

# 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   L U N C H

## 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*

**Orange Feta Salad 13**  
Baby Greens, Mandarin Oranges, Strawberries, Crumbled Feta,  
Toasted Almonds, Raspberry Balsamic Vinaigrette

**Kale Salad 14**  
Kale Greens, Baby Spinach, Parmesan, Dried Cranberries, Sunflower Seeds,  
Granny Smith Apples, Lemon Parmesan Dressing\*

## Entrées

**Grilled Chicken 18**  
Grilled Chicken Breast, Garlic Mashed Potatoes,  
Country Style Green Beans\*, Roasted Garlic Cream

**Shaker Burger 18**  
Kentucky Wagyu Beef, Gluten Free Bun, Leaf Lettuce, Tomato, Pickles  
Choice of Cheddar, Swiss or Pimento Cheese\*  
*Served with side salad and sherry maple vinaigrette*

**Catfish 16**  
Grilled Catfish  
*Served with side salad and sherry maple vinaigrette*

**Chicken Salad Sandwich 14**  
Poached Chicken, Dukes Mayonnaise\*, Celery, Grapes,  
Fresh Tarragon, Gluten Free Bun  
*Served with Fresh Cut Fruit*

## Sides

Mashed Potatoes 8  
Country Style Green Beans 8

*\*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.*

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| AMBER HOKAMS Executive Chef   MICHAEL MOORE Farm Manager |
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