



# BARDSTOWN BOURBON COMPANY

K I T C H E N & B A R

## LUNCH

### STARTERS & SALADS

**Country Hams with Bourbon Grains** 16

locally sourced ham from Newsom's, Penn's, and Broadbent Farms | locally sourced cheeses house-made condiments | house-made corn chips Sixteen Bricks wheat & rye baguettes

**Brussels Sprouts** 12

Gifford's 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

**Caesar Salad** 9

romaine | parmesan cheese | croutons | caesar

Salad Add-Ons: Chicken 4 | Shrimp 6 | Salmon 12

### SANDWICHES

*Served with house-made chips*

**Wagyu Burger\*** 15

togarashi pepper | Kenny's Swiss cheese  
Sixteen Bricks brioche | house-made chips  
Add farm egg 1

**Bardstown Club** 12

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

**Fried Chicken Sandwich** 14

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

**BBLT** 10

benedictine | Broadbent bacon | lettuce | tomato  
Sixteen Bricks sourdough

### ENTREES

**Filet Mignon 8oz.\*** 47

Creekstone Farms | garlic mashed potatoes  
blistered green beans | mushroom pan sauce

**Pan-Seared Verlasso Salmon\*** 25

local winter squash | local root vegetables  
saffron couscous | chickpeas | harissa

**Braised Pork** 20

miso braised pork shoulder | hot water corn cake  
succotash

**Fried Chicken** 18

garlic mashed potatoes | gravy  
southern style green beans

**Shrimp and Grits** 18

country ham | red-eye gravy | scallion

**Stuffed Grilled Poblano Pepper** 15

summer squash | tomatoes | black-eyed peas rice  
middlins | quinoa | cotija | peppadew puree

### SIDES

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

### DESSERTS

- Double Chocolate Mousse Cake 10
- Cheesecake 10
- Hummingbird Cupcake 8

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## DINNER

### STARTERS & SALADS

<b>Country Hams with Bourbon Grains</b>	<b>16</b>	<b>Collard Green Wontons</b>	<b>9</b>
locally sourced ham from Newsom's, Penn's, and Broadbent Farms   locally sourced cheeses house-made condiments   house-made corn chips Sixteen Bricks wheat & rye baguettes		collards   smoked turkey Capriole Farm goat cheese   hot sauce	
<b>Brussels Sprouts</b>	<b>12</b>	<b>Cobb Salad</b>	<b>12</b>
Gifford's bacon   maple glaze Kenny's blue cheese		romaine   heirloom tomato   Broadbent bacon grilled chicken   red onion   egg Kenny's blue cheese   buttermilk ranch	
<b>Kentucky Poutine</b>	<b>9</b>	<b>House Salad</b>	<b>8</b>
house-made fries   white cheddar cheese curds gravy with Jake's Fresh Country Sausage		local mixed greens   heirloom tomato red onion   cucumber   balsamic vinaigrette	
<b>Chicharrónes</b>	<b>6</b>	<b>Caesar Salad</b>	<b>9</b>
fried pork rinds   house seasoning   lime		romaine   parmesan cheese   croutons	

Salad Add-Ons: Chicken 4 | Shrimp 6 | Salmon 12

### ENTREES

<b>Filet Mignon 8oz.*</b>	<b>47</b>	<b>Pan-Seared Verlasso Salmon*</b>	<b>25</b>
Creekstone Farms   garlic mashed potatoes blistered green beans   mushroom pan sauce		local winter squash   local root vegetables saffron couscous   chickpeas   harissa	
<b>Braised Pork</b>	<b>20</b>	<b>Fried Chicken</b>	<b>18</b>
miso braised pork shoulder   hot water corn cake succotash		garlic mashed potatoes   gravy southern style green beans	
<b>Wagyu Burger*</b>	<b>15</b>	<b>Stuffed Grilled Poblano Pepper</b>	<b>15</b>
togarashi pepper   Kenny's Swiss cheese Sixteen Bricks brioche   house-made chips Add farm egg 1		summer squash   tomatoes   black-eyed peas rice middlins   quinoa   cotija   peppadew puree	
<b>Nashville Hot Chicken &amp; Waffles</b>	<b>14</b>	<b>Shrimp and Grits</b>	<b>18</b>
fried chicken breast   buttermilk waffles bourbon maple syrup		country ham   red-eye gravy   scallion	

