

APPETIZERS


-  **GRILLED WINGS**
Grilled Drummettes, Tossed in House Buffalo, Bourbon Glaze, or Oklahoma Sweet Heat, Served with Buttermilk Ranch..... 10
- WINGS**
Fried, Tossed in House Buffalo, Bourbon Glaze, or Oklahoma Sweet Heat, Served with Buttermilk Ranch..... 8
- NACHOS**
Choice of Smoked Chicken or Mojo Pork, Pickled Radish, Avocado Crema, Pepper Jack, Cotija Cheese, Jalapeno, Pico de Gallo..... 9

- SMOKED CHICKEN QUESADILLA**
Caramelized Onions, Pepper Jack, Chimichurri..... 9
- ROCK SHRIMP & ANDOUILLE "HUSH PUPPIES"**
Creole Remoulade..... 8
- [V] BUTTERMILK FRIED GREEN TOMATOES**
Creole Remoulade..... 7
- BAR SNACKS**
See back of menu for bar snacks options..... 3-5

SOUPS & SALADS



All salads can be served without meat upon request.

- SOUP OF THE DAY**..... 6
- SMOKED WHITE CHILI**
Smoked Chicken, Green Chili, Onions, Cannellini Beans..... 7
- CHOPPED COBB SALAD**
Iceberg Lettuce, Buttermilk Fried Avocado, Bacon, Tomato, Roasted Corn, Hard-Cooked Egg, Bleu Cheese Crumbles, House-Made Buttermilk Ranch..... 8
Add Chicken 4

-  **GRILLED SALMON & ASPARAGUS SALAD**
Arugula, Cucumber, Feta, Dijon Vinaigrette..... 13
- STEAK SALAD**
Spring Mix, Crispy Vidalia Onions, Bacon, Bleu Cheese, Cherry Tomatoes, Balsamic Vinaigrette..... 13
- [V] CAESAR SALAD**
Hearts of Romaine, Garlic Croutons, Shaved Parmesan, Caesar Dressing (Vegetarian)..... half 7.5 | full 9.5
Add Chicken 4 | Add Shrimp or Salmon 5.5

SANDWICHES

Any sandwich can be made with gluten free bread upon request.



-  **SMOKED PRIME RIB** Caramelized Onion, Crispy Vidalia Onions, Melted Pepper Jack, Horseradish Cream..... 13
- ORIGINAL CUBAN** Made Tampa-Style, Garlic-Rubbed Pork, Genoa Salami, Ham, Swiss, Pickles, Mayo, Mustard, La Segunda Cuban Bread..... 12
- HARD CIDER CHICKEN BREAST** Angry Orchard® Hard Cider Brined Chicken Breast, Cranberry-Apple Chutney, Bacon, Arugula, Pané Rustica Rosemary Roll..... 11
-  **SMOKED PRIME RIB TACOS** Cotija Cheese, Pickled Radish Slaw, Choice of: Chimichurri Crema, Horseradish Aioli, or Oklahoma Sweet Heat..... 9
- CRISPY SHRIMP TACOS** Fried Shrimp, Maizina Tortillas, Mustard-Bacon Slaw, Avocado Crema..... 10

BURGER CULTURE

Our Meyers® burgers are made with all natural angus beef and are antibiotic and hormone free. Any burger can be made with gluten free bread upon request.

- NATURAL BURGER**
Lettuce, Tomato, Onions, Choice of Cheese, Pané Rustica Rosemary Roll..... 11
- TENNESSEE WHISKEY BURGER**
Tennessee Whiskey Cream, Garlic Confit, Crispy Vidalia Onions..... 12
- BACON & APPLEWOOD SMOKED CHEDDAR BURGER**
Head Country BBQ, Crispy Vidalia Onions..... 12
- CUBAN BURGER**
Mojo Pork, Grilled Ham, Pickles, Swiss, Cuban Mayo, La Segunda Cuban Bread..... 12
- BLACKENED TURKEY BURGER**
Roasted Corn Guacamole, Pepper Jack..... 11
- [V] GRILLED BLACK BEAN BURGER**
Chimichurri Mayo, Roasted Corn Guacamole..... 11
- BURGER OF THE WEEK**..... 11
Ask us about our specialty burger this week. We dare ya!

