

Castle Farm

At The Kentucky Castle

Executive Chef
Karl Lowe

Beginnings

Evermore Farm Deviled Eggs GF

Lump Crab, Sweet Corn, Kenny's Farmhouse Cheese Crisp, Smoked Onion Ash. 16

TKC Farmhouse Charcuterie Board GFP

House Cured Meats, Kenny's Farmhouse Cheeses, Crostini, Sorghum Mustard, Fig Jam, Pickled Vegetables, TKC Honey. 38

Pork Belly Burnt Ends GF

Smoked Iberico Pork, Kentucky Whiskey Glaze, Buttermilk Gel, Broccoli Bacon Slaw. 19

The Garden GF, V

Peas & Carrots, Three ways: Fried Peas, Roasted Carrots, Pea Purée, Spicy Pickled Carrots, Poached Peas, Sweet Bourbon Carrot Gel. 20

Fried Green Tomatoes GF

Kentucky Kernel Corn Meal, Tomato Bacon Remoulade. 15

Barbecue Shrimp GF

Charred Sweet Corn, Pickled Onions, Queso Fresco, Creole Butter. 18

Pimento Cheese V

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

Ham & Tomato Salad GFP

Newsom's Country Ham, Kentucky Garden Tomatoes, Arugula, House-made Crisps, Buttermilk Dressing. 15

Cucumber Salad GF, V

Vinegar Marinated Cucumbers, Pickled Onions, Dill Dressing. 15

Sweet Corn Chowder

Kentucky Sweet Corn, Green Onion, Chili Oil, Kenny's Fresh Milk Cheese. 14

Toby's Fresh Bread Service

Parker House Rolls, Bourbon Pecan Butter Board. 12

Entrées

Lobster Risotto GF

Suggested Wine Pairing: Intrinsic Sauvignon Blanc

Butter Poached Lobster, Asparagus, Hen-of-the-Woods Mushrooms, Leeks, Lemon Butter Parmesan Cheese. 60

TKC Fried Chicken

Suggested Wine Pairing: JaM Cellars Butter Chardonnay

Kentucky Bourbon Butter Glaze, Grilled Sweet Corn, Herb Whipped Potatoes. 36

Rabbit Ravioli

Suggested Wine Pairing: Villa Puccini Toscana

Rabbit Confit, Roasted Shallots, Fromage Blanc, Pistachio Pangrattato, Sage Brown Butter. 39

Steelhead Trout GF

Suggested Wine Pairing: Moillard Sparkling Rosé

Foraged Mushrooms, Pearl Potatoes, Shaved Truffles, Spring Pea Sauce, Fried Peas. 68

Pork Tomahawk GF

Suggested Wine Pairing: Antigal Uno Malbec

Grilled Iberico Pork, Herb Whipped Potatoes, Tobacco Onions, Rosemary Peach Au Jus. 48

Wagyu Ribeye GF

Suggested Wine Pairing: Decoy Cabernet Sauvignon Limited

Grilled Blackhawk Farms Ribeye, Bourbon Butter, Creamed Spinach, Pomme Frites. 80

Beef Filet GF

Suggested Wine Pairing: Decoy Cabernet Sauvignon Limited

Coffee Rubbed Filet, Smoked Gouda Gratin, Pearl Onions, Piquillo Verjus, Black Pepper Demi. 73

TKC Barbecue Lamb GFP

Suggested Wine Pairing: Antigal Uno Malbec

Slow Smoked Lamb, Spring Succotash, Hot Water Cornbread Fritter. 40

Shareable Sides

Spring Succotash V	10	Broccoli Slaw GF, V	10
Sautéed Foraged Mushrooms GF, V	10	Herb Whipped Potatoes GF, V	12
Chef's Vegetables 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.