



GLUTEN-FREE DINNER

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



FOR THE TABLE

Pickled Garden Vegetables & Gluten-Free Rolls

STARTERS & SALADS

Tomato Celery or Today's Soup

Cup 4 | Bowl 7

Taste of Kentucky Sampler 23

Smoked Poblano Pimento Cheese*,
Benedictine, Broadbent Country Ham,
Gluten-Free Crackers, Candied Pecans, Local
Preserves, Kenny's Chipotle Jack Cheese

Simple Salad 10

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

Garden Wedge 15

Roma Crunch, Garden Tomatoes, Applewood
Bacon, Cucumbers, Bell Peppers, Smoked
Cheddar, French Dressing*

Turnpike Corn 13

Roasted Corn, Kewpie Mayonnaise*, Smoked
Mozzarella, Scallion, Bourbon Barrel Smoked
Paprika, Gluten-Free Crackers

Add to any salad:

grilled chicken 8 | seared salmon 13

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

Strip Steak 50

12 oz Dry Branch Strip Steak, Herb
Compound Butter

Seared Salmon 29

8 oz Laguna Blanca Salmon, Garden Romesco
Sauce, Herb and Almond Salad

Hog Chop 28

12 oz Hand Cut Pork Chop, Peach Fresno Jam

Garden Ratatouille 20

Stewed Garden Vegetables, Fresh Herbs,
Eight-Year Balsamic

SIDES

Small Bowl..... 5

serves two

Large Bowl..... 8

serves four

**contains soy*

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