

## STARTERS & SALADS

<b>Country Hams with Bourbon Grains</b> local ham from Newsom's, Father's, and Keene's Farms   local cheeses   house-made condiments   Sixteen Bricks wheat + rye   house-made corn chips	<b>16</b>	<b>Collard Green Wontons</b> collards   smoked turkey   Capriole Farm goat cheese   hot sauce	<b>9</b>
<b>Brussels Sprouts</b> Broadbent bacon   maple glaze   Kenny's blue cheese	<b>12</b>	<b>Cobb Salad</b> romaine   heirloom tomato   Broadbent bacon egg   grilled chicken   red onion   Kenny's blue cheese   buttermilk ranch	<b>12</b>
<b>Kentucky Poutine</b> house-made fries   white cheddar cheese curds   Jake's sausage gravy	<b>9</b>	<b>House Salad</b> local mixed greens   heirloom tomato   red onion   cucumber   balsamic vinaigrette	<b>8</b>
<b>Chicharrón</b> fried pork rinds   house seasoning   lime	<b>6</b>	Salad Add-Ons: Chicken <b>4</b>   Shrimp <b>6</b>	

## SANDWICHES

*Served with house-made chips*

<b>Wagyu Burger</b> Togarashi pepper   Kenny's Swiss cheese   Sixteen Bricks brioche bun *	<b>14</b>	<b>Bardstown Club</b> country ham   turkey   bacon   American & Swiss cheeses   bourbon mustard   Sixteen Bricks sourdough	<b>12</b>
<b>Fried Chicken Sandwich</b> pickle brined   pimento cheese   honey jalapeño lettuce   tomato   Sixteen Bricks brioche bun	<b>12</b>	<b>BBLT</b> benedictine   Broadbent bacon   lettuce   tomato   Sixteen Bricks sourdough	<b>10</b>

## ENTREES

<b>Filet Mignon 8oz.</b> Creekstone Farms   garlic mashed potatoes   charred okra   mushroom pan sauce *	<b>47</b>	<b>Pan-Seared Verlasso Salmon</b> corn puree   fava beans   heirloom carrots   pea shoots *	<b>25</b>
<b>Braised Pork</b> miso braised pork shoulder   hot water corn cake   succotash	<b>20</b>	<b>Fried Chicken</b> garlic mashed potatoes   gravy   southern style green beans	<b>18</b>
<b>Shrimp and Grits</b> KY country ham   red-eye gravy   scallions	<b>18</b>		

## SIDES

Smoked Mac & Cheese	6
House-Made Fries	6
Barrel Char Sorghum Carrots	6
Garlic Mashed Potatoes	5
Seasonal Succotash	4
Southern Collard Greens	4
Country Style Green Beans	4

## DESSERTS

Double Chocolate Mousse Cake	10
Cheesecake	10
Fresh Fruit Shortcake	8
Hummingbird Cupcake	8

\* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



# BARDSTOWN BOURBON COMPANY

K I T C H E N & B A R

## COCKTAILS

<b>Barrel-Aged Old Fashioned</b> <i>House favorite with some extra time in the rickhouse</i> house blend of bourbons   bitters   citrus oils	10	<b>One in a Melon</b> <i>dry &amp; sparkling watermelon seltzer</i> tequila   watermelon syrup   lime juice Italian bitters   soda water	9
<b>Barrel-Aged Manhattan</b> <i>Timeless classic made as strong as oak</i> house blend of bourbons   Amari   vermouth bitters	11	<b>Losing Your Rind</b> <i>Vermouth forward martini</i> gin   vermouth blanc   dry vermouth watermelon syrup	9
<b>Ship Shape</b> <i>Served on a smoked barrel stave</i> Discovery Series #2   seaweed water   foro Rich Turbinado	20	<b>Island Spice Mai Tai</b> <i>When you can't go to the islands...</i> Rhum Agricole   tamarind-lime syrup   lime juice   Pimento Dram	10
<b>Just Peachy*</b> <i>Heaven is a julep at a distillery</i> Fusion Series #2   peach-sorghum syrup   mint * served in your own take-home julep tin for \$35	10	<b>Rickhouse Spritz</b> <i>Refreshing highball</i> Fusion Series #2   aromatized wine   Jerry Thomas Bitters   soda water	10
<b>Summer Sidecar</b> <i>Not too sweet, not too sour</i> brandy   peach-sorghum syrup   lemon juice Maraschino liqueur   peach bitters	10	<b>Slip 'n Slide</b> <i>Our seasonal slushie</i> house bourbon blend   red wine   lemon juice bitters	8

## WINES

<b>Red</b> <b>Light Body</b> Pinot Noir / Shooting Star / Lake County, CA	10	<b>Sparkling</b> Prosecco / Santa Marina / Veneto, Italy	9
<b>Full Body</b> Cabernet Sauvignon / Treana / Paso Robles, CA		<b>White</b> <b>Oaked</b> Chardonnay / J. Lohr / Monterey, CA	9
<b>Rosé</b> Carignan / VillaViva / Languedoc-Roussillon, France	9	<b>Unoaked</b> Vermentino / i Fiori / Sardegna, Italy	
		<b>Sweet</b> Moscato / Luccio / Asti, Italy	

## BEER & CIDER

<b>Cider</b> <i>farmed &amp; foraged apples / 0 sugar</i> Deer Snacks / Shacksbury / Vermont / 6%	7	<b>Farmhouse Ale</b> <i>light body ale, oak-aged</i> Bam Bière / Jolly Pumpkin / Michigan / 4.5%	6
<b>Wit</b> <i>white ale with citrus zest &amp; coriander</i> Citrus Wit / Hi-Wire / North Carolina / 4.8%	5	<b>India Pale Ale</b> <i>Amarillo, Azacca, Mosaic, &amp; Montueka hops</i> IPA / Crooked Stave / Colorado / 6%	5
<b>Lager</b> <i>Vienna &amp; Munich malts</i> Mountain Lager / Blackberry Farm Brewery / Tennessee / 5.1%	5	<b>Brown Ale</b> <i>traditional English-style</i> Bed of Nails / Hi-Wire / North Carolina / 6.1	5

Executive Chef James-Stuart Plush | Beverage Director Brandon "Habi" Habenstein

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