

# THE TRUSTEES' TABLE

## BREAKFAST MENU

**Continental Breakfast..... \$6.95**

Assorted Cold Cereals, Oatmeal, Fruit, Assorted Yogurts  
Homemade Pumpkin Muffins and Biscuits *with* Butter and Preserves

**Hot Breakfast Buffet.....\$9.95**

Lightly Srambled Eggs  
Oven Fried Potatoes  
Cheese Grits  
Grilled Sausage and Bacon  
Sausage Gravy  
Baked Apples  
Assorted Yogurts and Assorted Cold Cereals  
Homemade Pumpkin Muffins and Biscuits *with* Butter and Preserves

**Assorted Juices .....\$3.25**

**Freshly Brewed Coffee ..... 2.00**

**Hot Tea..... 2.00**

**Soft Drinks..... 2.00**

# menu



Steeped in tradition, our menu celebrates Shaker Village's roots by featuring dishes made of seasonal ingredients from our garden and local farmers. Visit our garden to see what's growing!

## drinks

pepsi, diet pepsi, mt. dew, orange gatorade, sierra mist, dr. pepper, ginger ale, pink lemonade, coffee, juice, hot tea, sweet or unsweet tea

*Full bar menu available.*

**Village cole slaw and corn sticks will be passed.**

## starters

### Tomato Celery Soup

cup 2.95  
bowl 4.95

### Soup of the Day

cup 2.95  
bowl 4.95

### Garden Salad

*with homemade dressing* 3.95

### Egg in Aspic on Anchovy Toast

6.95

## entrées

### Kitchen Salad.....12.95

Crisp, seasonal lettuce topped with grilled chicken, chopped egg, cucumber, tomato, carrots, cheddar cheese and yeast roll croutons, served with a choice of homemade dressing.

### Sister Sue's Chicken Salad.....13.95

Tender poached chicken tossed with celery, pecans, lemon juice and mayonnaise, served with a deviled egg, fresh fruit and seasonal garnishes.

### Mary's Salad.....11.95

Crisp seasonal lettuce, fresh pineapple, strawberries, almonds, mandarin oranges and goat cheese, tossed in a light orange vinaigrette.

### Fried Green Tomato Salad.....11.95

Fried green tomatoes on baby spinach with ground country ham and white cheddar cheese, served with Tabasco ranch dressing.

### Kentucky Combo.....10.95

A cup of either soup served with a pimento cheese, chicken salad or country ham salad sandwich.

### Trustees' Lunch Sandwich.....12.95

Succulent home smoked pork shoulder, fontina cheese and sweet pepper relish grilled on buttered brioche bread, served with potato salad or fresh fruit.

### Country Tart.....11.95

A savory tart made with fresh vegetables, eggs, cream and cheese, baked till golden in a flaky crust, served with garden salad or fresh fruit.

### Village Deluxe Hamburger.....11.95

Grilled hamburger served on a toasted brioche bun, garnished with lettuce, tomato and onion, served with french fries. *Cheese upon request.*

### Kentucky Hot Brown.....13.95

Oven roasted turkey breast slices on brioche toast points, bathed in rich mornay sauce, oven baked and topped with broiled bacon, tomato and cheddar cheese.

### Chicken Croquettes.....13.95

Poached chicken, mushrooms, onion, chives and parsley, dusted with bread crumbs and quickly fried, served with sherried cream sauce, homemade corn pudding and baby green beans in dill butter.

*There will be a charge of \$5.00 for split plates. 18 percent gratuity will be added to parties of 8 or more.*

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*Changes made to menu seasonally.*

# Family-style dinner at The Trustees' Table

Steeped in tradition, our menu celebrates Shaker Village's roots by featuring dishes made of seasonal ingredients from our garden and local farmers. Visit our garden to see what's growing!

