

# DINNER MENU

## SOUP

### French Onion 5

A Jean Farris Tradition

### Soup of the Day 6

The Chef's Whim

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## 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

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## 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, delicately crumbly with a prominent tangy blue flavor  
The label states: "For people with artistic or literary interests who disregard conventional standards of behavior"

SUPPLEMENTAL \$2

## SALAD

### Field Greens 7

Estate Apple Vinaigrette, Peppered Walnuts, Big Woods Blue Cheese

### Bibb 8

Creamy Garden Herb Dressing, Roasted Radishes, Tobacco Onions

### Salad of Salt Roasted Beets 10

Baby Arugula, Goat Cheese, Red Onion, Truffle Vinaigrette

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## APPETIZER

### Deviled Eggs 8

Baby Arugula, Prosciutto Crisps, Bourbon Smoked Paprika

### Beef Tartare 10

Alltech KY Beef, Dijon, Fried Capers, Garlic Confit, House-Made Crackers

### Fried Oysters 9

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

### Duck Confit 11

Sweet Potato Tart, Goat Cheese, Dijon Cream

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## ENTRÉE

### Sea Scallops 27

Root Vegetable Gratin, Beet Puree, Caramelized Pear Onions, Blue Cheese Foam

### Chicken 19

Crispy Skin Breast, Potato Gnocchi, Braised Kale, Kentucky Oyster Mushroom Velouté

### Lamb Shank 29

Fingerling Potatoes, Roasted Baby Carrots, Braised Radicchio, Cabernet Bordelaise

### Duck 25

Seared Breast, Split Peas, Shredded Ham Hock, Caramelized Leeks, Truffle Oil

### Grouper 28

House-Made Ricotta Ravioli, Orange and Fennel Beurre Noisette, Brussel Sprouts

### Filet Mignon 33

Pan Seared Tenderloin of Beef, Whipped Potatoes, Broccoli Rabe, Candied Shallot Buerre Rouge



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

