

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 Sunchoke, 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.