



BARDSTOWN

BOURBON COMPANY

K I T C H E N & B A R

LUNCH

STARTERS & SALADS

Country Hams with Bourbon Grains 18	Roasted Squash & Kale Salad 10
locally sourced country hams locally sourced cheeses house-made condiments house-made corn muffin rye quickbread wheat baguette	kale roasted butternut squash red onion pepitas maple vinaigrette
Brussels Sprouts GF 13	Grilled Wedge Salad GF 10
bacon maple glaze Stilton blue cheese	romaine heirloom tomato Broadbent bacon fried shallot Stilton blue cheese buttermilk ranch
Gnocchi & Cheese Sauce 12	Caesar Salad 10
sweet potato gnocchi fontina cheese sauce local bacon	romaine parmesan cheese croutons caesar
Kentucky Poutine 9	Soup of the Day 6
house-made fries white cheddar cheese curds gravy with Jake's Fresh Country Sausage	Salad Add-Ons: Grilled or Fried Chicken 7 Shrimp 11 Salmon 15
Chicharrónes GF 6	
fried pork rinds house seasoning lime	

ENTREES

*Gluten-free buns available upon request.
Sandwiches & tacos served with house-cut fries*

Filet Mignon 6oz.* 38	Fried Chicken Sandwich 17
local Berry Beef potato cake broccolini Bearnaise Sauce	butter milk chicken breast pimento cheese honey jalapeño lettuce tomato brioche bun
Pan-Seared Verlasso Salmon* GF 28	Fried Chicken & Grits 17
baharat spice mushroom risotto roasted squash citrus gastrique	southern fried airline breast smoked cheesy grits greens bourbon cream sauce hot honey
Bourbon Braised Short Rib GF 20	Grilled Nashville Chicken Sandwich 17
bourbon & coffee braised beef short rib mashed potatoes confit carrot	Nashville spice rubbed house pickles tomato iceberg green goddess Cubano roll
Cassoulet 19	Fried Catfish Tacos 16
confit chicken leg smoked duck sausage pulled pork pinto beans cornbread crumbs	corn meal breading smokey hot sauce slaw pickles flour tortillas
BBCo. Burger* 18	Hot Brown 15
local dry-aged Berry beef cheddar cheese brioche bun bread & butter pickles arugula peppercorn mayo Add: farm egg 1 bacon 2	A KY Classic mushroom bread pudding bacon roasted turkey mornay sauce smoked tomato
Southern Falafel V GF 17	
blackeyed pea & corn falafel sorghum grains quinoa benedictine chow chow	

DESSERTS

Chocolate Pots de Creme GF	bourbon chocolate custard whipped cream	12
Burnt Cheesecake	bourbon caramel popped sorghum	12
Bread Pudding	Dewster's Homemade vanilla ice cream bourbon caramel	10

BOOZY MILKSHAKES

All shakes made with Dewster's Homemade Ice Cream, E-town, KY & Green River Bourbon

Seasonal Milkshake	pumpkin spice cheese cake graham cracker	12
Vanilla Chocolate	vanilla ice cream bourbon vanilla Add Malt \$.50	12

** Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. ** Contains tree nuts.*

K I T C H E N & B A R
COCKTAILS

<p>Barrel #68 - Old Fashioned 12</p> <p>Danielle's Batch Barrel-Fill Date: 3/11/2023 Pear and Butternut squash rich Angostura bitters</p> <div style="border: 1px solid black; padding: 2px; width: fit-content;">Available to-go (2 servings) - \$24</div>	<p>Chasing Butterflies 14</p> <p><i>Highball</i> Green River cherry infused with coffee bean and orange lime juice</p>
<p>Barrel #57 - Manhattan 12</p> <p>Barrel-Fill Date: 08/21/2022 Amari Sweet Vermouth</p> <div style="border: 1px solid black; padding: 2px; width: fit-content;">Available to-go (2 servings) - \$24</div>	<p>More Please 14</p> <p><i>Sangria</i> Ciconia white wine Moletto prosecco salted peach syrup</p>
<p>Guava Be Cool 14</p> <p><i>Seasonal Slushee</i> bourbon guava - honey with ginger syrup lemon & lime juice Angostura Bitters</p>	<p>Just Having a Good Day!* 14</p> <p><i>Bourbon Margarita</i> Fusion Series scotch Cappelletti watermelon syrup lime juice orange and Angostura</p>
<p>Cover Me In Sunshine* 14</p> <p><i>Bubbly Drink</i> Plantation Rum passion fruit and vanilla syrup lemon juice Angostura bitters prosecco</p>	<p>Gimmie A Ale Yeah 14</p> <p><i>Beer Highball</i> Green River lemon juice strawberry syrup Creme de Cassis Founders All Day IPA topper</p>
<p>GR & T 14</p> <p><i>Bourbon and Tonic</i> Green River yuzu dry curacao lemon juice tonic</p>	<p>Turn Around 14</p> <p><i>Mule</i> Highclere gin kiwi blanc vermouth lime juice ginger beer</p>

*Available With Non-Alcoholic Spirit

BEER & CIDER

<p>Peach Party 8</p> <p><i>Cider</i> Blake's Hard Cider Co Michigan 6.5%</p>	<p>Berliner Weisse 8</p> <p><i>Sour Ale</i> West Sixth Brewing Kentucky 4.25%</p>
<p>Boulevard Wheat 8</p> <p><i>Wheat Beer</i> Boulevard Brewery Co. Missouri 4.4%</p>	<p>Cougar Bait 8</p> <p><i>Blond Ale</i> Country Boy Brewing Kentucky 4.7%</p>
<p>All Day 8</p> <p><i>IPA</i> Founders Brewing Co. Michigan 4.7%</p>	<p>Walnut Ale 8</p> <p><i>Brown Ale</i> Goodwood Brewing Kentucky 6%</p>

BBCo. FEATURED FLIGHT 25

BBCo. Fusion Series #9 | 48.4%
BBCo. Discovery Series #9 | 56.25%
BBCo. WVGBC Collaboration | 55%

DISCOVERY FLIGHT 85

BBCo. Discovery Series #1 | 60.6%
BBCo. Discovery Series #2 | 61.1%
BBCo. Discovery Series #9 | 56.25%

SCAN FOR OUR
FULL VINTAGE
WHISKEY LIST



Executive Chef James-Stuart Plush