

# Castle Farm

at The Kentucky Castle

Tim Smalley  
Executive Chef

Adam Fraley  
Sous Chef

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## Appetizers, Soup, & Salads

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### Lamb Meatballs <sup>GF</sup>

Za'atar Whipped Ricotta, Spiced Mediterranean Tomato Sauce. 19

### Maryland Style Crab Cakes

Pickled Fennel, Saffron Orange Aioli, Arugula. 32

### TKC Farmhouse Charcuterie Board <sup>GFP</sup>

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 <sup>GF, V</sup>

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

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## Entrées

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### Salmon <sup>GF</sup>

*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

*Suggested Wine Pairing: House of Brown Chardonnay*

Canadian Lobster Tail, House Made Squid Ink Pasta, Sauce Américaine. Artichoke, Preserved Lemon, Parmesan 55

### Stuffed Eggplant <sup>GF, V, VG</sup>

*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 <sup>GF</sup>

*Suggested Wine Pairing: Misfits and Mavens Pinot Noir*

Braised Beef Shank, Saffron Risotto, Braising Jus, Grilled Asparagus. 65

### Filet Mignon <sup>GF</sup>

*Suggested Wine Pairing: Bonanza "The Vinekeeper" Cabernet Sauvignon*

Foie Gras Torchon "Butter", Grilled Asparagus, Potato Dauphinoise, Bordelaise. 90

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## Shareable Sides

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Potato Dauphinoise <sup>GF</sup> 10

Roasted Baby Carrots <sup>GF, V</sup> 10

Grilled Asparagus <sup>GF, V</sup> 12

Sesame Soy Bok Choy <sup>GF, V</sup> 10

Saffron Risotto <sup>GF, V</sup> 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.