

appetizers & salads

chipotle con queso	10	greek salad	small 7 large 12.50
melted cheeses, chipotle peppers, tomatoes, spinach, artichoke hearts. tortilla chips. available with vegan queso +2		romaine lettuce, feta, olives, tomatoes, peppers, red onions, croutons, greek vinaigrette. add organic poached egg, + 2	
brie bernadette	14	old world salad	small 7 large 12.50
imported brie, almond + walnut + pecan encrusted. crackers, apples, honey		mixed greens, roasted vegetables, goat cheese fritter, olive tapenade, toast points, creamy seaweed dijon dressing. add organic poached egg +2	
focaccia, the original	13.50	fruit parfait	7.80
housemade italian flatbread, pesto, tomatoes, feta, parmesan, olive oil. available vegan. available gluten free on housemade chapati +2.50		marinated seasonal fruits, labneh, granola	

bread

blueberry pancakes	10.75	buckwheat crepe suzette	14
lemon butter and maple syrup		caramelized peach, whipped mascarpone, vanilla ice cream. gluten free	
stuffed french toast	13.25	buckwheat crepe, breakfast style	15
fruit compote, whipped mascarpone, maple syrup		French gruyere cheese, country ham, organic fried egg. gluten free	
country biscuits & gravy	10.50		
3 biscuits, local Bardstown sausage, sawmill gravy. add organic poached egg +2			

omelets

made with organic eggs
available with vegan eggs

big sur	13.50		
avocado, tofu, spinach, pico de gallo, goat cheese			
down south	13.25		
local Bardstown sausage or country ham, potatoes, pepper, cheddar cheese			
plain jane	9.75		
fluffy whipped eggs stuffed with choice of cheddar or goat cheese			
build your own	8.50		
bacon	3	mushrooms	1.25
local Bardstown sausage	3	spinach	1.25
country ham	3	tomatoes	1.25
tofu	1.75	banana peppers	1.25
peppers	1.25	roasted red peppers	1.25
onions	1.25	pickled jalapenos	1.25
		pico de gallo	1.75
		avocado	2.50
		cheddar cheese	2.50
		goat cheese	2.50
		queso	3.50

entrees

brisket	19.50	quiche of the week	MKT
sliced angus beef brisket, 2 soft eggs, parmesan grits & thick peppercorn gravy		per chef's whim. choice of parmesan grits or fruit, substitute latke +1	
benedict florentine	15	quiche lorraine	14
2 english muffins with country ham, poached eggs & cream spinach alfredo. choice of parmesan grits or fruit, substitute latke +1		thick cut peppered bacon, French gruyere, caramelized shallots. choice of parmesan grits or fruit, substitute latke +1	
crab cake benedict	17	breakfast cuban	19
Maryland style crab cake, poached egg, latke, Hollandaise. choice of parmesan grits or fruit		black beans, scrambled eggs, cheese, local Bardstown sausage, queso, pico de gallo, sour cream	
breakfast hash	15	the traditional	13
scrambled eggs, peppers, onions, latke, local Bardstown sausage, topped with queso		2 eggs any style, thick cut peppered bacon or local Bardstown sausage, grits or fruit, biscuit	

sandwiches

pollo nuevo havana club	17	the classic	14.50
blackened chicken, lettuce, tomato, onion, pickled jalapeno, Boursin cheese, tamarind aioli on a pretzel bun		fried eggs, thick cut peppered bacon & local Bardstown sausage, cheddar cheese, mayo on a pretzel bun	
kosta burger*	17.50	smoked salmon tartine	16.75
lamb burger with feta, fried egg, shaved red onion, cumin aioli on cuban bread		cream cheese mousse with caper, lemons, onions, fried egg on cuban bread	

sides

thick cut bacon	4	eggs, any style	2 for 4	latke	2 for 3.50
local Bardstown sausage	4	parmesan grits	4	fries	3
lamb sausage	5	seasonal fruit	4	toast	1.50
country ham	4	gravy	4	biscuit	1.50
				pancake	3

please ask your server about dietary restrictions and preferences.

most items can be made to accommodate your dietary restriction or preference.

*consuming raw or uncooked food may lead to foodborne illness