

Castle Farm

at The Kentucky Castle

Tim Smalley
Executive Chef

Adam Fraley
Sous Chef

Appetizers, Soup, & Salads

Kenton County Deviled Eggs GF

Chimichurri, Chicharrónes. 19

Maryland Style Crab Cakes

Pickled Fennel, Saffron Orange Aioli, Arugula 32

Pan Seared Foie Gras GF

Lemon Puree, Blackberry, Arugula Salad, Crostini. 28

Mushroom Parfait V

Pickled Shallot, Marinated Shitake, Crostini. 22

TKC Farmhouse Charcuterie Board GFP

Capicola, Prosciutto, Tallegio, Mimolette, Crostini, Olives, Smoked Mustard Caviar, Honeycomb. 32

Seared Scallops V

Butternut Squash Puree, Apple Salsa. 32

Pimento Cheese V

Tillamook Sharp Cheddar, Smoked Paprika, Benne Seed Crisp. 15

Mussels Tikka Masala V

PEI Mussels, Tomato Curry Sauce, Cilantro, Naan. 20

Toby’s Fresh Bread Service

Whipped Basil Garlic Butter, Rosemary, Thyme. Fennel Pollen. 14

Butternut Squash Bisque

Sage Cream, Toasted Pepitas. 12

Crispy Brussels Sprouts Salad

Roasted Butternut Squash, Candied Bacon, Parmesan, Apple Cider Vinaigrette. 15

Poached Pear Salad GF, V

Red Wine Poached Pears, Point Reyes Bleu Cheese, Candied Pecans. Cinnamon Vinaigrette, Spring Mix. 17

Entrées

Salmon GF

Suggested Wine Pairing: House of Brown Chardonnay

Pecan Gremolata Encrusted Salmon Fillet, Parsnip Puree, Roasted Baby Carrots. 48

TKC Fried Chicken

Suggested Wine Pairing: Misfits and Mavens Pinot Noir

Alabama White Sauce, Smoked Ham Hock Collard Green. 38

Porchetta Pork Roast GF

Suggested Wine Pairing: Cote de Roses Rosé

Pork Belly, Caramelized Fennel Jam, Aged Balsamic Glaze, Micro Basil 50

Stuffed Eggplant GF, V, VG

Suggested Wine Pairing: Baca Double Dutch Zinfandel

Chickpeas, Tomato, Saffron Rice, Crispy Sunchokes, Hummus 30

Sweet Potato Gnocchi V

Suggested Wine Pairing: JaM Cellars Butter Chardonnay

Ricotta, Chai Tea Gastrique, Country Apples, Fried Sage. 35

Shrimp & Grits GF

Suggested Wine Pairing: JaM Cellars Butter Chardonnay

White Cheddar Grits, Andouille Sausage, Cajun Trinity, Shrimp Broth, Scallions. 42

Braised Short Rib GF

Suggested Wine Pairing: Misfits and Mavens Pinot Noir

Point Reyes Bleu Cheese Risotto. Asparagus, Braising Jus. 65

Filet Oscar GF

Suggested Wine Pairing: Napa Cellars Cabernet Sauvignon

Lump Crab, Bearnaise Sauce, Asparagus Atop a Prime Filet, Roasted Garlic Mashed Potatoes. 85

Shareable Sides

Smoked Ham Hock Collard Greens	GF	10	Roasted Baby Carrots	GF, V	10
Point Reyes Bleu Cheese Risotto	GF, V	12	White Cheddar Grits	GF, V	12
Roasted Garlic Mashed Potatoes	GF, V	12	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.