## drinks

pepsi, diet pepsi, mt. dew, diet mt. dew, sierra mist, dr. pepper, ginger ale, pink lemonade, coffee, juice, hot tea, sweet or unsweet tea

*Full bar menu available.*

## soup & salad

### Tomato Celery Soup

cup 2.95

bowl 4.95

### Soup of the Day

cup 2.95

bowl 4.95

### Tossed Caesar Salad

3.95

### Garden Salad

*with homemade dressing* 3.95

## desserts

### Shaker Lemon Pie 4.95

### Brown Sugar Chess Pie 4.95

### Desserts of the Day 4.95

**Bowls of Seasonal Relish, fresh vegetables and hot bread will be passed.**

## appetizers

### Fried Green Tomatoes.....6.95

Battered, fried and served with Sue's sweet pepper jelly and Tabasco ranch dressing.

### Egg in Aspic on Anchovy Toast.....6.95

### Our Homemade Pimento Cheese.....6.95

Enough for the table, served with a basket of our signature crackers.

## entrées

### Mrs. Kremer's Fried Chicken.....20.95

Half of a salt water brined fresh spring chicken tossed in seasoned flour and pan fried till golden. *Add country ham for \$6.00.*

### Country Tart.....16.95

A savory tart made with fresh vegetables, eggs, cream and cheese, baked till golden in a flaky crust.

### Pan Fried Catfish.....18.95

Fillet of farm raised catfish dredged in flour and cornmeal, fried till golden and served with homemade tartar sauce.

### Pan Seared Salmon Fillet.....19.95

Fresh Atlantic salmon glazed with bourbon and orange.

### Baked Kentucky Country Ham.....21.95

Cured on a family farm in Bremen, Ky., prepared in our kitchen and served in a shingle of thin slices.

### Bone-In Loin Pork Chop.....21.95

Chargrilled on-the-bone loin chop, topped with herb seasoned butter.

### Smoked Beef Brisket.....21.95

Slow smoked over hardwoods collected on our property, served with cast iron baked macaroni and cheese.

*There will be a charge of \$9.00 for split plates. 18 percent gratuity will be added to parties of 8 or more.*

*Changes made to menu seasonally.*

# THE TRUSTEES' TABLE

## CHILDREN'S MENU

*For Ages 12 and Under*

**Grilled Cheese Sandwich.....\$5.75**

**Hamburger.....\$5.75**

**Hot dog.....\$5.75**

**Chicken Tenders.....\$6.00**

All entrées served with a choice of french fries, chips or fresh fruit.

*Menu subject to change.*

# THE TRUSTEES' TABLE

## BAR MENU

### KENTUCKY BOURBONS

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Old Forester.....	6
Jim Beam.....	8
Buffalo Trace.....	8
Wild Turkey 101.....	8
Bulleit.....	8
Makers Mark.....	9
Elijah Craig 12 Year.....	9
Four Roses Single Barrel.....	9
Knob Creek.....	10
Woodford Reserve.....	10
Evan Williams Single Barrel.....	10
Town Branch.....	10
Four Roses Single Barrel.....	11
Rowans Creek.....	11
Old Forester 1870.....	12
Basil Hayden.....	16
Bookers.....	16
Noahs Mill.....	16
Woodford Reserve Double Oaked.....	16

### RED WINES

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	GLASS/BOTTLE
Castle Rock Pinot Noir.....	8/30
Bogle Merlot.....	8/32
Rosenblum Zinfandel.....	8/33
Avalon Cabernet Sauvignon.....	8/30
Coppola Diamond Label Cabernet.....	35
MacMurray Pinot Noir.....	37

### SPARKLING WINES

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	BOTTLE
Veuve Du Vernay.....	27
Piper Sonoma Brut.....	37

### DOMESTIC BEERS

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O'Doul's (Non-alcoholic).....	3
Budweiser.....	4
Bud Light.....	4
Blue Moon Belgian White.....	5
Kentucky Ale.....	5
Kentucky Bourbon Barrel Ale.....	6

### IMPORTED BEERS

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Heineken.....	5
Corona.....	5
Stella Artois.....	5
Magners Irish Cider.....	5

### WHITE WINES

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	GLASS/BOTTLE
Fetzer White Zinfandel.....	8/22
Blufeld Sweet Riesling.....	7.50/22
Markham Sauvignon Blanc.....	8.50/33
Mirassou Pinot Grigio.....	7.50/31
Bonterra Chardonnay.....	8.50/34
Sonoma Cutrer Chardonnay.....	38