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, Marcona Almonds, 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*

Beef Osso Bucco **35**
16 oz Black Hawk Farms Beef, Bourbon Demi-Glace

Hog Chop **29**
12 oz Hand Cut Pork Chop, Caramelized Onion Bacon Jam

Pan Seared Trout **24**
10 oz Idaho Trout, Lemon Brown Butter, Toasted Almonds

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.