE 9  
The Kitchen's Daily Inspiration

## APPETIZERS

CRAB CAKES 13  
Celeriac Remoulade

Confit Pork Belly 12  
Braised Radicchio, Smoked Mushroom Glacage, Green Tomato Marmalade

SEARED SCALLOP BENEDICT 14  
Lamb Bacon, Sunny Side Quail Egg, Béarnaise

## FROM THE GARDEN

Salad of Baby Spinach 12  
Pickled Beets, Textures of Apple, Warm Ricotta, Pancetta, Benedictine Dressing

FARMERS SALAD 11  
Groganica Farms Mixed Greens, Capriole Farms Goat Cheese, Four Roses Candied Pecans, and Tart  
Apple vinaigrette

CLASSIC CAESAR SALAD 11  
Grana Pandano, Crouton, Anchovy

\*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.



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## ENTRÉES

All Entrée Selections Include Choice of Two Accoutrements  
(Excluding The Hot Brown)

### BEEF OPTIONS

Kentucky Proud Wagyu/Angus Filet 8oz 54  
Grilled 12oz Dry Aged New York Strip 51  
Beef Shank a la Osso Bucco 30

### GAME

Grilled Double Cut Bone-In Kentucky Pork Chop 36  
Pan Seared Breast of Muscovy Duck 30  
Kentucky Proud Rack of Lamb 35

### FISH

16oz Dover Sole Meuniere 36  
Slow Roasted Verlasso Salmon 32  
Lobster Thermidor 52

### ACCOUTREMENT

Sweet Potato Dauphinoise, Celeriac Frites  
Duck Fat Confit Fingerling Potato  
Mushroom Arborio Risotto  
Cauliflower Horseradish Puree, Roasted Florets  
Brussel Sprouts Beurre Noisette, Almonds and Pancetta  
Brown Sugar Bourbon Glazed Baby Root Vegetable

### THE HOT BROWN 22

A Louisville Tradition since 1926  
Roasted Turkey Breast and Toast Points Covered with Mornay Sauce  
Pecorino Romano Cheese, Baked Golden Brown, Finished with Bacon and Tomatoes

Troy Ritchie -English Grill General Manager  
Cameron Peake -Lobby Bar Manager

Ryan O' Driscoll -Chef de Cuisine  
Sarah DiFabio -Sous Chef

