



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 23

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

Sweet Potato Hummus 12

Garden Sweet Potatoes, Gluten-Free Flatbread

Simple Salad 10

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

Fall Caesar 15

Roma Crunch, Caesar Dressing*, Butternut Squash, Parmesan

Harvest Salad 13

Local Greens, Fuji Apples, Dried Cranberries, Toasted Pecans, Kenny's Asiago Cheese, Maple Balsamic

Add grilled chicken to any salad 8

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

Strip Steak 50

12 oz Dry Branch Strip Steak, Herb Compound Butter

Pan Seared Trout 24

10 oz Idaho Trout, Lemon Brown Butter, Toasted Almonds

Hog Chop 29

12 oz Hand Cut Pork Chop, Caramelized Onion Bacon Jam

SIDES

Small Bowl..... 6

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.