

STARTERS

BREAD BOULE V (V+) 13

sourdough / artichoke & sorrel spread / salt

PICKLES V+, GF 8

assorted farmer's market vegetables / house cured & brined

CURDS V 9

house cottage cheese / cajun-fried bread & butter pickles

STEAK TARTARE 19

4oz coulotte, ground to order / winter truffle-infused olive oil / tomato vinegar / cucumber / borage / bull's blood / buttermilk gel / crostini

WATERMELON SALAD V 9

FoodChain mixed lettuce / KY watermelon / spicy honey / candied ginger / toasted sunflower seed / anise hyssop

+ add duck prosciutto 9

TOMATO SALAD V 9

FoodChain mixed lettuce / KY heirloom tomato / benedictine-inspired Parmigiano dressing / seasoned crouton / mixed herbs

JERK POPCORN V (V+) 7

Caribbean jerk seasoned kettle corn / dehydrated pineapple / fresh chilis / ghee / citric acid

CHILLED NOODLES V+ 13

glass noodles / assorted vegetables / spiced peanut sauce / sesame / lime

TEA SANDWICHES

familiar favorites, all made from scratch with local ingredients. two per order.

GRILLED CHEESE V 10

sourdough / Cabot clothbound cheddar (VT) / chèvre / fire-roasted chili & peanut chutney

BLT 12

sourdough / cured & smoked Sunwatch Homestead pork belly / FoodChain lettuce / KY heirloom tomato / pickle juice mayo

TOMATO V 8

we'll cut the crust of this Southern favorite: sourdough / KY heirloom tomato / sea salt / black pepper mayo

ENTREES

BASIL PESTO V 21

house egg pasta / authentic pesto / cherry tomato / borage / scarpetta

+ add shrimp scampi 9

KY LAMB SAUSAGE 26

Four Hills Farm born and pasture-raised lamb; house butchered, ground & cased / 12oz simply-seasoned grilled sausage / warm salad of assorted whole grains & farmer's market vegetables / citrus-yogurt sauce

GRILLED CHICKEN GF 24

1/2 responsibly-raised bird / roasted poblano pepper polenta / mole sauce / queso fresco / grilled lime / herbs

MAINE SCALLOPS GF 30

pan-seared ME scallops / tostones / charred corn & tomato spiced pico / fresh melon

FILET MIGNON GF 33

8oz center cut filet / roasted fingerling potatoes / compound butter

A5 WAGYU TATAKI 28 (per 2oz serving)

certified A5 wagyu ribeye, hard seared & sliced thin, served raw / grilled sourdough / simply-seasoned local mushroom & allium / house farmer's cheese / blitzed herbs

DESSERT

CHOCOLATE TART V 8

chef's grandmother's recipe / house tart shell / chocolate custard / meringue

PEACHES 'n' CREAM V, GF 12

a nod to Escoffier's peach melba: grilled peach / house strawberry ice cream / slivered almond / mint smoke under cloche

* eating raw or undercooked meats may be hazardous to your health

V: vegetarian
V+: vegan

GF: gluten free
(): alternate option

WINES BY THE GLASS

2018 CHATEAU ROQUEFORT | 10
white bordeaux – bordeaux, fr

2018 INAMA | 9
soave classico – veneto, it

2018 SAINT-HILAIRE | 9.5
blanquette de limoux – limoux, fr

2016 DOMAINE LA LÔYANE | 14.5
grenache blend – lirac, fr

2017 FREAKSHOW | 11
cabernet sauvignon – lodi, ca

2018 TRIENNES | 11.5
rosé – provence, fr

FORTIFIED WINES

NOILLY PRAT EXTRA DRY 18% | 7
dry vermouth
bergamot, grapefruit, apricot, spices

DOLIN CHAMBERY BLANC 16% | 8
blanc vermouth
lemon, pear, pine, elderflower

COCCHI AMERICANO 16.5% | 8.5
americano bianco
peach, honey, lemon zest, gentian

COCCHI DI TORINO 16% | 9.5
sweet vermouth
raisin, red fruit, cinnamon, nutmeg

DUBONNET ROUGE 19% | 7.5
quinquina rouge
cassis, fig, brown sugar, black tea

BEERS

SPROCKETS 5.6% | 4.5
pilsner – gravely brewing

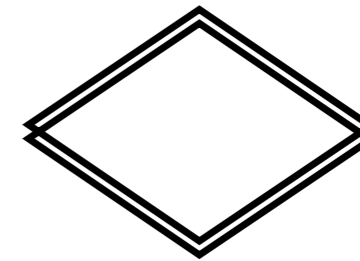
COUGAR BAIT 4.7% | 5.5
american blond ale – country boy brewing

WEST SIXTH IPA 7.0% | 5.5
india pale ale – west sixth brewing

DUNKEL 5.4% | 6.5
dark lager – blue stallion brewing

SEMI DRY 6.2% | 6
hard cider – rhinegeist brewery

WHIFFLE 5.0% | 6
witbier – rhinegeist brewery



SUMMER FOOD MENU
2020