Castle Farm

at The Kentucky Castle

STARTERS

PORK BELLY GF 18
sweet maple vanilla bourbon braised pork, hot pepper jelly, crisp cinnamon chicharrónes

BRIE & CHUTNEY PASTRY 14
double cream brie wrapped in puff pastry, local apple chutney, pickled onions, candied black walnuts

MUSHROOM TORTE 15
soufflé of mushrooms, Austrian pumpkin seed oil, smoked bleu cheese mousse

OXTAIL MEDALLIONS GF 22
TKC SIGNATURE: served with a foie gras bordelaise

CHEF WALL'S CHARCUTERIE BOARD 35
cured meats, cheese from local creameries, honeycomb, pickled vegetables

ENTREES

WAGYU FILET GF 52
cast iron seared Wagyu filet, bone marrow compound butter, Swiss potato gratin, confit garlic French beans

HONEY GLAZE PORK CHOP GF 32
The Kentucky Castle harvested honey, garden sweet potato purée, arugula, shaved fennel, tossed in a Saba balsamic

FREEDOM RUN LAMB SHANK 42
slow braised lamb shank, rosemary truffle bordelaise, crispy fingerlings, tossed with green onions, fried eggplant

BLACKHAWK BRAISED SHORT RIBS 28
mushroom marsala sauce, creamy grits, sautéed brussels sprouts, house bacon, peppercorn dijon vinaigrette

FARMER JOE DUCK BREAST 42
fig cognac sauce, stuffed cremini mushrooms, cranberry risotto

ORA KING SALMON 38
apple butter pecan crusted, sautéed farro grain, spinach, peppadew pepper, creamed parsnips

CASHEW & BUTTERNUT HARVEST GF 24
butternut sorghum purée, creamy cashew confit carrot, cabbage & beet slaw

SOUP & SALAD

SOUP OF THE DAY 9
seasonal soup with garden fresh ingredients

GOAT CHEESE BRULEE GF 15
Capriole goat cheese custard, bruléed with pure maple sugar, Parmesan Reggiano crisp, black raspberry coulis, artisan lettuce

PEAR HARVEST GF 14
dried cherries, sweet & spicy pecans, goat feta, apple cider vinaigrette, sliced Asian pears

Kentucky Proud

SIDES

House-cut Truffle Fries 11
Cavatappi Macaroni & Cheese 10
Chef's Vegetable of the Day 9
Sauteéd Mushrooms 8
Brussels Sprouts in Bourbon Butter 10
Maple Brown Sugar Carrots 8

***GF denotes gluten free** ***Please inquire with your server about Vegan options**

**If you have any food allergies, please inform your server. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food-borne illness*