



# BARDSTOWN BOURBON COMPANY

K I T C H E N & B A R

## LUNCH STARTERS & SALADS

*Salad Add-Ons: Grilled or Fried Chicken 7 | Shrimp 11 | Seared Tuna 12 | Salmon 17*

<b>Country Hams with Bourbon Grains</b> 18	<b>Fried Green Tomatoes</b> 9
locally sourced country hams   locally sourced cheeses house-made condiments   house-made corn muffin rye quickbread   wheat bread	hand-breaded   remoulade & green goddess
<b>Salmon Croquettes</b> 14	<b>Southern Cobb Salad</b> 14
house-smoked salmon   spicy pickled corn black pepper gravy	romaine   deviled egg   bacon   fried chicken blackeyed peas   pickled red onion   pecans tomato   green goddess
<b>Brussels Sprouts</b> GF 14	<b>Spinach, Arugula &amp; Grains Salad</b> GF 10
bacon   maple glaze   Stilton blue cheese	baby greens   farro   sorghum   Kenny's asiago cucumber   Ale-8 strawberry vinaigrette
<b>Kentucky Poutine</b> 9	<b>Caesar Salad</b> 10
house-cut fries   white cheddar cheese curds gravy with Jake's Country Sausage	romaine   parmesan cheese   croutons   caesar
<b>Grilled Meatballs</b> GF 9	<b>Charred Okra Salad</b> GF 10
Dr. Pepper glazed blend of Jake's Country sausage & local beef   braised greens   benedictine	charred okra   tomato   spring greens   egg yuzu vinaigrette

## HANDHELDS

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

<b>BBCo. Burger*</b> 18	<b>Kentaki Tacos**</b> 17
local dry-aged Berry beef   brioche bun blistered shishito peppers   onion straws furikake ranch   pepper jack cheese Add: farm egg 1   bacon 2	seared ahi tuna   Korean pico de gallo   iceberg corn tortillas   sesame seed   bourbon maple hoisin collard green elixir
<b>Open-faced Meatloaf Sandwich</b> 18	<b>The Chicken Sandwich</b> 17
blend of local beef & pork   French baguette tomato gravy   beer cheese	buttermilk fried or grilled chicken breast pimento cheese   honey jalapeño   lettuce   tomato brioche bun

## ENTREES

*No substitutions please.*

<b>Filet Mignon 6oz.*</b> GF 38	<b>Bourbon Braised Lamb Ravioli</b> 21
local Berry beef   cheese grits   asparagus remoulade butter	Freedom Run Farm lamb   mushrooms tomato sauce   goat cheese
<b>Pan-Seared Verlasso Salmon*</b> 28	<b>Garden Poke</b> GF V 18
Verlasso salmon   panzanella salad w/roasted seasonal vegetables   lemon-caper sauce	roasted seasonal vegetables   cucumber   red onion tamari poke sauce   papaya drizzle   brown rice
<b>Sirloin &amp; Hoppin' John</b> GF 23	<b>Chicken &amp; Pain Perdu</b> 18
grilled local picanha   hoppin' john mixed greens chimichurri	fried boneless breast   French toast spiced sorghum syrup   house hot sauce

## DESSERTS

<b>Goose Island Pairing</b> BBCo. Goose Island Collaboration, 1/2 oz pour   tiramisù	10
<b>Baked Kentucky</b> pecan pie   Dewster's bourbon chocolate ice cream   toasted meringue	10
<b>Bread Pudding</b> Dewster's Homemade vanilla ice cream   bourbon caramel	8
<b>Chocolate Buckwheat Torte**</b> GF dark chocolate   green tea   matcha whipped cream	8

## BOOZY MILKSHAKES

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

<b>Seasonal Milkshake</b> vanilla ice cream   blood orange	12
<b>Vanilla or Chocolate</b> Add Malt \$.50	12

\* EATING RAW INGREDIENTS OR UNDERCOOKED FOOD MAY CAUSE FOODBORNE ILLNESS. ITEMS ON THE MENU MAY CONTAIN MILK, EGGS, WHEAT, SOY BEANS, NUTS, & SHELLFISH. WE WILL TRY TO ACCOMMODATE FOOD ALLERGIES BUT CANNOT GUARANTEE. PLEASE INFORM YOUR SERVER OF ANY ALLERGIES OR DIETARY RESTRICTIONS. \*\* Contains tree nuts or peanuts.

1500 PARKWAY DRIVE | BARDSTOWN, KY 40004 | BARDSTOWNBOURBON.COM

## COCKTAILS

<p><b>Barrel #79 - Old Fashioned</b> 12</p> <p>Barrel-Fill Date: 6/24/2023 pineapple, pomegranate, and poblano rich   Angostura bitters available to-go (2 servings) - \$24</p>	<p><b>It's Corn</b> 14</p> <p><i>Old Fashioned</i> Green River   Nixta Corn liqueur   Ancho Reyes Poblama maple syrurp   smoked</p>
<p><b>Barrel #62 - Manhattan</b> 12</p> <p>Barrel-Fill Date: 11/9/2022 amari   sweet vermouth available to-go (2 servings) - \$24</p>	<p><b>Awesome Blossom*</b> 14</p> <p><i>Gin Highball</i> tea infused Highclere gin   lavender and butterfly pea flower syrup lemon juice   topped with ginger beer</p>
<p><b>Aperol In The Spring</b> 14</p> <p><i>Seasonal Slushee</i> bourbon   pineapple syrup   lime juice   white wine   Angostura bitters   Aperol simple</p>	<p><b>That's Sweet</b> 14</p> <p><i>Sangria</i> Plantation rum   white wine blend   lemon jucie   apricot syrup</p>
<p><b>Pep To My Step*</b> 14</p> <p><i>Paloma</i> pink peppercorn infused Cazadoras tequila   simple syrup   lime juice   blood orange juice   soda water</p>	<p><b>Best Buds*</b> 14</p> <p><i>Bourbon Margarita</i> avocoda and jalapeno infused Green River   beet simple   lime juice orange bitter</p>

\*Available With Non-Alcoholic Spirit

## BEER & CIDER

<p><b>Original</b> 8</p> <p><i>Cider</i> Blake's Hard Cider Co Michigan   6.6%</p>	<p><b>Shade</b> 8</p> <p><i>Tart Fruit Ale</i> Madtree Brewing Ohio   4%</p>
<p><b>Boulevard Wheat</b> 8</p> <p><i>Wheat Beer</i> Boulevard Brewery Co. Missouri   4.4%</p>	<p><b>Hi - Wire</b> 8</p> <p><i>Lager</i> Hi - Wire Brewing Kentucky   3.5%</p>
<p><b>All Day</b> 8</p> <p><i>IPA</i> Founders Brewing Co. Michigan   4.7%</p>	<p><b>Walnut Ale</b> 8</p> <p><i>Brown Ale</i> Goodwood Brewing Co. Kentucky   6%</p>

### BBCo. FEATURED FLIGHT

BBCo. Discovery Series #9 | 56.25%  
BBCo. Foursquare Rum Collaboration | 53.5% **25**  
BBCo. WVGB Collaboration | 55%

### DISCOVERY FLIGHT

BBCo. Discovery Series #1 | 60.6%  
BBCo. Discovery Series #2 | 61.1% **85**  
BBCo. Discovery Series #9 | 56.25%

SCAN FOR OUR  
FULL VINTAGE  
WHISKEY LIST



Executive Chef James-Stuart Plush