



SHAREABLE and SALADS

Whipped Feta Board \$14

whipped feta cheese, fresh herbs, berries, apples, toasted almonds, edible flowers, hot pepper honey drizzle, toast points

Roasted Brussels \$11

Roasted brussels, carrots, onion, sweet chili, almonds, raisins

Smoked Meatballs Arrabiata \$12

(3) large pork and Ky Darling meats beef and pork meatballs smothered in Miss Maries church up spicy marinara

White Cheddar Cheese Fries \$12

house cut fries, three cheeses, bacon crumbles, ranch dressing

Meat and Cheese Board \$18

Caramelized onion cheddar, smoked gouda, boursin, bacon jam, genoa salami, capicola toast points, pickled onion grapes, apples

Dynamite Shrimp \$12

Lightly fried shrimp, sambal aioli, cheddar grits, scallions, sesame

Jezebel Sticks \$11

Lightly fried pastry wrapped mozzarella and provolone cheese sticks. Served with a southern jezebel sauce and smoked marinara

Smoked Salmon Board \$14

Smoked salmon, cream cheese, capers, shallots, chipotle, served with toast points

Autumn Gem Salad \$14

Little gem lettuce, red onion, walnuts, feta, pomegranates, roasted butternut squash, champagne vinaigrette

Kale and Quinoa Salad \$12

Kale, baby lettuces, raisins, walnuts, red organic quinoa, red onion, lemon poppyseed dressing

Cajun Wedge \$12

Blackened and grilled iceberg wedge, andouille lardons, tomato, red onion, bleu cheese, buttermilk ranch

Add shrimp to any salad \$7 Add chicken to any salad \$5

HANDHELDS

(served with choice of: house cut fries, brussels, southern green beans, cheddar grits, horseradish cheddar mashed potatoes, haricot vert, garlic cream spinach, side salad (\$3))

(sub hamburger, chicken, or black bean burger for the same price)

Caprese Burger \$14

1/3 lb local ground beef, heirloom tomato, burrata, basil pesto, pickled red onion, aged balsamic, brioche bun

Bourbon Bacon Jam Burger* \$15

1/3 Lb local ground beef, bourbon bacon jam, ghost pepper jack cheese, bourbon Bbq, fried onions – Award Winner

Woodland Burger \$12

1/3 lb local ground beef, lettuce, tomato, onion and pickle. Cheddar

The Pearl Burger \$14

1/3 lb local beef, wild mushroom medley, caramelized onion, smoked gouda cheese, miso aioli

Nashville Hot Chicken Sammy \$14

Buttermilk fried chicken breast, screamin' Nashville hot sauce, house made pickles, red wine slaw

Handbasket Burger \$15

1/3 lb Kentucky Darling Meat beef, bacon, cheddar cheese, caramelized onion, egg over medium

Smoked Meatball Sub \$14

Hoagie buns stuffed with (4) large meatballs, smoked marinara, baked mozzarella, and provolone cheese

Swiss Horseman Burger \$14

3 lb Kentucky Darling Beef, sauteed mushrooms and onions, swiss cheese, horseradish aioli

Sambal Chicken \$12

Grilled chicken breast, lettuce, tomato, onion, pickle, sambal aioli

Black Bean Burger \$13

House made black bean burger, guacamole, heirloom salsa, cotija cheese, pickled red onion

ENTREES**Filet Mignon****Solo \$29 Family \$100**

8 oz hand cut filet mignon, white cheddar and horseradish mashed potatoes, sauteed haricot vert

- **Red Wine Bordelaise - red wine and mushroom pan gravy \$4**
- **Bluegrass Style - bacon jam, baked buttermilk bleu cheese, coffee dusted fried onion \$5**

Pasta Cucina (VG)**Solo \$16 Family \$45**

Angel Hair Pasta, Garlic, EVOO, Butter, White Wine Sauce, Spinach, Tomato, Mushrooms, Onion, Squash, Zucchini, Parmesan

Add Shrimp \$7 - Add Chicken \$5

Weisenberger Beer Battered Cod**Solo \$20 (3) Family \$50 (7)**

Weisenberger Beer Battered Black Cod, House Cut Fries And Red Wine Coleslaw

Bourbon Trail Chicken**Solo \$20 (2) Family (6) \$60**

Buttermilk fried chicken breasts, bourbon dijon, pickled onion, hot pepper honey, garlic mashed potatoes, haricot vert

HAPPY HOUR TUESDAY - SATURDAY FROM 4-6P**1/2 PRICED APPETIZERS****2 FOR 1 WELLS, DOMESTICS, DRAFT, HOUSE WINE****Bacon Wrapped Russian Meatloaf****Solo \$16 Family (4) \$50**

Local beef meatloaf with hard boiled eggs, caramelized onions, and mozzarella cheese topped with bacon crumble and swiss. Served with smashed fried Yukon potatoes and chefs vegetable medley

Shrimp and Grits**Solo \$22 Family \$55**

Slow simmered creole sauce with jumbo shrimp and smoked andouille sausage. Served on a bed of smoked cheddar poblano grits.

Wild Mushroom and Rosemary Cavatappi**Solo \$22 Family \$55**

Enoki, Trumpet, Cremini and Portobello mushrooms with rosemary, garlic, and roasted pine nuts tossed with cavatappi pasta

Shrimp \$7 Add Chicken \$5

Miso Glazed Salmon**Solo \$29 Family \$105**

8 oz Chilean Salmon with a miso glaze, wild rice, sauteed haricot vert, cabbage, snow peas, sake butter

Mountain Chicken Piccata \$22

Two 5 oz chicken breasts, capers, sun dried tomatoes, spinach, basil, lemon butter, white wine, wild rice

Chana Masala \$16

Chicken peas, carrots, onion, red potatoes, mild coconut curry, wild rice

DESSERTS

Mias Magical 4 Roses Bourbon Cupcake \$7

Black Forest Cannoli (2) \$10

Bourbon Caramel Carrot Cake \$10

GooGoo Cluster Bread Pudding \$7

Warm Butter Cake with Berries and Cream \$8

BackRoads bakery Cheesecake - ask your server