

LUNCH MENU

STARTERS

KY Poutine	16
French fries local cheese curds Jake's Hot Fresh Country Sausage gravy	
Brussels Sprouts GF	16
bacon local sorghum glaze blue cheese	
Catfish Bites	17
cornmeal breaded fried catfish banana pepper tartar sauce hot sauce	
Bourbon BBQ Pork Belly “Burnt Ends”	17
stave smoked crispy pork belly BBCo bourbon BBQ sauce pickled red onion	

SALADS

Wedge Salad GF	SIDE 7	ENTRÉE 14
roma crunch lettuce wedge tomato bacon blue cheese house-made blue cheese dressing		
Chopped Salad GF	SIDE 9	ENTRÉE 18
house roasted turkey country ham hard-boiled egg tomato cucumber romaine cheddar cheese red onion buttermilk ranch		
Arugula Caesar Salad	SIDE 7	ENTRÉE 14
arugula parmesan cheese croutons caesar dressing cracked black pepper		

SALAD ADD-ONS: GRILLED OR FRIED CHICKEN 8, SHRIMP 12, SALMON 16

ENTREES

Gluten-free buns available upon request for an additional \$1.00.

Chef’s Special	MKT
Chef’s whim	
Grilled Pork Chop	29
14 oz Bourbon Barrel Beef bone-in chop warm potato salad peach bourbon sauce	
Blackened Salmon GF	26
6 oz blackened Scottish salmon red beans & rice charred lemon	
Cacio e Pepe w/Brisket	25
slow braised beef brisket bucatini pecorino romano black pepper	
Hot Brown	21
house roasted turkey house-made soda bread mornay tomato bacon	
BBCo. Smash Substitute smoked portobello V	22
Bourbon Barrel Beef ground brisket Kenny’s Farmhouse white cheddar caramelized onion lettuce tomato mayoque sauce potato bun fries	
Chicken Cordon Bluegrass Sandwich	23
buttermilk fried chicken breast country ham gruyere cheese sauce dijon dill pickle potato bun fries	

DESSERTS

Chocolate Bread Pudding	vanilla ice cream bourbon caramel	12
Creme Brulée ** GF	vanilla custard honey whipped cream toasted pistachio	11

* Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness. ** Contains tree nuts.