



GLUTEN-FREE LUNCH

11:30 a.m. - 3:00 p.m.



FOR THE TABLE

Gluten-Free Rolls

STARTERS & SALADS

Today's Soup

Cup 4 | Bowl 7

Simple Salad 10

Local Greens, Cucumbers, Grape Tomatoes, Smoked Cheddar, Sherry Maple Vinaigrette

Grilled Chicken Salad 18

Iceberg Lettuce, Grape Tomatoes, Applewood Bacon, Smoked Cheddar Cheese, Hard Cooked Egg, Eggleston Farms Grilled Chicken Tenders, Buttermilk Ranch*

Strawberry Salad 14

Baby Greens, Strawberries, Honeycrisp Apples, Crumbled Goat Cheese, Toasted Almond, Shaker Honey Poppy Seed Vinaigrette

Taste of Kentucky Sampler 23

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

Add grilled chicken to any salad 8

ENTRÉES

Mozzarella and Fig Flatbread 12

Gluten Free Pinsa Crust, Boursin Cheese, Smoked Mozzarella, Fig Jam, Dressed Greens
Add Country Ham 4

Catfish Basket 16

Grilled Catfish
*Served with a side salad and Tartar Sauce**

Shaker Burger 18

Ground Beef, Gluten Free Bun, Leaf Lettuce, Tomato, Pickles, Side Salad
Choice of Cheddar, Swiss or Pimento Cheese

Country Ham Steak 15

Seared Country Ham Steak, Mashed Potatoes, Red Eye Gravy

Grilled Chicken 21

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

SIDES

Mashed Potatoes 4

Side Salad..... 4

Today's Vegetables 6

**contains soy*

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