

Castle Farm

At The Kentucky Castle

Beginnings

Evermore Farm Deviled Eggs ^{GFP}

Smoked Salmon, Pickled Onion, Fried Capers. 19

Blistered Shishito Peppers ^V

Sriracha Aioli, Roasted Almonds. 15

Tempura Asparagus ^V

Crispy Asparagus, Black Garlic Aioli, Chili Crisp. 17

Fried Green Tomatoes

Pickled Shrimp, Cornmeal Breaded Tomatoes, Tomato Bacon Remoulade, Fried Capers. 20

Mushroom Tart ^V

Foraged Mushrooms, Caramelized Onions, Goat Cheese, Buttermilk Dressing. 19

TKC Farmhouse Charcuterie Board ^{GFP}

House Cured Meats, Kenny’s Farmhouse Cheeses, Crostini, Smoked Mustard Caviar, Bacon Jam, Pickled Vegetables, TKC Honey. Double Cheese Substituted Upon Request. 40

Seared Scallops ^{GF}

Apples, Green Onions, Mascarpone, Cucumber, Avocado, Lemon Vinaigrette. 22

Pimento Cheese ^V

Kenny’s Aged Cheddar, Smoked Duke’s Mayo, Benne Seed Crisp. 15

Strawberry Salad ^{GF, V}

Strawberry Dusted Goat Cheese, Pistachios, Spinach, Sweet Balsamic Vinaigrette. 15

Caprese Salad ^{GF, V}

Fresh Mozzarella, Basil, Garden Tomatoes, Olive Oil, Balsamic Reduction. 15

Toby’s Fresh Bread Service

Parker House Rolls, Strawberry Honey Butter Board. 14

Chicken Soup

Artichokes, Creamy Chicken Broth, Lemon, Fresh Herbs. 14

Entrées

Pan Seared Trout

Suggested Wine Pairing: House of Brown Chardonnay

Crab Pecan Stuffed Rainbow Trout, Green Beans, Chili Crisp. Oyster Mushrooms. 47

TKC Fried Chicken

Suggested Wine Pairing: Misfits and Mavens Pinot Noir

Joyce Farms Buttermilk Airline Chicken, Apricot Butter, Whipped Potatoes, Glazed Carrots. 39

Pancetta Pork Tenderloin ^{GF}

Suggested Wine Pairing: Cote de Roses Rosé

Squash Pistachio Pesto, Peas Shoots, Whipped Potatoes, Lemon Thyme Butter. 42

Wagyu Ribeye ^{GF}

Suggested Wine Pairing: Baca Double Dutch Zinfandel

Blackhawk Farms Wagyu Ribeye, Mozzarella, Caprice Tomatoes, Basil, Balsamic Glaze, Roasted Fingerlings. 85

Cheese Ravioli ^V

Suggested Wine Pairing: Schmitt Söhne Riesling

Foraged Mushrooms, Crispy Sunchokes, Lemon Butter, Honeybee Pollen, Ramp Onion Oil. 36

Freedom Run Braised Lamb ^{GF}

Suggested Wine Pairing: Villa Puccini Toscana Blend

White Wine Braised Lamb Leg, Garden Greens, Spring Onions, Whipped Potatoes, Rosemary Lamb Au Jus. 67

Filet & Shrimp ^{GF}

Suggested Wine Pairing: Napa Cellars Cabernet Sauvignon

Blackhawk Farms Wagyu Beef Tenderloin, Herb Garlic Butter Shrimp, Roasted Fingerlings, Green Beans. 79

Shareable Sides

Sautéed Greens ^V

10

Squash Pistachio Pesto ^V

12

Street Corn Salad ^V

10

Herb Whipped Potatoes ^V

12

Parmesan Risotto ^V

10

Mac & Cheese ^V

12

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.