

Castle Farm

at The Kentucky Castle

Tim Smalley
Executive Chef

Greg Reed
Sous Chef

Appetizers, Soup, & Salads

Swedish Meatballs

Roasted Garlic Mashed Potatoes, Worcestershire Cream Sauce, Lingonberry Jam. 20

Crab Cakes

Saffron Orange Aioli, Arugula, Pickled Fennel. 32

TKC Farmhouse Charcuterie Board ^{GFP}

Capicola, Prosciutto, Taleggio, Mimolette, Crostini, Olives, Smoked Mustard Caviar, Honeycomb. 35

Parmesan Lava Cake ^v

Calabrian Chili, Fennel and Orange Salad, Lemon, Basil. 20

Mushroom Mousse ^v

Wild Mushroom Mousse, Pickled Shallot, Toasted Brioche. 18

Toby’s Fresh Bread Service ^v

Roasted Garlic Basil Butter, Fennel Pollen. 15

French Onion Soup

House made Beef Broth, Croutons, Torched Gruyere. 15

Red Snapper Ceviche

Leche de Tigre, Plantain Crisp. 22

Castle Caesar Salad

House Caesar Dressing, Parmigiano Reggiano, Crouton, Tempura Anchovy. 18

Beet and Burrata ^{GF}

Beet Gastrique, Arugula, Sea Salt 18

Entrées

Pumpkin Pasta ^v

Hand Rolled Pasta, Pumpkin Sage Cream, Gruyere and Parmesan Cheese, Toasted Pepitas. 35

Suggested Wine Pairing: House of Brown Chardonnay

Stuffed Eggplant ^{GF, VG}

Saffron Rice, Shakshuka Sauce, Sunchoke Chips, Hummus. 30

Suggested Wine Pairing: Pessimist Red Blend

Shrimp & Grits ^{GF}

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

Suggested Wine Pairing: Cotes des Roses

Chilean Sea Bass

Scallion Crust, Sunchoke Three Ways, Bacon Foam, Lemon. 65

Suggested Wine Pairing: Bottega Vinaia Pinot Grigio

Rack of Lamb ^{GF}

Pistachio Encrusted, Mint Julip Gastrique, Roasted Garlic Mashed Potatoes, Heirloom Carrots. 75

Suggested Wine Pairing: Villa Puccini Tuscan Red Blend

Chicken Ballotine

Cranberry Chestnut Mousseline, Roasted Garlic Mashed Potatoes, Haricot Verts, Honey Sage Glaze. 38

Suggested Wine Pairing: Beringer Chardonnay

Filet Mignon ^{GF}

Sauvignon
Roasted Garlic Mashed Potatoes, Sauteed Swiss Chard, Lemon Pepper Butter. 85

Suggested Wine Pairing: Bonanza “The Vinekeeper” Cabernet

Shareable Sides

Roasted Garlic Mashed Potatoes ^G 12

Weisenberger Cheese Grits ^{GF, V} 10

Heirloom Carrots ^{GF, V} 12

Haricot Verts ^{GF, V} 8

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.