

# Starters

## Burgoo 8

Jonathan's Version of the Kentucky Classic

## Bourbon & Molasses Onion Soup 8

Broiled with Cornbread Crouton & Gruyere

## Sea Scallop Hot Browns 9

Fresh Scallops Broiled with Country Ham, Tomato & Bacon

## Ale-8-One Braised Pork Belly 8

Crystallized Ginger-Shallot Confit & Hot-n-Sour Iceberg Slaw

## Pike Valley Farm Deviled Egg Trio 7

Country Ham, Asparagus-Chive & Smoked Salmon

## Bluegrass Fed Beef Carpaccio 12

Pepper Seared Walnut Hall Farm Beef with Arugula, Roasted Garlic & Grilled Bread

## King Crab Benedictine 10

Cucumber, Dill & Cream Cheese Spread on Cornbread Crackers Topped with King Crab

## Pimento Cheese Grit Fries 7

Fire Roasted Banana Pepper Mayonnaise & Green Tomato Piccalilli

## Salads

### Shiitake “Bacon” & Maytag Blue Cheese Wedge 7

Iceberg Lettuce with Shallots, Tomatoes, Crispy Shiitakes & Aged Sherry  
Vinaigrette

### Capriole Goat Cheese Salad 8

Bitter Greens with Dried Peaches, Cayenne-Pecan Brittle & Peach Preserves  
Vinaigrette

### Fried Green Tomato Salad 8

Limestone Bibb Lettuce, Bacon & Buttermilk Crème Fraiche Dressing

### Grilled Caesar 9

Topped with Roasted Red Peppers, Parmesan & Crispy Black Eyed Peas

### Gratz Park Salad 8

Mixed Greens with Cucumber, Tomatoes, Carrots & a Pike Valley Farm Deviled  
Egg

**Dressings:** Pickled Pepper Vinaigrette, Maple-Mustard Vinaigrette, Peach Vinaigrette,  
Maytag Blue Cheese Dressing, Balsamic Vinaigrette & Buttermilk Dressing

## Suppers

Skillet Blackened Salmon 28

Over Tabasco-Crawfish Maque Choux

**Rock Salt Roasted Chicken 24**

“Bone-in” Chicken Breast with Asparagus & Roasted Garlic Mashed Potatoes

**Black-Eyed Pea Crusted Sea Bass 32**

Browned Butter Wilted Limestone Bibb, Caramelized Onions & Basmati Rice

**Pork Prime Rib 28**

Slow Roasted Pork Rack Chop with Kentucky Hot Slaw, Mashed Potatoes & Jowl Cracklings

**Lover’s Leap Blackberry Wine Barbequed Quail 28**

Capriole Goat Cheese Scalloped Potatoes & Roasted Broccolini

**Bacon Wrapped Beef Filet 34**

Maker’s Mark Barrel Smoked Bacon, Green Beans Mashed Potatoes & Bourbon Demi Glace

**Shrimp and Grits 29**

Weisenberger Mill Crispy White Cheddar Grits, Green Beans & Sauce Piquant

**Corned Beef Brisket 26**

House Corned Brisket with Crispy New Potatoes & Crème Fraiche Braised Cabbage

**Mushroom Dusted Beef Tenderloin 34**

Asparagus, Mashed Potatoes, Crispy Shiitakes ‘Bacon’ & Caramel-Peppercorn Demi-Glace

**Grilled Lamb Rack Chops 35**

Mint Julep Jelly, Soy Beans & Capriole Goat Cheese Scalloped Potatoes

Green Vegetable Primavera 20  
Linguine in a Garlic Chardonnay Wine Sauce Finished with Fresh Herb Butter &  
Parmesan

***“Jonathan’s Bluegrass Table, Redefining  
Kentucky Cuisine”***

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