ENTRÉES

- GRILLED KOBE MEATLOAF** Tennessee Whiskey Cream, Crispy Vidalia Onions, Smashed Yukon Potatoes..... 16
- HOUSE-GROWN HERB RUBBED HERFORD RIBEYE** Truffle Compound Butter, Smashed Yukon Potatoes..... 32
-  **ORANGE BLOSSOM HONEY & TANGERINE GLAZED SALMON** Applewood Smoked Cheddar Grits..... 19
-  **HERB-GRILLED CHICKEN BREAST** Ashley Farms® Free-Range Chicken, Grilled Asparagus, Roasted Tomatoes, Lemon Butter..... 18
- [V] WILD MUSHROOM RAVIOLI** Asparagus, Artichokes, Sundried Tomatoes, Spinach, House-Smoked Tomato Cream Sauce... 15

DESSERTS

- [V] CARAMEL PECAN BAR** Pané Rustica Pecan Bar, House-made Sea Salt Caramel, Vanilla Bean Ice Cream..... 6
- [V] HOUSE-MADE KEY LIME PIE** Made with Key West Key Limes..... 7
- [V] BROWNIE SUNDAE** Ghiradelli Chocolate House-Made Brownie, Vanilla Bean Ice Cream, Prichard's® Tennessee Whiskey Caramel Sauce..... 6

 **Gluten Free**

 **Item prepared on the Big Green Egg**

[V] Vegetarian

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.

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	
PRETZELS	4
Beer Mustard	

CLASSIC COLLECTION

1830 LEGEND	
Bulleit Bourbon, Blood Orange Liqueur, Dash of Bitters, House-Grown Mint.....	11
CUCUMBER GIMLET	
Hendricks Gin, Cucumber, Fresh Lime Juice.....	11
FILTHY MARTINI	
Ketel One Vodka, Olive Brine, Bleu Cheese Stuffed Olives.....	12
NAKED MOJITO	
Naked Turtle Rum, Muddled Blackberries, House Grown Mint, Topped with Chambord.....	9
RUBY RED MARGARITA	
Don Julio Tequila, Ruby Red Grapefruit Juice, Lime, Agave Nectar, Grand Marnier Floater.....	11
MOSCOW MULE	
Russian Standard Vodka, Fresh Lime Juice, Fever Tree Ginger Beer.....	10

WHITES

CHARDONNAY	
J Lohr "Riverstone," Monterey.....	9
Kendall Jackson, California.....	11
PINOT GRIGIO	
Luna Nuda, Veneto.....	9
RIESLING	
Pacific Rim, Washington.....	8
SAUVIGNON BLANC	
Clifford Bay, Marlborough.....	8

BOURBON

ANGELS ENVY Frankfort, Kentucky.....	11
BLANTON'S Frankfort, Kentucky.....	15
BUFFALO TRACE Frankfort, Kentucky.....	8
BULLEIT Lawrenceburg, Kentucky.....	10
E.H. TAYLOR SMALL BATCH Frankfort, Kentucky.....	12
ELMER T. LEE Frankfort, Kentucky.....	11
FOUR ROSES SMALL BATCH Lawrenceburg, Kentucky.....	9
KNOB CREEK Clermont, Kentucky.....	10
MAKER'S MARK Loretto, Kentucky.....	9
STAGG JUNIOR (134 Proof) Frankfort, Kentucky.....	13

TENNESSEE WHISKEY

GENTLEMAN JACK Lynchburg, Tennessee.....	11
JACK DANIEL'S Lynchburg, Tennessee.....	9
PRICHARD'S CHOCOLATE DOUBLE Kelso, Tennessee.....	15

