

Castle Farm

at The Kentucky Castle

Tim Smalley
Executive Chef

Adam Fraley
Sous Chef

Appetizers, Soup, & Salads

Lamb Meatballs GF
Za’atar Whipped Ricotta, Spiced Mediterranean Tomato Sauce. 19

Maryland Style Crab Cakes
Pickled Fennel, Saffron Orange Aioli, Arugula. 32

TKC Farmhouse Charcuterie Board GFP
Capicola, Prosciutto, Taleggio, Mimolette, Crostini, Olives, Smoked Mustard Caviar, Honeycomb. 35

Roasted Heirloom Carrot Tart
Lemon Whipped Ricotta, Honey Roasted Heirloom Carrots, Arugula Pesto. 17

Beef Tartare
Minced Prime Beef, Cured Egg Yolk, Capers, Smoked Mustard Seeds, Dijon, Crostini. 20

Mussels
Bacon Butter Broth, Preserved Lemon, Toasted Baguette. 20

Toby’s Fresh Bread Service
Whipped Basil Garlic Butter, Rosemary, Thyme. Fennel Pollen. 15

Broccoli & Brie Soup
Eiffel Tower Brie, Broccoli Crowns, Croutons, Béchamel. 14

Black Garlic Caesar
Romaine Crunch, Croutons, Parmigiano Reggiano. Black Garlic Caesar Dressing. 19.

Poached Pear Salad GF, V
Red Wine Poached Pears, Point Reyes Bleu Cheese, Candied Pecans. Cinnamon Vinaigrette, Spring Mix. 17

Entrées

Salmon GF *Suggested Wine Pairing: Misfits & Mavens Pinot Noir*
Pecan Gremolata Encrusted Salmon Fillet, Parsnip Puree, Roasted Baby Carrots. 48

Korean Fried Chicken *Suggested Wine Pairing: Schmitt- Söhne Riesling*
Gochujang Glazed Airline Breast, Sesame Soy Bok Choy, Cilantro, Roasted Peanuts. 38

Lobster Tagliatelle GF *Suggested Wine Pairing: House of Brown Chardonnay*
Canadian Lobster Tail, House Made Squid Ink Pasta, Sauce Américaine. Artichoke, Preserved Lemon, Parmesan 55

Stuffed Eggplant GF, V, VG *Suggested Wine Pairing: Côte de Roses Rosé*
Chickpeas, Tomato, Mediterranean Rice, Crispy Sunchokes, Hummus. 30

Bouillabaisse *Suggested Wine Pairing: Seaside Sauvignon Blanc*
Traditional French Seafood Stew with Mussels, Shrimp, and Monkfish. 60

Osso Bucco GF *Suggested Wine Pairing: Misfits and Mavens Pinot Noir*
Braised Beef Shank, Saffron Risotto, Braising Jus, Grilled Asparagus. 65

Filet Mignon GF *Suggested Wine Pairing: Bonanza “The Vinekeeper” Cabernet Sauvignon*
Foie Gras Torchon “Butter”, Grilled Asparagus, Potato Dauphinoise, Bordelaise. 90

Shareable Sides

Potato Dauphinoise GF	10	Roasted Baby Carrots GF, V	10
Grilled Asparagus GF, V	12	Sesame Soy Bok Choy GF, V	10
Saffron Risotto GF, V	12	Taleggio Prosciutto Mac & Cheese	18

20% 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.
V – Vegetarian, VG – Vegan, VGP – Vegan Possible, GF – Gluten Free, GFP – Gluten Free Possible.