

Spring Dinner Menu

SMALL PLATES

Strawberries & Cucumbers Salad	10
Spring Greens, Toasted Almonds, Goat Cheese, Fresh Basil, Balsamic Vinaigrette (V, GF)	
Warm Farro with Spring Vegetables	13
Baby Spinach, Sautéed Artichoke Hearts, Asparagus, English Peas, Kenny's Asiago (V)	
Deep Fried Deviled Eggs	8
Capriole Goat Cheese, Spiced Cherry Jam (V)	
Spring Asparagus	10
English Peas, Breakfast Radish, Fresh Mint, Kenny's Asiago, Lemon Yogurt (V, GF)	
Mixed Spring Lettuces	6
Toasted Pecans, Cherry Tomatoes, Hardboiled Egg, Beemster XO, Sorghum Mustard Dressing (V)	
Fried Green Tomato Stack	12
Pimento Cheese, Shaved Country Ham, Microgreens, Pimiento Puree, Buttermilk Herb Dressing	
Kentucky Burgoo	10
Berea College Farm Chicken, KY Mutton, Pork, Baby Lima Beans, Potatoes, Sweet Corn, Tomatoes (GF)	
Black Eyed Pea Falafel	12
Roasted Baby Carrots, Mixed Lettuces, Breakfast Radish, Butter Bean Hummus, Peanut Tahini (VG, GF)	
Chicken Liver Pâté	10
Grilled French Bread, Sliced Apples, Creole Mustard, Chow Chow (GFP)	

MAINS

Pan Seared Walleye	25
Crispy Fingerling Potatoes, Roasted Cauliflower, Chili Oil, Peanut Romesco Sauce (GF)	
Grilled Lamb Chops	37
Baby Lima Beans, Spinach, Preserved Lemon, White Cheddar Grit Cake, Pea Shoots, Sorghum Mustard (GFP)	
Grilled Cauliflower Steak	22
Lexington Pasta Fettucine, Creamy Pecan Pesto, Gorgonzola, Cherry Tomatoes, Balsamic Reduction (V)	
Filet Mignon GF	36
8 oz. Angus Beef Tenderloin, Crispy Fingerling Potatoes, Grilled Brassica, Blue Cheese Butter (GF)	
Chicken Flakes in a Bird's Nest	23
Berea College Chicken, Potato Nest, Fresh Thyme, Shiitake Mushrooms, Lemon, Whipped Potatoes, Grilled Brassica	
Pork Chop, Some Tricky Way	25
Bone-In Stone Cross Farm Pork Chop, White Cheddar Grits, Miso Braised Turnip Green, Red Eye Gravy, Chow Chow	
Chickpea Country Captain	18
Low Country Curry, Bell Peppers, Tomato, Golden Raisins, Roasted Peanuts, White Rice (V, GF)	
Miso-Honey Glazed Salmon	22
Crispy Rosemary Red Potatoes, French Beans, Green Apple Relish (GF)	
Pan Roasted Spring Chicken	22
Whipped Potatoes, English Peas, Carrots, Asparagus, Tarragon Cream, Pea Shoots, Orange Zest (GF)	

Executive Chef Jason Ritchey
Sous Chef Chris Turner

18% gratuity is added to parties of 8 or more.
Please ask to alert our chef if there are any food allergies or dietary restrictions.
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of illness.
We proudly support Berea College Farm as well as other Kentucky farmers throughout the state.