



# BARDSTOWN BOURBON COMPANY

K I T C H E N & B A R

## LUNCH

### STARTERS & SALADS

#### Country Hams with Bourbon Grains

local ham from Newsom's, Father's, and Keene's Farms | local cheeses | house-made condiments | Sixteen Bricks wheat + rye | house-made corn chips

16

#### Collard Green Wontons

collards | smoked turkey | Capriole Farm goat cheese | hot sauce

9

#### Brussels Sprouts

Broadbent bacon | maple glaze | Kenny's blue cheese

12

#### Cobb Salad

romaine | heirloom tomato | Broadbent bacon egg | grilled chicken | red onion | Kenny's blue cheese | buttermilk ranch

12

#### Kentucky Poutine

house-made fries | white cheddar cheese curds | Jake's sausage gravy

9

#### House Salad

local mixed greens | heirloom tomato | red onion | cucumber | balsamic vinaigrette

8

#### Chicharrón

fried pork rinds | house seasoning | lime

6

Salad Add-Ons: Chicken 4 | Shrimp 6

### SANDWICHES

*Served with house-made chips*

#### Wagyu Burger

Togarashi pepper | Kenny's Swiss cheese | Sixteen Bricks brioche bun \*

14

#### Bardstown Club

country ham | turkey | bacon | American & Swiss cheeses | bourbon mustard | Sixteen Bricks sourdough

12

#### Fried Chicken Sandwich

pickle brined | pimento cheese | honey jalapeño lettuce | tomato | Sixteen Bricks brioche bun

12

#### BBLT

benedictine | Broadbent bacon | lettuce | tomato | Sixteen Bricks sourdough

10

### 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
Hummingbird Cupcake	8

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

1500 PARKWAY DRIVE | BARDSTOWN, KY 40004 | BARDSTOWNBOURBON.COM



**DINNER**

**STARTERS & SALADS**

**Country Hams with Bourbon Grains** 16  
locally sourced ham from Newsom's, Penn's, and Keene's Farms | locally sourced cheeses house-made condiments | house-made corn chips Sixteen Bricks wheat & rye baguettes

**Brussels Sprouts** 12  
Broadbent bacon | maple glaze  
Kenny's blue cheese

**Kentucky Poutine** 9  
house-made fries | white cheddar cheese curds  
gravy with Jake's Fresh Country Sausage

**Chicharrónes** 6  
fried pork rinds | house seasoning | lime

**Collard Green Wontons** 9  
collards | smoked turkey  
Capriole Farm goat cheese | hot sauce

**Cobb Salad** 12  
romaine | heirloom tomato | Broadbent bacon  
grilled chicken | red onion | egg  
Kenny's blue cheese | buttermilk ranch

**House Salad** 8  
local mixed greens | heirloom tomato  
red onion | cucumber | balsamic vinaigrette

Salad Add-Ons: Chicken 4 | Shrimp 6

**ENTREES**

**Filet Mignon 8oz.\*** 47  
Creekstone Farms | garlic mashed potatoes  
blistered green beans | mushroom pan sauce

**Braised Pork** 20  
miso braised pork shoulder | hot water corn cake  
succotash

**Fried Catfish** 16  
cornmeal breading | hoppin' john | collards  
banana pepper tartar sauce

**Wagyu Burger\*** 14  
togarashi pepper | Kenny's Swiss cheese  
Sixteen Bricks brioche | house-made chips

**Pan-Seared Verlasso Salmon\*** 25  
corn puree | fava beans | heirloom carrots  
pea shoots

**Fried Chicken** 18  
garlic mashed potatoes | gravy  
southern style green beans

**Stuffed Grilled Poblano Pepper** 15  
summer squash | tomatoes | black-eyed peas rice  
middlins | sorghum grains | cotija peppadew puree

**Shrimp and Grits** 18  
country ham | red-eye gravy | scallions

**Nashville Hot Chicken & Waffles** 14  
fried chicken breast | buttermilk waffles  
bourbon maple syrup

**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  
**Hummingbird Cupcake** 8

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## SUNDAY BRUNCH

### Country Hams with Bourbon Grains 16

locally sourced hams from Newsome's, Penn's & Keene's Farms  
local cheeses | house-made condiments  
Sixteen Bricks wheat & rye breads | house-made corn crisps

### Old Fashioned Overnight Oats 10

rolled oats | oat milk | bananas | barrel-aged old fashioned  
cinnamon | candied orange

