

Appetizers

Kentucky Bourbon Barrel Ale Cheese:

House Prepared. Served with Celery, Carrots, and Crackers. 7

Kentucky Bourbon Barrel Ale Battered

Exotic Mushrooms:

Served with Horseradish Cream. 7

Cornmeal Crusted Oyster Wraps:

Critic's Choice. Bibb Lettuce with Extra Select Cornmeal Fried Oysters. Ranch Dressing, Green Tomato Chow Chow, and Fresh Jalapeño. 12

New Orleans Style BBQ Shrimp:

Housemade BBQ Sauce with Jumbo Shrimp over Garlic Bread Crostini. 9

Crab Cake:

Remoulade Sauce. Pickled Banana Pepper Slaw. 15

Baked Spinach and Cheddar Fondue:

Baked in Mini Iron Skillet and served with Garlic Crostini. 10

Mac-n-Cheese:

Prepared with Cheddar, Swiss, and Parmesan. 4

Deviled Eggs:

Traditionally Prepared. 5

Crispy Fried Calamari:

Served on Tangy Tomato New Orleans Voodoo Sauce. 10

Golden Baked Jumbo Button Mushrooms:

Stuffed with Jumbo Lump Crabmeat, Rich Mornay, and Parmesan Cheese. 15

Salads

Salads May become Entrée Portions with Addition of Protein (Chicken 3, Shrimp, Hanger Steak, Salmon 9, Crab Cake, Tenderloin, Scallops 12)

Caesar:

Chopped Romaine with Housemade Caesar Dressing, Seasoned French Bread Croutons, and Shaved Parmesan Cheese. 7

Fried Green Tomato:

Cornmeal Crusted. On Bibb Lettuce with Applewood Bacon, and Housemade Ranch. 7

Rogers Warm Leaf:

Since 1923. Greenleaf Lettuce, Hard Boiled Egg, Shaved Red Onion, and Hot Bacon Dressing. 7

Caprese:

Roasted Tomatoes, Fresh Mozzarella, Basil Pesto, and Balsamic Reduction. 11

Iceberg Wedge:

With Hard Boiled Egg, Bacon, Radish, Tomato, and Housemade Bleu Cheese (or Thousand Island). 7

Greek Salad:

Romaine Hearts tossed with Cucumbers, Tomatoes, and Feta Cheese. 8

The Julep Cup Chopped House Salad:

Chopped Iceberg Lettuce tossed with Buttermilk Ranch, Bacon, Tomato, Shaved Red Onion, and Pickled Banana Peppers. 7

Entrée Salads

Ranch Hand Wedge:

Grilled Hanger Steak on Iceberg Wedge with Green Tomato Chow Chow, Fresh Tomato, Onion Rings, Avocado, Bleu Cheese Crumbles and Hard Boiled Egg. 16

Chicken Salad for Everyone:

Served with Fresh Fruit, Raisins, Candied Pecans, and Homemade Banana Bread. 8.50

Grilled Chicken Salad:

Grilled chicken Breast on Bibb Lettuce with Apricot Vinaigrette, Goat Cheese, and Candied Pecans. 9.50

Southern Fried Chicken BLT:

Southern Fried Chicken Breast, Chopped Romaine, Ranch Dressing, Cheddar Cheese, Tomato, Bacon, and Red Onion. 11

Sandwiches

Choice of Lay's Potato Chips, Aunt Jenny's Cranberry Jell-O Salad, French Fries, Cole Slaw, Onion Rings, Cottage Cheese (House Salad add \$1)

Fried Green BLT:

Cornmeal Fried, served on Wheat Berry Toast with Applewood Bacon, Thousand Island Dressing, Green Leaf Lettuce, and Shaved Red Onion. 7

Chicken Salad Croissant:

Our Awesome Chicken Salad served on a Croissant with Lettuce, Tomato, and Onion. 7

Caprese Panini:

Fresh Mozzarella, Tomato, and Pesto Griddled on French Baguette. 9

Oyster or Shrimp Po' Boy:

Served on Toasted Bun with Caper Tartar Sauce. Lettuce, Tomato, and Onion. 12

Crab Cake Sandwich:

8ounces of Extra Select Lump Crab Meat blended with Bell Peppers and Green Onion. Served on Toasted Bun with Caper Tartar Sauce. Lettuce, Tomato, & Onion. 15

Turkey Rachael:

Oven Roasted Turkey, Cole Slaw, Swiss Cheese, and Thousand Island Dressing Griddled on White Bread. 9

Lobster Club:

1 8oz. Lobster Tail on Toasted White Bread with Lemon Aioli, Applewood, Swiss Cheese, and Lettuce, Tomato, and Onion. 18

Southern Sunshine:

Fried Egg, Spiral Ham, Applewood Bacon, Mayo, Lettuce, Tomato, and Onion on White Toast. 8

Turkey Croissant:

Oven Roasted Turkey Breast and Bleu Cheese baked into a Flaky Puff Pastry Crust. 8

Woodland Club:

Oven Roasted Turkey, Spiral Ham, Applewood Bacon, Swiss Cheese, Lettuce, Tomato, Onion, and Mayo on Toasted White Bread. 8

Smoked Salmon BLT:

Smoked Salmon, Applewood Bacon, Sliced Egg, Tomato, and Baby Spinach with Lemon Aioli and Capers. 12

Entrees

Salmon Croquettes:

Served with Mashed Potatoes, Green Beans, and Cream Gravy. 15

Patty Melt:

8oz. Certified Angus Burger. Seared with Caramelized Onions, Swiss Cheese, and Thousand Island Dressing on Grilled White Bread. Served with French Fries and Cole Slaw. 13

Julep Burger Deluxe:

8oz. Certified Angus with Choice of Bleu, Cheddar, Swiss, Provolone, Goat, or Mozzarella Cheese. Topped with Two Kentucky Bourbon Barrel Battered Onion Rings, Lettuce, Tomato and Onion. Served with French Fries and Cole Slaw. 13

Hot Brown:

Oven Roasted Turkey and Spiral Ham on White Bread, Topped with Rich Mornay Sauce, Tomato, and Applewood Bacon. 12

Pork Shoulder:

Slowly Braised with Apple Cider. Served with Shallots, Roasted New Potatoes, Candied Carrots, and Collard Greens. 16

Chicken Croquettes:

Served with Mashed Potato and Pimento Aioli. 10

Chicken Livers Normandy:

Served with Mashed Potatoes, Collard Greens, Baked Apples and Mustard Gravy. 15

Southern Fried Chicken:

Served with Mashed Potatoes, Green Beans and Cream Gravy. 10

Veal Liver and Onions:

Bacon, Exotic Mushrooms, Caramelized Onions, and Bordelaise. With Mashed Potatoes, and Grilled Asparagus. 16

Salmon:

With Roasted Potatoes, and Sautéed Spinach. Topped with Lemon Caper Butter. 24

Shrimp and Grits:

Jumbo Shrimp, Bell Peppers, Onion, and Garlic in a Light White Wine Butter Sauce atop Wiesenberger Grits. 18

Steak Frites:

Grilled Hanger Steak. Topped with Brandied Mustard Cream Sauce, and Served with French Fries. 18

Kentucky Trout:

Grilled with Caper Butter, or Cornmeal Fried with Tartar Sauce. Served with Roasted Potatoes, and Grilled Asparagus. 18