### SIDES

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

### DESSERTS

<b>Double Chocolate Mousse Cake</b>	<b>10</b>
<b>Cheesecake</b>	<b>10</b>
<b>Hummingbird Cupcake</b>	<b>8</b>

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# BARDSTOWN BOURBON COMPANY

K I T C H E N & B A R

## COCKTAILS

### Barrel #16 - Old Fashioned

Barrel-Fill Date: 1/20/2021

Bitters: Angostura | bright aroma

Available to-go (2 servings) - \$20

### Barrel #8 - Manhattan

Barrel-Fill Date: 07/30/2019

Vermouth Component: Amari | Sweet Vermouth

Available to-go (2 servings) - \$20

### Ship Shape

Served on a smoked barrel stave

Discovery Series | seaweed water | foro rich demerera

### Sip n' Slide

Hang on to summer with this bourbon slushee

bourbon | red wine | lemon juice | bitters

10

### Rustle of Leaves

Light-bodied aperitif with woody flavors

sweet vermouth | Fusion Series | fernet

10

11

### Jack Rose

20th century classic from New Jersey

apple brandy | grenadine

lime juice | lemon juice

10

20

### Rickhouse Spritz

Refreshing highball

Fusion Series | aromatized wine

Jerry Thomas bitters | soda water

10

9

### French 75

Quintessential champagne cocktail circa 1900

Fusion Series | brandy

sparkling wine | lemon juice

10

## WINES

### Red

#### Light Body

Pinot Noir / Thomas Henry / Sonoma, CA

#### Full Body

Cabernet Sauvignon / Predator / St. Helena, CA

### Rosé

#### Dry

Grenache / Domaine Gassier

Languedoc-Roussillon, France

10

### Sparkling

#### Charmat Method

Prosecco / Mionetto / Veneto, Italy

#### White

##### Oaked

Pinot Gris / Cristom / Willamette, OR

##### Unoaked

Chardonnay / Brown Estate

Lodi, California

##### Sweet

Riesling / St. Michael / Rheinhessen, Germany

9

9

9

## BEER & CIDER

### Cider

semi-dry, unfiltered cider

Walk the Dog / Swilled Dog Cidery

West Virginia / 6.9%

6

### India Pale Ale

a model west coast IPA, dry & slightly bitter

Power Chord / Gravely Brewing Co.

Kentucky / 7.2%

6

### Lager

Bohemian-style pilsner, crisp & clean malt backbone

Lager of the Lakes / Bell's Brewery

Michigan / 5%

5

### Brown Ale

malt-forward American-style brown ale

Ellie's Brown / Avery Brewing Co.

Colorado / 5.5%

5

### Farmhouse Ale

highly carbonated, high gravity saison ale

Tank 7 / Boulevard Brewing Co.

Missouri / 16 oz. / 8.5%

7

### Milk Stout

dark ale brewed with lactose. McPoyle rules.

McPoyle / Mile Wide Beer Co.

Kentucky / 16 oz. / 5.5%

7

## BBCo. FLIGHT

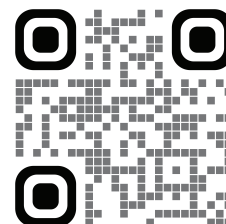
Fusion | Belle Meade | The Prisoner #2 15

