


APPETIZERS


 **GRILLED WINGS / \$10**
Grilled Drumettes, Tossed in House Buffalo, Bourbon Glaze, or Oklahoma Sweet Heat, Served with Buttermilk Ranch

WINGS / \$8
Fried, Tossed in House Buffalo, Bourbon Glaze, or Oklahoma Sweet Heat, Served with Buttermilk Ranch

BEER BATTERED CHEESE CURDS / \$9
Topped with Applewood Smoked Bacon, Cotija Cheese, & Scallions Served with Cajun Remoulade

SMOKED CHICKEN QUESADILLA / \$9
Caramelized Onions, Pepper Jack, & Chimichurri

CHILI LIME PORK RINDS & DIPS / \$7
Bacon Onion Jam & Pimento Cheese infused with Reef Donkey® Ale.

 **FRIED GARLIC PICKLES / \$9**
Local Chill Dill® Pickles with Horseradish Mustard Aioli


 **HOUSE SMOKED GROUPER FISH DIP / \$10**
Pickled Onion, Grilled Lemon, & Crostinis

SOUPS & SALADS


SOUP OF THE DAY / \$6

STOUT & ONION SOUP / \$7
Gruyere Cheese & Pumpernickel Croutons

STEAKHOUSE WEDGE SALAD / \$14
House Grown Herb Sirloin Steak, Butter Lettuce, Sugar Cured Bacon, Gorgonzola, Crispy Vidalia Onion Straws, Grape Tomato, & Blue Cheese Dressing

 **GRILLED SALMON & ASPARAGUS SALAD / \$14**
Arugula, Cucumber, Feta, & Dijon Vinaigrette


CHOPPED COBB SALAD / \$8
Iceburg Lettuce, Buttermilk Fried Avocado, Bacon, Tomato, Roasted Corn, Hard-Cooked Egg, Bleu Cheese Crumbles, & House-Made Buttermilk Ranch *Add Chicken \$4*

 **CAESAR SALAD / half \$7.5 | full \$9.5**
Hearts of Romaine, Garlic Croutons, Shaved Parmesan, & Caesar Dressing (Vegetarian) *Add Chicken \$4 | Add Shrimp or Salmon \$5.5*

Sandwiches & burgers are made with a fresh baked Local Rosemary Roll & includes choice of one side: Fries, Sweet Potato Fries, Mustard Bacon Slaw, or Fresh Fruit. Gluten Free bread option for \$1 upcharge.

HAND-HELDS


CHICKEN TENDERS / \$9 Pickle Brined & Hand Breaded served with Stone Ground Beer Mustard or House-Made Ranch

 **STOUT & ONION FRENCH DIP / \$13** With Shaved Prime Rib, Smoked Provolone, Pickled Onion, & Cherry Peppers on a Toasted Baguette

ORIGINAL CUBAN / \$12 Made Tampa-Style, Garlic-Rubbed Pork, Genoa Salami, Ham, Swiss, Pickles, Mayo, & Mustard, on La Segunda Cuban Bread

SOUTHERN FRIED CHICKEN SANDWICH / \$11 Buttermilk Fried Chicken Thigh, Mustard Bacon Slaw, Hot Sauce, & Garlic Pickles

KOREAN STREET TACO / \$11 With Grilled Gochujang Red Grouper, Kimchi, Grilled Avocado, & Creamy Sriracha

 **SMOKED PRIME RIB TACOS / \$11** Topped with Cotija Cheese, Pickled Radish Slaw, & Oklahoma Sweet Heat Sauce

Our Niman Ranch® burgers are made with all natural angus beef and are antibiotic and hormone free.

BURGER CULTURE

NATURAL BURGER / \$11
With Lettuce, Tomato, Onions, & Choice of Cheese


HANGOVER / \$13
Topped with Sugar Cured Bacon, Fried Egg, & Potato Sticks

BACON & APPLEWOOD SMOKED CHEDDAR BURGER / \$13
Topped with Head Country® BBQ sauce & Crispy Vidalia Onions

STEAKHOUSE BURGER / \$13
Topped with Peppercorn Crusted, Bacon Onion Jam, & Arugula

BULL & HOG / \$12
Topped with Grilled Chorizo, Candied Bacon, Smoked Gouda, Onion Ring, & Mustard Glaze

SMOKE HOUSE / \$14
Topped with House Smoked Prime Rib, Fried Jalapenos, Smoked Cheddar, & Roasted Garlic Aioli


 **BEYOND BURGER® / \$12**
Plant Based Burger Patty with Lettuce, Tomato, & Onion


ENTRÉES


GRILLED KOBE MEATLOAF / \$16 Tennessee Whiskey Cream, Crispy Vidalia Onions, & Smashed Yukon Potatoes


HOUSE-GROWN HERB RUBBED HEREFORD RIBEYE / \$32 Truffle Compound Butter & Smashed Yukon Potatoes


 **ORANGE BLOSSOM HONEY & TANGERINE GLAZED SALMON / \$19** Served with Applewood Smoked Cheddar Grits

 **HERB-GRILLED CHICKEN BREAST / \$18** Ashley Farms® Free-Range Chicken, Grilled Asparagus, Roasted Tomatoes, & Lemon Butter

