

Castle Farm

at The Kentucky Castle

Tim Smalley
Sous Chef

Greg Reed Executive Chef

Appetizers, Soup, & Salads

Swedish Meatballs

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

Crab Cakes

Piña Colada Aioli, Apple Chayote Slaw. 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

Garden Bruschetta ^V

Heirloom Tomatoes, Burrata Cheese, Basil, Balsamic Glaze. 18

Pork Belly

Manchego Yucca Fritter, Pineapple Rum Glaze, Pickled Pineapple & Fresno Pepper. 22

Toby's Fresh Bread Service ^V

Roasted Garlic Basil Butter, Fennel Pollen. 15

Corn Bisque

Succotash, Bacon, Saffron. 13

Hearts of Palm Caesar ^V

Romaine Hearts, Shaved Manchego, Jalapeno Lime Caesar Dressing. 19.

Compressed Watermelon Salad ^{GF, V}

Strawberry & Feta Mousse, Micro Mint, Balsamic Pearls. 18

Entrées

Bronzino ^{GFP}

Suggested Wine Pairing: Jacques Dumont Sauvignon Blanc

Panzanella with Cherry Tomatoes, Fennel, Basil, Red Wine Vinaigrette. 48

Rutabaga "Pasta" ^{VG}

Suggested Wine Pairing: Beringer Napa Valley Chardonnay

Rutabaga Cashew Coconut Cream, Swiss Chard, Nutritional Yeast. 30

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: San Simeon Chardonnay

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

Crab Ravioli

Suggested Wine Pairing: Cote de Roses Rose

House-rolled Pasta Ricotta, Java Lump Crab, Succotash, Bacon, Tarragon Beurre Blanc. 45

Rack of Lamb ^{GF}

Suggested Wine Pairing: Villa Puccini Tuscan Red Blend

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

Filet Mignon ^{GF}

Suggested Wine Pairing: Bonanza "The Vinekeeper" Cabernet Sauvignon

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

Shareable Sides

Roasted Garlic Mashed Potatoes ^G	12	Weisenberger Cheese Grits ^{GF, V}	10
Heirloom Carrots ^{GF, V}	12	Sesame Soy Bok Choy ^{GF, V}	12
Southern Succotash ^{GF}	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.