

Castle Farm

at The Kentucky Castle

Tim Smalley
Executive Chef

Tobias Olsen
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 GF

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

Eggplant Rollatini V

Ricotta, Marinara, Basil. 18

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

Toby's Fresh Bread Service V

Roasted Garlic Basil Butter, Fennel Pollen. 15

Chilled Pea Soup

Crab Salad, Mint, Dill, Lemon. 18

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

Salsify Root Three Ways, Wild Mushrooms, Gremolata. 48

Suggested Wine Pairing: JaM Cellars Chardonnay

Korean Fried Chicken

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

Suggested Wine Pairing: Schmitt- Söhne Riesling

Potato Gnocchi V

House Rolled Potato Gnocchi, Wild Ramp Pesto, Artichokes. Asparagus. 38

Suggested Wine Pairing: Seaside Sauvignon Blanc

Shrimp & Grits GF

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

Suggested Wine Pairing: Bottega Pinot Grigio

Stuffed Eggplant V, VG

Mediterranean Rice, Shakshouka Sauce, Salsify Chips. 30

Suggested Wine Pairing: Cote de Roses Rose

Osso Buco GF

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

Suggested Wine Pairing: Villa Puccini Tuscan Red Blend

Filet Mignon GF

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

Suggested Wine Pairing: Bonanza "The Vinekeeper" Cabernet Sauvignon

Shareable Sides

Potato Dauphinoise <small>GF</small>	12	Weisenberger Cheese Grits <small>GF, V</small>	10
Grilled Asparagus <small>GF, V</small>	12	Sesame Soy Bok Choy <small>GF, V</small>	12
Bourbon Spiked Mushrooms <small>GF, V</small>	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.