

# Appetizers

<b>Fresh Seasonal Oysters On the Half Shell</b>	9
Half Dozen. Served with Horseradish, Cocktail, Crackers, and Lemon	
<b>Oysters Rockefeller</b>	9
Half Dozen. Roast Oysters on the 1/2 Shell topped with Spinach, Parmesan and Pernod Cream.	
<b>Crispy Fried Calamari</b>	10
with Banana Peppers, Saffron, Roasted Red Pepper, and Arugula Aiolis, Heirloom Tomato and Olive Salad.	
<b>Cornmeal Fried Oysters</b>	12
With Bacon and Green Onion Mornay, and Charred Green Onion Pesto.	
<b>Smoked Salmon Terrine</b>	12
With Asparagus and Cream Cheese. Served with Caperberries, Red Onion, and Soft Boiled Egg Emulsion.	
<b>Jumbo Lump Crab Cakes</b>	13
With Pickled Watermelon, Jimica Slaw, Radish, Red Chile Mole, and Jalepeno Pepita Pesto.	
<b>Baked Three Cheese Macaroni</b>	4
Individually Prepared in a Mini Cassoulet dish. Containing Cheddar, Swiss and Parmesan Cheeses.	
<b>Kentucky Ale Beer Cheese</b>	7
House Made. Served with Celery, Carrots, and Crackers.	
<b>Grilled Italian Bread Bruschetta</b>	9
Topped with Kenny's Farm Asagio, Shaved Garlic, Tomato, and Basil Relish	
<b>Buttermilk Fried Chicken Liver "Sliders"</b>	10
With Carmelized Onions, Rosemary Aioli, and Apple Slaw.	
<b>Deviled Eggs</b>	5
1/2 dozen. Traditionally Prepared.	
<b>Charcuterie</b>	15
Housemade Pâté, Pork Rilette, Artisan Salami served with Whole Grain Mustard, Cornichons, and Toast Points.	

# Salads

<b>Sliced Vine Ripe Tomato and Cottage Cheese</b>	8
Served Over Bibb Lettuce with Cracked Black Pepper and Extra Virgin Olive Oil.	
<b>Iceberg Wedge</b>	7
With Chopped Tomato, Egg, Bacon, Raddish and Thousand Island Dressing.	
<b>Roger's Warm Leaf Salad</b>	7
With Hard Boiled Egg, Shaved Red Onion and Hot Bacon Dressing on Green Leaf Lettuce.	
<b>Garden Salad</b>	5
With Tomato, Cucumber, Carrot, Onion, Raddish and Choice of Dressing	
<b>Caesar</b>	7
Chopped Romaine tossed with House Made Caesar Dressing, Salt Risen Croutons, and Parmesan Cheese.	
<b>Pickled Beet and Grilled Romaine</b>	9
With Honey Cumin Vinaigrette, Goat Cheese Cream, and Toasted Macadamia Nuts.	
<b>Local Heirloom Tomato Caprese</b>	11
With Fresh Mozzarella, Basil, Extra Virgin Olive Oil, and Balsamic.	
<b>Crab Louis and Fried Green Tomato</b>	15
With Green Tomato Gazpacho, Baby Arugula and Parmesean Tuile.	

# From the Sea

<b>Porcini Mushroom Dusted Maine Diver Scallop</b>	24
With Cheesy Weisenburger Grits, Green Tomato Chow Chow, Braised Collard Green Spring Roll, and White Truffle Oil.	
<b>Cedar Plank Grilled Salmon</b>	17
With Chipotle and Local Honey Glaze, Beluga Lentil, Wild Rice, and a Lemon Corriander and Raddish Slaw.	
<b>Linguini and Clams</b>	18
Littleneck Clams steamed with Jowl Bacon, Heirloom Tomato, Shaved Celery, and Capers in a Lemon and White Wine Broth and Linguini Pasta.	
<b>Shrimp and Grits</b>	18
Shrimp, Peppers, Onion and Garlic in a Light White Wine Butter atop Weisenburger Cheese Grits.	
<b>Maine Lobster</b>	26
Heirloom Tomato, Sweet Corn, and Fresh Basil tossed with Angel Hair Pasta with Basil Pesto and Shaved Parmesean Reggiano.	
<b>Kentucky Trout</b>	17
Grilled with Caper Brown Butter, or Cornmeal Fried with Tartar Sauce. Served with Roasted Potatoes, and Grilled Asparagus.	

# From the Land

<b>Pork Shoulder "Pot Roast"</b>	16
With Red Potato, Mushroom, Carrots, Shallots and Collard Greens.	
<b>House Smoked BBQ Short Rib</b>	18
With Loaded Potato Salad, Pickles, and Braised Collard Greens.	
<b>Dr. Bill's Favorite Beef Tenderloin</b>	26
Creole Spice Roasted Filet Mignon over Rosemary Roasted Potato with New Orleans Style BBQ Shrimp Sauce and Grilled Asparagus.	
<b>Veal Liver</b>	16
With Bacon, Exotic Mushrooms, Carmelized Onions, and Bordelaise. Served over Mashed Potatoes, and Asparagus.	
<b>Herb Roasted Colorado Lamb Chop</b>	26
With Heirloom Tomato Puttanesca Sauce tossed with Parpardelle Pasta with a Lemon and Rosemary Gremoulata.	
<b>The Julep Cup's Rotisserie Chicken</b>	16
Half Herb Rubbed Slow Roasted Chicken with Sweet Corn and Spinach Mashed Potato, Cippollinni Onion Jam, Lemon Butter Sauce, and Asparagus.	
<b>Steak Frites</b>	18
Grilled Hanger Steak Topped with Brandied Mustard Cream Sauce, and Served with French Fries.	

# Vegetarian

<b>Grilled Summer Vegetables</b>	13
With Extra Virgin Olive Oil and Balsamic Drizzles.	
<b>Ricotta and Pecorino Romano Raviolis</b>	14
With Sweet English Peas, Wild Mushroom, and Roasted Garlic Parmesean Broth.	

\$4 Split Plate Fee

Smoking is Permitted on Patio only in Accordance with LFUCG

An 18% Service Fee may be added to parties of Six or more

The Julep Cup is Available for Private Parties

Contact us at (859) 226-0300

[www.thejulepcup.com](http://www.thejulepcup.com)