 **WILD MUSHROOM RAVIOLI / \$15** Asparagus, Artichokes, Sundried Tomatoes, Spinach, & House-Smoked Tomato Cream Sauce

 **CARAMEL PECAN BAR / \$6** Pané Rustica Pecan Bar, House-made Sea Salt Caramel, & Vanilla Bean Ice Cream

 **HOUSE-MADE KEY LIME PIE / \$7** Made with Key West Key Limes

 **BROWNIE SUNDAE / \$6** Ghiradelli Chocolate House-Made Brownie, Vanilla Bean Ice Cream, & Prichard's® Tennessee Whiskey Caramel Sauce

DESSERTS

 **Gluten Free**
 **Item prepared on the Big Green Egg**

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the risk of food borne illness. Please make your server aware of any food allergies or dietary needs upon arrival.

 **Vegetarian**

THE PANTRY

BAR SNACKS

CHEESE FRIES / \$5
Creole Remoulade

CHIPS AND SALSA / \$4
Tortilla Chips and Fresh Salsa
Add Guacamole \$3

CHIPS AND DIP / \$4
Kettle Chips and French Onion Dip

GOLDFISH / \$2

ALMONDS / \$4
Choice of Natural, Smoked or Cocoa

WASABI PEAS / \$3

BUTTER TOFFEE PEANUTS / \$3

SEASONED CASHEWS / \$4
Choice of Salt and Pepper or Wasabi and Soy

HOUSE FAVORITE BACON / \$4

THE FLASK & THE TUMBLER

CLASSIC COLLECTION

1830 LEGEND / \$11
Bulleit Bourbon, Blood Orange Liqueur, Dash of Bitters, House-Grown Mint

CUCUMBER GIMLET / \$11
Hendricks Gin, Cucumber, Fresh Lime Juice

FILTHY MARTINI / \$12
Ketel One Vodka, Olive Brine, Bleu Cheese Stuffed Olives

NAKED MOJITO / \$9
Naked Turtle Rum, Muddled Blackberries, House Grown Mint, Topped with Chambord

RUBY RED MARGARITA / \$11
Don Julio Tequila, Ruby Red Grapefruit Juice, Lime, Agave Nectar, Grand Marnier Floater

MOSCOW MULE / \$10
Russian Standard Vodka, Fresh Lime Juice, Fever Tree Ginger Beer

SUMMER SELECTIONS

KENTUCKY SMASH / \$10
Maker's Mark Bourbon, Agave Nectar, Muddled Lemon and Orange

LAVENDER LEMON MARTINI / \$10
Organic Crop Vodka, Fresh-Squeezed Lemon Juice, Hint of House-Grown Lavender, Sugar Rim

PIMM'S CUP / \$10
Pimm's No.1 Liqueur, Cucumber, Strawberry, Lemon, Rosemary, Ginger Beer, House-Grown Mint

SUMMER STORM / \$9
Tanqueray Gin, Muddled Blackberries, Lime Juice, Simple Syrup

SWEET BUMBLE / \$9
Ciroq Vodka, Grapefruit Juice, Touch of Honey, Sprig of Rosemary

THE CELLAR

WHITES

CHARDONNAY
J Lohr "Riverstone," Monterey / \$9
Kendall Jackson, California / \$11

PINOT GRIGIO / \$9
Luna Nuda, Veneto

RIESLING / \$8
Pacific Rim, Washington

SAUVIGNON BLANC / \$8
Clifford Bay, Marlborough

REDS

CABERNET SAUVIGNON
Liberty School, Paso Robles / \$11
St. Francis, Sonoma / \$15

MERLOT / \$8
Castle Rock, Washington

PINOT NOIR / \$10
Hahn, Monterey

RED BLEND / \$13
Trouble Maker, Paso Robles

THE CASK

BOURBON

ANGELS ENVY / \$13 Frankfort, Kentucky

BLANTON'S / \$15 Frankfort, Kentucky

BUFFALO TRACE / \$8 Frankfort, Kentucky

BULLEIT / \$10 Lawrenceburg, Kentucky

E.H. TAYLOR SMALL BATCH / \$12 Frankfort, Kentucky

ELMER T. LEE / \$11 Frankfort, Kentucky

FOUR ROSES SMALL BATCH / \$11 Lawrenceburg, Kentucky

KNOB CREEK / \$10 Clermont, Kentucky

MAKER'S MARK / \$9 Loretto, Kentucky

STAGG JUNIOR / \$13 (134 Proof) Frankfort, Kentucky

WHISKEY

GENTLEMAN JACK / \$11 Lynchburg, Tennessee

JACK DANIEL'S / \$10 Lynchburg, Tennessee

PRICHARD'S CHOCOLATE DOUBLE / \$15 Kelso, Tennessee

RYE

BULLEIT / \$10 Lawrenceburg, Kentucky

SAZERAC / \$8 Frankfort, Kentucky



Please enjoy responsibly. You must be 21 years or older to purchase alcoholic beverages.