

Castle Farm

at The Kentucky Castle

STARTERS

DUMPLINGS 12
butternut lemongrass ginger dumplings, sesame aioli, pumpkin seed oil

PAN FRIED BRIE 14
crispy panko pecan brie with black raspberry gastrique and brown butter crostini

SEA SCALLOPS^{GF} 28
pan seared with honeynut purée, apple pear salsa, and brown butter pine nuts

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

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

ENTREES

PRIME FILET^{GF} 55
8oz filet cast iron seared with cabernet porcini bordelaise, confit carrots, kohlrabi potato gratin

MANGALITSA PORK CHOP 38
grilled 16oz pork chop with maple syrup, bourbon-vanilla sauce, braised white radicchio, tossed with arugula, bean sprouts, toasted pecans, and saba balsamic

LAMB SHANK^{GF} 42
creamy polenta, sorghum chive butter, rosemary cognac demi-glace, and crispy parsnips

HALF HEN^{GF} 32
seared with creamy sherry beurre blanc, long stem artichokes, TKC honey sweet potato purée, crispy kale chips

SOUP & SALAD

SOUP OF THE DAY 9
seasonal soup with garden fresh ingredients

BRUSSELS SPROUTS SALAD^{GF} 16
caramelized onions, balsamic reduction, arugula with maple TKC honey vinaigrette, pomegranate seeds, and house bacon

BABY KALE SALAD 14
bourbon sorghum vinaigrette, pumpkin seed endive, cranberries, smoked cheddar and fried shallots

SIDES

Dirty Andouille Risotto^{GF} 8

Sunflower Sundries Creamy Grits^{GF} 8

Brussels Sprouts w/ House Bacon^{GF} 9

Chef's Vegetable of the Day 9

Cavatappi Macaroni & Cheese 10

House-cut Truffle Fries 11

WAGYU SHORT RIB^{GF} 36
braised with creamy guajillo pepper sauce, pickled jalapeño cheddar fried grits, jicama carrot avocado slaw, tossed in ancho cilantro dressing

HALIBUT 42
seared with granny smith apple salsa verde verjus, saffron rice cake, lemon champagne baby spinach, and pea shoots

SWEET POTATO GNOCCHI 23
sautéed sage butter, shishito peppers, marcona almonds, portobello mushrooms, pearl onions, bourbon fig cream velouté, topped with chives



*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