

O U T D O O R D I N I N G M E N U

LUNCH 11:30^{AM}–3:00^{PM} & DINNER 5:00–8:30^{PM}

STARTERS

Fried Banana Peppers 10
Chipotle Ranch

Country Ham Biscuits 12
Bakery Buttermilk Biscuits, Shaved
Country Ham, House Apple Butter

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

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

ENTRÉES

Shaker Burger 15 GF
Kentucky Wagyu Beef, Kaiser Bun,
Leaf Lettuce, Tomato, Pickles
Choice of Cheddar, Swiss or Pimento Cheese
Served with Potato Chips

Chicken Salad Croissant 12 GF
Poached Chicken, Dukes Mayonnaise,
Celery, Grapes, Fresh Tarragon
Served with Potato Chips

Grilled Chicken Sandwich 11 GF
Kaiser Bun, Leaf Lettuce, Tomato, Pickles
Served with Potato Chips

Black Bean Burger 13 VE
Kaiser Bun, Leaf Lettuce, Tomato,
Avocado Aioli
Served with Potato Chips

See Server for Dessert Options
Gluten Free upon request, please let your server know

KIDS MENU

Grilled Cheese Sandwich 6 GF
Served with Potato Chips

Kids Burger 6.25 GF
Served with Potato Chips

Kids Chicken Tenders 7.50 GF
Grilled or Fried
Served with Potato Chips

MUSIC BAR DRINKS

Specialty cocktails are available during
Music on the Lawn, Friday & Saturday evenings.

COCKTAILS

SHAKER OLD FASHIONED 11
Elijah Craig Bourbon*, muddled fruit and
bitters over ice, topped with a Luxardo cherry.

SHAKER MANHATTAN 15
Woodford Bourbon*, sweet vermouth and bitters
chilled and served in a cold martini glass with a
Luxardo cherry.

SHAKER SOUTHERN HOSPITALITY 12
Monk's Road Bourbon Barrel Aged Gin*,
Bum Ditty Heirloom Cider*, lemon juice,
ginger beer, served in a chilled tall glass with a
grenadine drizzle & lemon wheel garnish.

*Local Spirits



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