BBCo. Fusion Series #4 | 47.45%

Belle Meade Reserve | 54.15%

The Prisoner #2 | 50%

SCAN FOR OUR FULL  
SPIRITS & VINTAGE  
WHISKEY BOOK



Executive Chef James-Stuart Plush

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

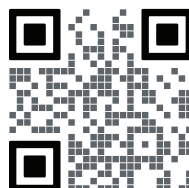
## BRUNCH

<b>Country Hams with Bourbon Grains</b>	<b>16</b>
locally sourced hams from Newsome's, Penn's & Broadbent Farms local cheeses   house-made condiments Sixteen Bricks wheat & rye breads   house-made corn crisps	
<b>Frittata</b>	<b>12</b>
squash   peppers   onion   mushrooms   cheddar roasted tomato cream   microgreens   home fries Add-Ons: country ham 2   Broadbent bacon 2	
<b>Southern Eggs Benedict</b>	<b>13</b>
black pepper buttermilk biscuit   collards   Penn's country ham sunny-side-up farm eggs   hollandaise sauce   home fries	
<b>Nashville Hot Chicken &amp; Waffles</b>	<b>14</b>
fried chicken breast   buttermilk waffles   bourbon maple syrup	
<b>Shrimp &amp; Grits</b>	<b>18</b>
KY country ham   red-eye gravy   scallions	
<b>Cajun Breakfast Wrap</b>	<b>14</b>
andouille sausage   peppers   onion   cheddar farm eggs   tomato gravy   home fries	
<b>Cobb Salad</b>	<b>12</b>
romaine   heirloom tomato   Broadbent bacon   egg   grilled chicken red onion   Kenny's blue cheese   buttermilk ranch	
<b>Caesar Salad</b>	<b>9</b>
romaine   parmesan cheese   croutons Add-Ons: Chicken 4   Shrimp 6   Salmon 12	
<b>Wagyu Burger*</b>	<b>15</b>
togarashi pepper   Swiss cheese Sixteen Bricks brioche   house-made chips Add farm egg 1	
<b>Bardstown Club</b>	<b>12</b>
Penn's country ham   turkey   bacon   American & Swiss cheeses bourbon mustard   Sixteen Bricks sourdough	
<b>Kentucky Poutine</b>	<b>10</b>
house-cut fries   white cheddar cheese curds Jake's sausage gravy   fried farm egg	

## DESSERTS

<b>Double Chocolate Mousse Cake</b>	<b>10</b>
<b>Cheesecake</b>	<b>10</b>
<b>Hummingbird Cupcake</b>	<b>8</b>

SCAN FOR OUR FULL SPIRITS &  
VINTAGE WHISKEY BOOK



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## COCKTAILS

<b>Morning Boulevard</b> <i>Quintessential bittersweet classic with a jolt of caffeine</i> Fusion Series   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   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>Ship Shape</b> <i>Served on a smoked barrel stave</i> Discovery Series   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 / St. Helena, CA	10	<b>Sparkling</b> <b>Charmat Method</b> Prosecco / Mionetto / Veneto, Italy	9
<b>Rosé</b> <b>Dry</b> Grenache / Domaine Gassier	9	<b>White</b> <b>Oaked</b> Pinot Gris / Cristom / Willamette, OR <b>Unoaked</b> Chardonnay / Brown Estate Lodi, California <b>Sweet</b> Riesling / St. Michael / Rheinhessen, Germany	9

## BEER & CIDER

<b>Cider</b> <i>fermented with champagne yeasts, semi-dry</i> The "Original" Apple / Original Sin New York / 6%	6	<b>India Pale Ale</b> <i>a model west coast IPA, dry &amp; slightly bitter</i> Power Chord / Gravelly Brewing Co. Kentucky / 7.2%	6
<b>Lager</b> <i>Bohemian-style pilsner, crisp &amp; clean malt backbone</i> Lager of the Lakes / Bell's Brewery Michigan / 5%	5	<b>Brown Ale</b> <i>malt-forward American-style brown ale</i> Ellie's Brown / Avery Brewing Co. Colorado / 5.5%	5
<b>Farmhouse Ale</b> <i>highly carbonated, high gravity saison</i> Tank 7 / Boulevard Brewing Co. Missouri / 8.5%	7	<b>Milk Stout</b> <i>dark ale brewed with lactose. McPoyle rules.</i> McPoyle / Mile Wide Beer Co. Kentucky / 5.5%	7

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