

EVENING MENU

SHARABLES

KENTUCKY GRAZING BOARD ... 30

A Generous Spread of Curated Charcuterie and Farmstead Cheeses
Paired with House-Made Preserves + Pickled Accoutrements

SOCIETY FIESTA TRIO ... 18
A Vibrant Tasting of Hand Crafted Guacamole, Small Batch Salsas
Citrus Kissed Market Ceviche
Served with Tortilla + Plantain Chips



CAST IRON BAKED
ARTICHOKE + FETA DIP ... 17
Hot + Goopy Spiked with Jalapeño + Lemon Zest
Served with Fried Saltines, Crostinis + Pita



CRUNCHY
COCONUT SHRIMP ... 16
House Pineapple Sweet + Sour with Lacinato Kale + Carrot Slaw



BBQ'D BRUSSELS
SPROUTS ... 14
White Alabama BBQ, Pickled Red Onions, Cornbread Crumble



ROASTED CAULIFLOWER ... 14
Jamaican Jerk Seasoned, Benedictine Labneh, Chimichurri



POPCORN CHICKEN ... 17
Gluten Free Crispy Chicken, House Nashville Dusted
Creole Mustard Aioli



- CRISPY FRENCH FRIES
Garlic Spiked Duke's Mayo ... 8
Tossed in Fine Herbs + Parmesan Reggiano ... 10



Dairy Free Option



Gluten Free Option



Vegetarian Option

C U L I N A R Y G R E E N S

R I V E R C I T Y C A E S A R . . . 1 5

Crisp Romaine, KY Broadbent Bacon

Herb Breadcrumbs, Black Pepper Spiked Dressing

L T S 2 0 2 5 S A L A D . . . 1 5

Mixed Greens + Arugula

Cheddar Cheese Sunflower Seed Crisps

Zesty Buttermilk Roasted Tomato Dressing



M A I N S T R E E T W E D G E . . . 1 5

Baby Iceberg, Herb Marinated Tomatoes, Nueske's Bacon

Cane Vinegar Pickled Red Onions, Point Reyes Blue Cheese



add Fried or Grilled Chicken ... 8
 Large Oishii Shrimp ... 10
 Bakkafroast Salmon ... 15

H A N D H E L D S

All served with House Fried Chips / Sub Crispy French Fries for \$5

T H E B L A Z E D B I R D W R A P . . . 1 8

Crunchy Popcorn Chicken Tossed in Hand Crafted

Bourbon Buffalo Sauce, Whipped Point Reyes Blue

Shaved Celery Salad + Pickled Red Onions

C H A R R E D

P O R T O B E L L O S T A C K . . . 1 8

Shoyu Marinade, Black Garlic Spread

Rice Vinegar + Miso Pickled Carrots, Cucumber



S M A S H B U R G E R . . . 2 1

Two Steak Trimmed Burger Patties Smashed Into

Thinly Sliced Onions, Melty Cheddar Cheese

Jazzed-Up Garlic Mayo, Served Dressed on a Challah Bun

B U T T E R M I L K

F R I E D C H I C K E N . . . 1 9

Chopped Jalapeno Honey Slaw, Creole Mustard, Dilly Pickles

Challah Bun

Add Heat: Buffalo or Nashville ... 2

-Available Grilled-



Dairy Free Option



Gluten Free Option



Vegetarian Option

E N T R È E S

M E D I T E R R A N E A N
M I X E D G R I L L . . . 2 4

Green Goddess Chicken Skewers Tzatziki
Spiced Beef Kabobs, Zar'tar, Hummus, Quinoa + Feta Salad
Add Sea Salt Toasted Pita Upon Request

" T H E G O D F A T H E R "
F L A T B R E A D . . . 2 3

Savory Layers of Benton's Country Ham, Soppressata
Mozzarella + Aged Provolone Cheese
Finished with Hand Chopped Olive Salad

S T R E E T C O R N R I S O T T O . . . 2 6

Arborio Rice Cooked in a Luscious Corn Stock with Charred Kernels
Shaved Jalapeño, Queso Fresco + Chihuahua Cheese, Cilantro
Toasted Pepitas, Poblano Dust



S H R I M P S C A M P I . . . 2 8

Pan Seared Tail-On Oishii Shrimp Tossed with Spaghetti
Smashed Garlic + Calabrian Chili Oil, Fresh Pressed Lemon
Can Be Made Vegetarian Upon Request

G R E E N C U R R Y
H O K K A I D O S C A L L O P S . . . 3 5

Pan Seared U12 Scallops Over Jasmine Fried Rice
Flavored with Thai Basil, Kaffir Lime Leaves, Fish Sauce
Coconut Milk + Haricot Verts



H A R I S S A R U B B E D S A L M O N . . . 3 3

Multi Herb + Garlic Cous Cous, Preserved Lemon
Vinaigrette, Tzatziki, Cucumber + Summer Tomato Salad



S T E A K F R I T E S . . . 4 2

Cast Iron Seared Prime Wagyu Skirt Steak, LTS Crispy Fries
Roasted Garlic Aioli, Arugula Salad with Green Goddess Vinaigrette
Point Reyes Toma Rashi



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D E S S E R T S

Rotating, Creative + Seasonal Offerings

B I S C U I T S T R A W B E R R Y
S H O R T C A K E . . . 9

Flaky Buttermilk Black Pepper Biscuits
Brown Sugar Macerated Strawberries, Vanilla Bean
Whipped Cream

H U M M I N G B I R D C A K E . . . 10

A Twist on a Southern Classic Featuring
Lush Layers of Pineapple and Banana Spice Cake
Fluffy Vanilla Frosting, Brown Butter Pecans, Toasted Coconut

P I S T A C H I O F L A N . . . 9

Silky Custard Topped with Velvety Caramel
Pomegranate Molasses Gastrique, Pistachio Brittle



Add Vanilla Bean Gelato a La Mode to Any Dessert

5



Dairy Free Option



Gluten Free Option



Vegetarian Option