

SHAREABLES

BREAD BOULE V, (V+) 10

fresh baked sourdough, served with caramelized onion & horseradish-whipped butter, sea salt

BAKED BRIE V 15

triple cream brie wrapped in filo and browned butter, served with local oven roasted mushrooms, smoked onion jam, crostini

SALAD V, GF 9

KY proud asparagus tips & tomato, with Kenny's fromage blanc, Thai basil, black garlic molasses, and sesame

ADOBO 12

Joyce farms chicken wings, soy-brined and deep fried, with core core orange Thai chili sauce, atchara, and sweet soy

TUNA TIRADITO* GF 20

big eye tuna, edamame, sugar snap peas, yuzu, tobikko, wasabi, sweet soy

HOUSE PICKLES V+, GF 10

assorted house pickled KY farm fresh vegetables

CONSOMME V 9

mushroom consommé with local mushroom-stuffed dumplings and a 60° egg

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

V: vegetarian
V+: vegan

GF: gluten free
(): alternate option

ENTREES

SAUSAGE GF 28

14oz of house ground, cased, & smoked beef sausage with fermented garlic-fried rice, atchara, house kimchi, sunny side egg

PAN NOODLES (V+), GF 18

stir fried soba noodles with seasonal vegetables and *patis*, Filipino citrus-based fish sauce

+ add crispy shrimp 6

HALF CHICKEN GF 26

1/2 pan roasted chicken with farm fresh KY vegetables, roasted local mushroom, matsutake & black sorghum, fingerling potatoes

HOT POT MUSSELS GF 30

steamed mussels with red Gulf shrimp and assorted seafood in a green curry broth, with baguette

MARKET FISH 34

pan roasted market fish, lacto-fermented pineapple and fresno salsa, house piqué, quinoa and hericot verte

HANGAR STEAK 38

10oz hangar steak served over a wagyu marrow bone, with truffle mashed potatoes, matsutake demi glace, and local mushrooms

PORK CHOP GF 34

grilled stonecross farms pork chop with fat cap, green papaya atchara, broccolini, coconut-turmeric rice, cora cora orange thai chili sauce

DESSERTS

LEMON PUDDING CAKE V 10

tart lemon curd with lemon cake, bourbon-blueberry compote, lavender whipped cream, lemon zest

WARM CINNAMON APPLE COBBLER V 10

comforting seasonal cobbler served with house ice cream

WINES BY THE GLASS

HOUSE WHITE WINE | G 9, B 29

sauvignon blanc – tourraine, fr

HOUSE RED WINE | G 9, B 29

cabernet sauvignon – lodi, ca

SPARKLING WINE | G 10, B 34

blanquette de limoux – limoux, fr

FORTIFIED WINES

DOLIN CHAMBERY BLANC 16% | 8.5

blanc vermouth
lemon, pear, pine, elderflower

COCCHI DI TORINO 16% | 9.5

sweet vermouth
raisin, red fruit, cinnamon, nutmeg

COCCHI AMERICANO 16.5% | 8.5

americano bianco
peach, honey, lemon zest, gentian

DUBONNET ROUGE 19% | 7.5

quinquina rouge
cassis, fig, brown sugar, black tea

BEER & CIDER

SPROCKETS 5.6% | 5.5

pilsner – gravely brewing

DUNKEL 5.4% | 6.5

dark lager – blue stallion brewing

POWER CHORD 7.2% | 5.5

west coast ipa – gravely brewing

ZAPPY 5% | 6

hard cider – rhinegeist brewery

WATER

AQUA PANNA | 3.5

16oz mineral water

PELLEGRINO | 3.5

16oz sparkling water

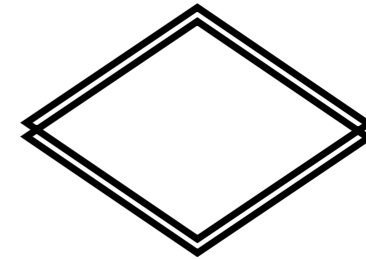
COFFEE & TEA

POUR OVER COFFE (serves 2) | 7.5

smokin' aces coffee co. elixir blend
(columbia, guatemala, ethiopia)

HOT TEA (serves 1) | 5.5

earl grey (black) or genmaicha (green)



SUMMER FOOD MENU 2021