### Frittata 12

squash | peppers | onion | mushrooms | Kenny's white cheddar  
roasted tomato cream | microgreens | home fries  
Add-Ons: country ham 2 | Broadbent bacon 2

### Southern Eggs Benedict 13

black pepper buttermilk biscuit | collards | Keene's country ham  
poached egg | hollandaise sauce | home fries

### Nashville Hot Chicken & Waffles 14

fried chicken breast | buttermilk waffles  
bourbon maple syrup

### Shrimp & Grits 18

KY country ham | red-eye gravy | scallions

### Cajun Breakfast Wrap 14

andouille sausage | peppers | onion | Kenny's white cheddar  
farm eggs | tomato gravy | home fries

### Cobb Salad 12

romaine | heirloom tomato | Broadbent bacon | egg | grilled chicken  
red onion | Kenny's blue cheese | buttermilk ranch

### Bardstown Club 12

Keene's country ham | turkey | bacon | American & Swiss cheeses  
bourbon mustard | Sixteen Bricks sourdough

### Kentucky Poutine 10

house-made fries | white cheddar cheese curds  
Jake's sausage gravy | fried farm egg

## DESSERTS

Double Chocolate Mousse Cake	10
Cheesecake	10
Hummingbird Cupcake	8
Pumpkin Panna Cotta	8



## BEVERAGE

### COCKTAILS

<b>Morning Boulevard</b> <i>Quintessential bittersweet classic with a jolt of caffeine</i> Fusion Series #2   cold brew coffee sweet vermouth   Italian bitters	10	<b>Pulp Fiction</b> <i>So orange. So juicy.</i> Italian aperitifs   fresh-squeezed orange juice	9
<b>Bloody Mary</b> <i>This cocktail needs no introduction...</i> Fusion Series #2   vodka   tomato juice   spices	10	<b>Room For Cream</b> <i>Low-ABV iced latté</i> Averna   Foro   allspice dram   whole milk cold brew coffee	10
<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>Mimosas For The Table</b> <i>Sharing is caring</i> fresh-squeezed orange & grapefruit juices bottle of sparkling wine	30
<b>Barrel-Aged Manhattan</b> <i>Timeless classic made as strong as oak</i> house blend of bourbons   Amari   vermouth bitters	11	<b>Bees in the Trees</b> <i>The best of fall in a glass</i> Fusion Series #2   apple-honey syrup black walnut tincture   lemon juice	10
<b>Ship Shape</b> <i>Served on a smoked barrel stave</i> Discovery Series #2   seaweed water   foro rich demerera	20		

### WINES

<b>Red</b> <b>Light Body</b> Pinot Noir / Thomas Henry / Sonoma, CA <b>Full Body</b> Cabernet Sauvignon / Predator / Lodi, CA	10	<b>Sparkling</b> <b>Charmat Method</b> Prosecco / Mionetto / Veneto, Italy	9
<b>Rosé</b> <b>Dry</b> Grenache / Domaine Gassier Rhône Valley, France	9	<b>White</b> <b>Oaked</b> Chardonnay / Chalk Hill / Sonoma, CA <b>Unoaked</b> Chardonnay / Albert Bichot / Burgundy, France <b>Sweet</b> Riesling / St. Michael / Rheinhessen, Germany	9

### BEER & CIDER

<b>Cider</b> <i>English bittersweet &amp; bittersharp apples, extra dry</i> Hereford Gold / ANXO / Washington D.C. / 6.9%	6	<b>Farmhouse Ale</b> <i>light-bodied ale, aged in oak</i> Bam Biere / Jolly Pumpkin Artisan Ales Michigan / 4.5%	7
<b>Wheat Ale</b> <i>classic Belgian bière blanche</i> Wittekerke / De Brabandere Brouwerij Bavikhove, Belgium / 5%	6	<b>India Pale Ale</b> <i>amarillo, azacca, mosaic, &amp; montueka hops</i> IPA / Crooked Stave Artisan Beer Project Colorado / 6%	6
<b>Lager</b> <i>golden lager brewed with corn, lemondrop hops</i> Solid Gold / Founder's Brewing Co. Kentucky / 5%	5	<b>Brown Ale</b> <i>malt-forward American-style brown ale</i> Ellie's Brown / Avery Brewing Co. Colorado / 5.5%	5