

Dinner Menu

SMALL PLATES

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

MAINS

Pan Seared Walleye GF	25
Crispy Fingerling Potatoes, Roasted Cauliflower, Chili Oil, Peanut Romesco Sauce	
Grilled Lamb Chops GFP	37
Baby Lima Beans, Spinach, Preserved Lemon, White Cheddar Grit Cake, Pea Shoots, Sorghum Mustard	
Grilled Cauliflower Steak V	22
Lexington Pasta Fettucine, Creamy Pecan Pesto, Gorgonzola, Cherry Tomatoes, Balsamic Reduction	
Filet Mignon GF	36
8 oz. Angus Beef Tenderloin, Crispy Fingerling Potatoes, Grilled Brassica, Blue Cheese Butter	
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 VG, GF	18
Low Country Curry, Bell Peppers, Tomato, Golden Raisins, Roasted Peanuts, White Rice	
Miso-Honey Glazed Salmon GF	22
Crispy Rosemary Red Potatoes, French Beans, Green Apple Relish	
Pan Roasted Spring Chicken GF	22
Whipped Potatoes, English Peas, Carrots, Asparagus, Tarragon Cream, Pea Shoots, Orange Zest	

18% Gratuity is added to parties of 8 or more.

Please ask to alert our chef if you have any food allergies or dietary restrictions.

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

We proudly support Berea College Farm as well as other Kentucky farmers throughout the state.

V – Vegetarian, VG – Vegan, GF – Gluten Free, GFP – Gluten Free Possible