

The Julep Cup Brunch

Appetizers

Fresh Seasonal Oysters On the Half Shell	9
Half Dozen. Served with Horseradish, Cocktail, Crackers, and Lemon	
Oysters Rockefeller	9
Half Dozen. Roast Oysters on the 1/2 Shell topped with Spinach, Parmesan and Pernod Cream.	
Bloody Mary Shrimp Cocktail	15
1/2 Dozen Creole Boiled Shrimp tossed with a Spicy Bloody Mary Vinaigrette. Served with Horseradish Cream, Celery Hearts, and Avocado.	
Kentucky Ale Beer Cheese	7
House Made. Served with Celery, Carrots, and Crackers.	
Chicken Livers	7
Buttermilk Marinated. Served with Sweet Potatoes, and Candied Apples.	
Pumpkin Seed Crusted Crab Cake	13
With Jalapeño Tartar Sauce, and Pickled Watermelon Rind.	

Salads

Caesar	7
Chopped Romaine tossed with House Made Caesar Dressing, Salt Risen Croutons, and Parmesan Cheese.	
Garden Salad	5
With Tomato, Cucumber, Carrot and Choice of Dressing	
Warm Spinach	11
Baby Spinach with Hard Boiled Egg, Roasted Tomato, Maytag Bleu Cheese Crumbles, and a Warm Wild Mushroom Vinaigrette.	
Fried Green Tomato Remoulade	15
Cornmeal Fried Green Tomatoes topped with Lump Crab Meat Remoulade with Kentucky Limestone Bibb Lettuce, Asparagus, and Pecorino Romano Cheese.	

Brunch Selections

Andouille Sausage and Sweet Potato Hash	10
2 Poached Eggs served over Andouille, Sweet Potato, and Sweet Bell Pepper Hash with Grilled Green Onion.	
Bacon Wrapped Semi Boneless Quail	18
With Andouille-Cornbread Stuffing, Match Stick Apples, and Creole Mustard Jus.	
Chicken Breast Saltimboca	13
Free Range Chicken Breast Stuffed with Prosciutto Ham, Sage, and Provolone. With White Wine Pan Sauce and Cheesy Grits.	
Eggs Benedict	8
Poached Eggs and Ham on Toasted English Muffin Topped with Hollandaise.	
Julep Cup Burger	13
1/2 Pound Fresh Ground Certified Angus Beef with Maytag Bleu Cheese, Topped with Caramelized Onions. Served with French Fries and Housemade Worcestershire Sauce.	
Kentucky Trout	17
Fresh Kentucky Trout served Grilled with Caper Brown Butter Sauce, or Fried with Caper Tartar Sauce. Served with Roasted Potatoes, and Grilled Asparagus.	
Pan Roasted Salmon	15
With Stewed Lentils, Bacon, Braised Cabbage, and Crème Fraiche.	
Rack of Lamb	22
Herb Crusted Lamb Rack with Potato Gratin, Asparagus, and Bordelaise.	
Petite Filet and Eggs	18
Petite Filet of Tenderloin served with Truffle and White Cheddar Scrabbled Eggs. With Potato Puree, Wilted Spinach and Bordelaise.	
Shrimp and Grits	18
Shrimp, Peppers, Onion and Garlic in a Light White Wine Butter atop Weisenburger Cheese Grits.	
Smoked Salmon Potato Hash	12
2 Poached Eggs Served over a 5 Onion and Smoked Salmon Potato Hash.	
Southern Sunshine	8
Ham and Fried Egg with Swiss on White Bread with Lettuce, Tomato, Onion and Mayo.	
Belgian Waffle	9
Topped with Macerated Berries, and Whipped Cream.	
Omelette	12
Mushroom, Onion, Tomato, Bacon, Ham, Spinach, Cheddar, White Cheddar, Parmesan, Bell Peppers. Served with Potato Onion Sauté.	

Smoking is Permitted on Patio Only in accordance with LFUCG.

Available for Private Parties

www.thejulepcup.com

(859)226-0300