

Castle Farm

at The Kentucky Castle

Tim Smalley
Executive Chef

Greg Reed
Sous Chef

Appetizers, Soup, & Salads

Lamb Meatballs

Za'atar Whipped Ricotta, Spiced Mediterranean Tomato Sauce. 20

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

Beef Tartare

Minced Prime Beef, Egg Yolk, Capers, Smoked Mustard Seeds, Dijon, Crostini. 22

Fried Squash Blossoms ^V

Stuffed with Lemon Garlic Ricotta, Basil, Honey. 22

Five Spice Pork Belly

Rhubarb Compote, Braised Rhubarb, Pork Cracklins 22

Toby's Fresh Bread Service ^V

Roasted Garlic Basil Butter, Fennel Pollen. 15

Chilled Pea Soup

Crab Salad, Mint, Dill, Lemon. 13

Black Garlic Caesar ^V

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

Poached Asparagus Salad ^{GF, V}

Warm Bacon Vinaigrette, White Cheddar, Toasted Pine Nuts, Watermelon Radish. 18

Entrées

Monkfish ^{GF}

Suggested Wine Pairing: JaM Cellars Chardonnay

Salsify Root Three Ways, Wild Mushrooms, Gremolata. 48

Korean Fried Chicken

Suggested Wine Pairing: Schmitt- Söhne Riesling

Gochujang Glazed Airline Breast, Sesame Soy Bok Choy, Cilantro, Roasted Peanuts. 42

Shrimp & Grits ^{GF}

Suggested Wine Pairing: Bottega Pinot Grigio

Weisenberger Cheese Grits, Andouille, Trinity, Shrimp Broth. 42

Stuffed Eggplant ^{V, VG}

Suggested Wine Pairing: Cote de Roses Rose

Hummus, Mediterranean Rice, Spiced Mediterranean Tomato Sauce, Salsify Chips. 30

Osso Buco ^{GF}

Suggested Wine Pairing: Villa Puccini Tuscan Red Blend

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

Filet Mignon ^{GF}

Suggested Wine Pairing: Bonanza "The Vinekeeper" Cabernet Sauvignon

Potato Dauphinoise, Wild Mushrooms, Bacon, House-made Steak Sauce. 85

Shareable Sides

Potato Dauphinoise ^{GF}	12	Weisenberger Cheese Grits ^{GF, V}	10
Grilled Asparagus ^{GF, V}	12	Sesame Soy Bok Choy ^{GF, V}	12
Bourbon Spiked Mushrooms ^{GF, V}	10	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.