

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.	
Fried Oysters	9
Served with a Bacon and Green Onion Mornay.	
Kentucky Ale Beer Cheese	7
House Made. Served with Celery, Carrots, and Crackers.	
Baked Three Cheese Macaroni	4
Individually Prepared in a Mini Cassoulet dish. Containing Cheddar, Swiss and Parmesan Cheeses.	
Beer Battered Exotic Mushrooms	8
Served with Horseradish Cream.	
New Orleans Style BBQ Shrimp	12
Creole Spiced Shrimp sautéed with Lemon, Black Pepper, Worcestershire Sauce, and Cream. Served with Garlic Bread and Chives.	
Smoked Salmon Cheesecake	12
House made Savory cheesecake served with Caper Tartar Sauce and Traditional Smoked Salmon Garnitures.	

Salads

Salads May become Entrée Portions with the Addition of Salmon, Crab Cake, Shrimp, or Fried Oysters for \$9; Hanger Steak for \$12; Chicken, or Fried Green Tomato for \$3.

Cottage Cheese	3.50
With Fruit or Tomato.	
Aunt Jenny's Cranberry Jello Salad	3
Garden Salad	5
With Tomato, Cucumber, Carrot and Choice of Dressing	
Roger's Warm Leaf Salad	7
With Hard Boiled Egg, Shaved Red Onion and Hot Bacon Dressing on Green Leaf Lettuce.	
Caesar	7
Chopped Romaine tossed with House Made Caesar Dressing, Salt Risen Croutons, and Parmesan Cheese.	
Country Ham, Granny Smith, and Maytag Bleu Cheese Salad	9
With Mixed Greens, Walnuts, and Creamy Maytag Dressing.	
Fried Green Tomato	8
With Bacon, Limestone Bibb Lettuce, and Buttermilk Ranch Dressing.	
Roasted Tomato Caprese	12
Slow Roasted Roma Tomato, Fresh Mozzarella, Basil, Extra Virgin Olive Oil, and Balsamic.	

Entrée Salads

Hals Wedge	16
Seared Hanger Steak on an Iceberg Lettuce Wedge with Bleu Cheese Dressing, Onion Rings, and Fresh Tomato.	
Chicken Salad For Everyone	8.50
Pulled Rotisserie Chicken Salad with Celery and Mayo. Served with Candied Pecans, Raisins, Fresh Fruit, Tomato, and Banana Bread.	
Fried Chicken BLT	11
Southern Fried Chicken Breast served on Chopped Iceberg tossed with Bacon, Cheddar, Tomato, Red Onion, and Ranch Dressing.	
Grilled Chicken	9.50
Bibb Lettuce, Goat Cheese, Candied Pecans, and Apricot Vinaigrette.	
Cornmeal Fried Oyster Salad Wraps	12
with Buttermilk Parmesan Dressing, Carrot Chow Chow, Shaved Jalapeño and Bibb Lettuce.	

Sandwiches Choice of Side: Cottage Cheese, Aunt Jenny's Salad, Onion Rings, French Fries, Lay's Potato Chips, Cole Slaw, or Side Salad (add \$1)

Warm Turkey and Bleu Cheese Croissant	8
<small>Turkey and Bleu Cheese Baked into a Warm Puff Pastry Shell.</small>	
Woodland Club	8
<small>Rotisserie Turkey, Ham, Bacon, Lettuce, Tomato and Onion on Toasted White Bread with Mayo.</small>	
Southern Sunshine	8
<small>Ham and Fried Egg with Swiss on White Bread with Lettuce, Tomato, Onion and Mayo.</small>	
Chicken Salad Croissant	7
<small>Pulled Rotisserie Chicken with Celery and Mayo on Croissant with Lettuce, Tomato, and Onion.</small>	
Fried Green BLT	7
<small>Fried Green Tomato, Bacon, Tomato, Lettuce and Onion on Toasted Wheat Bread with Thousand Island.</small>	
Crab Cake	12
<small>House Made Lump Meat Crab Cake on Toasted Bun with Lettuce, Tomato, Onion and Jalepeno Tartar Sauce.</small>	
Lobster Club	18
<small>2 Grilled Lobster Tails served on White Toast with Avocado, Bacon, Lettuce, Tomato, Onion, and Aioli.</small>	
Shrimp or Oyster Po Boy	12
<small>Three Jumbo Shrimp, or Extra Select Oysters Cornmeal Crusted and Fried. Served on a Toasted Bun with Lettuce, Tomato, Onion, and Jalepeno Tartar.</small>	
Turkey Rachel	9
<small>Oven Roasted Turkey Breast, Cole Slaw, Thousand Island Dressing, and Swiss Cheese Grilled on White Bread.</small>	

Entrées

Chicken Livers	9
<small>Southern Fried Chicken Livers with Mashed Potatoes, Cream Gravy and Green Beans.</small>	
Southern Fried Chicken	9.95
<small>With Green Beans, Mashed Potatoes, and Cream Gravy.</small>	
Veal Liver	16
<small>With Bacon, Exotic Mushrooms, Onions, and Madeira Wine. Served over Mashed Potatoes, and Asparagus.</small>	
Pork Shoulder "Pot Roast"	16
<small>With Red Potato, Wild Mushroom, Carrots, Shallots, and Collard Greens.</small>	
Kentucky Trout	17
<small>Fresh Kentucky Trout served Grilled with Caper Brown Butter Sauce, or Fried with Caper Tartar Sauce. Served with Roasted Potatoes, and Grilled Asparagus.</small>	
Shrimp and Grits	18
<small>Shrimp, Peppers, Onion and Garlic in a Light White Wine Butter atop Weisenburger Cheese Grits.</small>	
Steak and Eggs	17
<small>Grilled Hanger Steak served with Eggs, Toast, and Choice of Grits, Roasted Potato, or Fresh Fruit.</small>	
Hot Brown	12
<small>Oven Roasted Turkey, Spiral Cut Ham, Local Tomato and Applewood Bacon Baked on White Bread with Rich Mornay Sauce.</small>	
Patty Melt	13
<small>Flat Top Seared 8oz Certified Angus Burger topped with Carmelized Onions, Thousand Island Dressing, and Swiss Cheese. Grilled on White Bread. Served with French Fries and Cole Slaw</small>	
Julep Burger Deluxe	13
<small>1/2 Pound Fresh Ground Certified Angus Beef with Choice of Cheddar, Swiss, or Maytag Bleu Cheese. Topped with Onion Rings. Served with Lettuce, Tomato, Onion, French Fries and Cole Slaw.</small>	
Salmon Croquettes	15
<small>Served with Mashed Potatoes, Green Beans and Cream Gravy.</small>	

The Julep Cup is Available for Private Parties.
 Contact us at (859) 226-0300.
 An 18% Gratuity May Be Added to Parties of
 Six or More.
 \$4 Split Plate Fee.

www.thejulepcup.com