

BRUNCH MENU

CHARCUTERIE

Taste 1 for \$6 or 3 for \$14
Traditional Accompaniments Included

Duck Liver Pâté

House-made Pâté, Blackberry Gelée

Newsom's Kentucky Prosciutto

A family recipe dating from the 1700's

House-Made Sausage

Chef's Daily Creation

House-Cured Smoked Salmon

House-Cured and Smoked

CHEESE

Taste 1 for \$6 or 3 for \$14, Each cheese 1oz.
Additional Artisan Crackers \$2

Big Woods Blue

Big and beefy, this sheep's milk blue cheese is rich with a perfect balance of intensity

Pond Hopper

Semi-firm goat cheese with a soft nuttiness

Appalachian

Supple straw color, cow's milk cheese, with a mild and buttery flavor that finishes with a bit of spice and just a hint of mushroom

Camembert, Blythedale

Soft and luscious cream cow's milk cheese, rich creamy flavor, smooth velvety texture

Truffle Tremor

The classic flavor of truffle meets the velvety perfection of ripened goat's milk cheese
SUPPLEMENTAL \$2

Bohemian Blue

Roquefort style sheep's milk blue, creamy and rich with a prominent tangy blue flavor
SUPPLEMENTAL \$2

STARTERS

Gnocchi 7

Mushroom Ragout, Pork Lardon, Crème Fraiche

Fried Oysters 9

Warm Bacon Vinaigrette, Pickled Carrots, Cabbage, Green Onions, Fresh Horseradish

Salad of Salt Roasted Beets 10

Baby Arugula, Goat Cheese, Red Onion, Truffle Vinaigrette

Bibb 8

Creamy Garden Herb Dressing, Roasted Radishes, Tobacco Onions

French Onion 5

A Jean Farris Tradition

ENTRÉES

Poached Eggs 14

Duck Confit Hash, Baby Arugula, Parmesan Cream

Johnny Cakes 11

Cornmeal Batter, Estate Apple Butter, KY Sorghum, House-Smoked Bacon

Prosciutto Omelet 13

Newsome's KY Prosciutto, Camembert, Baby Spinach, Weisenberger Grits Souffle

Eggs Oscar 15

King Crab Meat, Toasted Batard, Baby Spinach, Hollandaise

Grouper 16

4oz Grouper, Fingerling Potato, Orange and Fennel Beurre Noisette, Brussel Sprouts

Shrimp and Grits 14

Tasso Ham Gravy, Smoked Tomatoes, Weisenberger Grits

Chicken 12

Sourdough, Country Ham, Roasted Tomatoes, Mornay



18% Gratuity Added for Parties of Six or More, Split Charge \$5
WARNING: CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD,
SHELLFISH AND EGGS MAY INCREASE THE RISK OF FOOD BORNE ILLNESS

