

# The Julep Cup Brunch

## Appetizers

Fresh Seasonal Oysters On the Half Shell - Half Dozen. Served with Horseradish, Cocktail, Crackers, and Lemon	9
Oysters Rockefeller - Half Dozen. Roast Oysters on the 1/2 Shell topped with Spinach, Parmesan and Pernod Cream.	9
Crispy Fried Calamari - with Banana Peppers, Saffron, Roasted Red Pepper, and Arugula Aolis, Heirloom Tomato and Olive Salad.	10
Cornmeal Fried Oysters - With Bacon and Green Onion Mornay, and Charred Green Onion Pesto.	12
Smoked Salmon Terrine - With Asparagus and Cream Cheese. Served with Caperberries, Red Onion, and Soft Boiled Egg Emulsion.	12
Baked Three Cheese Macaroni - Individually Prepared in a Mini Cassoulet dish. Containing Cheddar, Swiss and Parmesan Cheeses.	4
Kentucky Ale Beer Cheese - House Made. Served with Celery, Carrots, and Crackers.	7
Deviled Eggs - 1/2 dozen. Traditionally Prepared.	5
Charcuterie - Housemade Pâté, Pork Rilette, Artisan Salami served with Whole Grain Mustard, Cornichons, and Toast Points.	15
Buttermilk Fried Chicken Liver "Sliders" - With Carmelized Onions, Rosemary Aioli, and Apple Slaw.	10

## Salad

Sliced Vine Ripe Tomato and Cottage Cheese - Served Over Bibb Lettuce with Cracked Black Pepper and Extra Virgin Olive Oil.	8
Iceberg Wedge - With Chopped Tomato, Egg, Bacon, Raddish and Thousand Island Dressing.	7
Roger's Warm Leaf Salad - With Hard Boiled Egg, Shaved Red Onion and Hot Bacon Dressing on Green Leaf Lettuce.	7
Garden Salad - With Tomato, Cucumber, Carrot, Onion, Raddish and Choice of Dressing	5
Caesar - Chopped Romaine tossed with House Made Caesar Dressing, Salt Risen Croutons, and Parmesan Cheese.	7
Local Heirloom Tomato Caprese - With Fresh Mozzarella, Basil, Extra Virgin Olive Oil, and Balsamic.	11
Fried Green Tomato - With Bacon, Limestone Bibb Lettuce, and Buttermilk Ranch Dressing.	8

## Breakfast

Eggs Benedict - Poached Eggs and Ham on Toasted English Muffin Topped with Hollandaise.	8
Andouille Sausage and Sweet Potato Hash - 2 Poached Eggs served over Andouille, Sweet Potato, and Sweet Bell Pepper Hash with Grilled Green Onion.	10
Smoked Salmon Potato Hash - 2 Eggs served over a 5 Onion and Smoked Salmon Potato Hash.	12
Omelette - Mushroom, Onion, Tomato, Bacon, Ham, Spinach, Cheddar, Parmesean, and Bell Peppers. Served with Potato Onion Sauté.	12
Silver Dollar Pancake Stack - Served with Butter and Syrup	8
Belgium Waffle - with Summer Strawberries and Whipped Cream.	9

## Sandwiches

Turkey Rachel - Oven Roasted Turkey Breast, Cole Slaw, Thousand Island Dressing, and Swiss Cheese. Grilled on White Bread.	9
Woodland Club - Rotisserie Turkey, Ham, Bacon, Lettuce, Tomato and Onion on Toasted White Bread with Mayo.	8
Fried Green BLT - Fried Green Tomato, Bacon, Tomato, Lettuce and Onion on Toasted Wheat Bread with Thousand Island.	7
Choice of Side: Potato Chips, French Fries, Aunt Jenny's Cranberry Jello Salad, Onion Rings, or Cole Slaw. Garden Salad for \$1	

## Entrées

Hot Brown - Roast Turkey, Ham, Tomato and Bacon Baked on White Bread with Rich Mornay Sauce.	12
Chicken Livers - Southern Fried Chicken Livers with Mashed Potatoes, Cream Gravy and Green Beans.	9
Shrimp and Grits - Shrimp, Peppers, Onion and Garlic in a Light White Wine Butter atop Weisenburger Cheese Grits.	18
Veal Liver - With Bacon, Exotic Mushrooms, Carmelized Onions, and Bordelaise. Served over Mashed Potatoes, and Asparagus.	16
Julep Burger Deluxe - Grilled Cheddar Burger with Lettuce, Tomato and Onion on a Grilled Bun. With Onion Rings, and Coleslaw.	12
Patty Melt - 1/2 Pound Fresh Ground Certified Angus Beef with Carmelized Onions, Thousand Island Dressing, and Swiss Cheese. Grilled on White Bread. Served with French Fries and Cole Slaw.	12
Kentucky Trout - Grilled with Caper Brown Butter, or Cornmeal Fried with Tartar Sauce. Served with Roasted Potatoes, and Grilled Asparagus.	17
Cedar Plank Grilled Salmon - With Chipotle and Local Honey Glaze, Beluga Lentil, Wild Rice, and a Lemon Coriander and Raddish Slaw.	17
Chicken Breast Saltimboca - Chicken Breast Stuffed with Prosciutto Ham, Sage, and Provolone. With White Wine Pan Sauce and Cheesy Grits.	13
Crab Meat and Three Cheese Gratin - 4oz. Jumbo Lump Crab, Sherry, and Three Cheese Mornay topped with Herb Bread Crumbs and Baked. Served with Toast Points.	17
Salmon Croquettes - Served with Mashed Potatoes, Green Beans, and Cream Gravy.	15