



GLUTEN-FREE DINNER

5:00 p.m. - 8:30 p.m.



FOR THE TABLE

Pickled Garden Vegetables & Gluten-Free Rolls

STARTERS & SALADS

Today's Soup

Cup 4 | Bowl 7

Taste of Kentucky Sampler 20

Smoked Poblano Pimento Cheese*, Bacon Jam, Uncle Charlie's Country Ham, Gluten-Free Crackers, Candied Pecans, Local Preserves, Sliced Kenny's Cheese

Garden Collard & Artichoke Dip* 12

Served with Gluten-Free Crackers

Simple Salad 10

Baby Greens, Cucumbers, Tomatoes, Smoked Cheddar, Sherry Maple Vinaigrette

Fall Caesar 14

Roasted Butternut Squash, Roma Crunch, Marcona Almonds, Shaved Parmesan, Caesar Dressing*

Beet Salad 14

Roasted Garden Beets, Black Walnuts, Crumbled Feta, Honeycrisp Apple, Kentucky Proud Cider Vinaigrette

Add grilled chicken to any salad 9

ENTRÉES *includes two of our daily sides for the table*

Grilled Chicken 21

Grilled Chicken Breasts, Roasted Garlic Cream Sauce

Add Uncle Charlie's Country Ham 4

Ribeye Steak 49

16 oz Dry Branch Ribeye, Butter Brush & Maldon Salt Finish

Hog Chop 29

12 oz Hand Cut Pork Chop, Caramelized Onion Bacon Jam

Sweet Potato Croquettes 16

Served with Orange-Basil Crema

Turnpike Trout 20

10 oz Rainbow Trout, Lemon Brown Butter, Toasted Almonds

SIDES

Small Bowl..... 7

serves two

Large Bowl..... 9

serves four

**contains soy*

Consuming raw or undercooked meat, poultry, seafood or shellfish may increase your risk of foodborne illness.