

T H E T R U S T E E S ' T A B L E G L U T E N F R E E D I N N E R

Starters

Today's Soup
Cup 4 / Bowl 7

Simple Salad 10
Baby Greens, Cucumbers, Grape Tomatoes,
Smoked Cheddar, Sherry Maple Vinaigrette
Add Grilled Chicken 8

Winter Kale Salad 14
Kale Greens, Baby Spinach, Parmesan, Dried Cranberries,
Sunflower Seeds, Granny Smith Apples, Lemon Parmesan Dressing*
Add Grilled Chicken 8

Entrées

Pork Chop 28
12 oz Hand Cut Pork Chop, Herbed Compound Butter, Bacon Brussels Sauté

Verlasso Salmon 27
Moroccan Spiced Salmon, Warm Quinoa,
Figs, Golden Raisins, Smoked Lemon Yogurt

Butternut Pasta 22
Gluten Free Pasta, Sage Brown Butter, Roasted Butternut,
Arugula, Pecorino, Toasted Hazelnuts

New York Strip 35
12 oz New York Strip, Mashed Potatoes

Grilled Chicken 24
Grilled Chicken Breasts, Shaker Village Infused Honey, Broccoli Sauté

Sides

Mashed Potatoes 7
Bacon Brussels Sauté 9
Broccoli Sauté 7

**Contains Soy*



The Farm at Shaker Village is USDA certified organic, and a producer of Kentucky Proud products.

20 percent gratuity will be added to parties of 8 or more

The consumption of raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness in some individuals.

AMBER HOKAMS Executive Chef | MICHAEL MOORE Farm Manager