RYE

BULLEIT Lawrenceburg, Kentucky.....	10
SAZERAC Frankfort, Kentucky.....	8

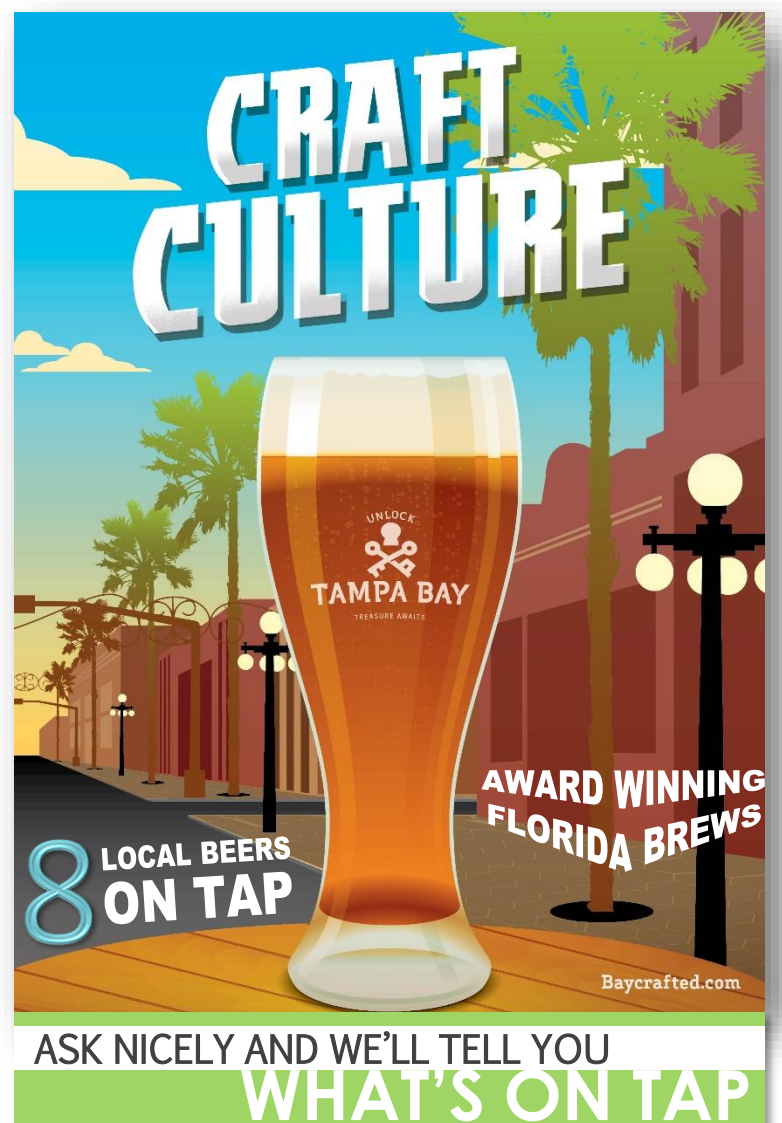
GOLDFISH	3
ALMONDS	
Choice of Natural, Smoked or Cocoa.....	4
WASABI PEAS	4
BUTTER TOFFEE PEANUTS	4
SEASONED CASHEWS	4
Choice of Salt and Pepper or Wasabi and Soy	
HOUSE FAVORITE BACON	4

SUMMER SELECTIONS

KENTUCKY SMASH	
Maker's Mark Bourbon, Agave Nectar, Muddled Lemon and Orange.....	10
LAVENDER LEMON MARTINI	
Organic Crop Vodka, Fresh-Squeezed Lemon Juice, Hint of House-Grown Lavender, Sugar Rim.....	10
PIMM'S CUP	
Pimm's No.1 Liqueur, Cucumber, Strawberry, Lemon, Rosemary, Ginger Beer, House-Grown Mint.....	10
SUMMER STORM	
Tanqueray Gin, Muddled Blackberries, Lime Juice, Simple Syrup.....	9
SWEET BUMBLE	
Ciroq Vodka, Grapefruit Juice, Touch of Honey, Sprig of Rosemary.....	9

REDS

CABERNET SAUVIGNON	
Liberty School, Paso Robles.....	11
St. Francis, Sonoma.....	15
MERLOT	
Castle Rock, Washington.....	8
PINOT NOIR	
Hahn, Monterey.....	10
RED BLEND	
Trouble Maker, Paso Robles.....	13



ASK NICELY AND WE'LL TELL YOU
WHAT'S ON TAP

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