



ENTRÉE 7

Mustard Encrusted Pork Loin

with cider maple gastrique

Roasted Angus Beef

with au jus & horse radish cream

Herb-Turkey

with sage gravy

Ginger Snap Encrusted Ham

Hot Brown Stuffed Chicken Breast

Herb-Roasted Salmon

Roasted Grouper

with citrus salsa

SALADS 5

Caesar Salad

with romaine lettuce, Kenny’s farmhouse Kentucky rose cheese, fire roasted tomatoes, herb crostini, parmesan dressing

Seasonal Mixed Green Salad

with carrots, radishes, red onion, cucumbers

Beet & Goat Cheese Salad

with arugula and candied walnuts

Spinach Salad

with shaved fennel, apple, and feta cheese

Mixed Greens

with roasted squash, dried cranberries, toasted pecans Dressing: Ranch, Balsamic Vinaigrette, Red Wine Vinaigrette, Bourbon Cider Maple Dressing, Parmesan Dressing

SIDES 11

Mashed Kennebec Potatoes

Rice Pilaf

Baked Roasted Sweet Potatoes

with marshmallows

Cornbread Dressing

Roasted Brussels Sprouts

with horse radish mustard cream sauce

Butternut Squash

house-made maple butter

Green Bean Almondine

Dinosaur Kale

southern greens

Root Veg Au Gratin

Roasted Beets

with maple vinaigrette

Green Bean Casserole

DESSERT 7

Triple Chocolate Cake

Red Velvet Cake

Bourbon Caramel Cheesecake

Chocolate Peanut Butter Pie

Baked Berry Cobbler

Derby Pie

Baked Peach Cobbler