

# Castle Farm

At The Kentucky Castle

Karl Lowe  
Executive Chef

Adam Fraley  
Sous Chef

---

## Beginnings

---

### Seared Tuna GF

Peppercorn Crusted Bluefin Tuna, Bourbon Sweet Potato Jam, Fried Shallots. 21

### Evermore Farm Deviled Eggs GF

Black Pepper, Broadbent Smoked Bacon, Smoked Maple Syrup. Trout Roe. 17

### TKC Farmhouse Charcuterie Board GFP

House Cured Meats, Kenny's Farmhouse Cheeses, Crostini, Sorghum Mustard, Fig Jam, Pickled Vegetables, TKC Honey. Double Cheese Substituted Upon Request. 38

### The Garden GF, V, VG

Fire-roasted Carrots, Black-Eyed Pea Hummus. Pistachio Crumble. Garlic Oil. 20

### Onion Tarte Tatin

Crisp Pastry, Caramelized Onions, Gruyère Cheese, Sherry Glaze. 16

### Mussels GFP

Andouille Sausage, Charred Tomatoes, Garlic Butter, Chili Pomme Frites. 20

### Fried Cabbage GF, V, VG

Vegan Mushroom Butter, Black Sesame Crumble, Green Onion. 17

### Pimento Cheese V

Kenny's Aged Cheddar, Smoked Duke's Mayo, Benne Seed Crisp. 15

### Apple Salad V, VG

Bibb Lettuce, Candied Brazil Nuts, Apple Butter, Crispy Leeks, Pomegranate Molasses Vinaigrette. 15

### Pumpkin Salad GFP, V, VGP

Kale, Candied Pecan, Dried Cranberries, Pepitas, Feta Cheese, Maple Vinaigrette. 16

### Toby's Fresh Bread Service

Parker House Rolls, Roasted Pumpkin Spice Butter Board. 14

### Crab Bisque

Lump Crab, Shallot Toast, Garlic Oil. 16

---

## Entrées

---

### TKC Fried Chicken

*Suggested Wine Pairing: Seaside Cellars Sauvignon Blanc*

Half Hen, Sorghum Butter, Black-Eyed Pea Ragù, Braised Cabbage, Cornbread Fritter. 42 (available family style)

### Salmon GFP

*Suggested Wine Pairing: Manos Del Sur Sauvignon Blanc*

Pan-Seared King Salmon, Roasted Beet En Croûte, Farm Greens Purée. 58

### Pork Chop GFP

*Suggested Wine Pairing: Côte Des Roses Rosé*

Grilled Porterhouse Pork Chop, Apple Sausage Stuffing, Sweet Potato Hash, Charred Brussels. 49

### Wagyu Ribeye

*Suggested Wine Pairing: BACA Double Dutch Zinfandel*

Black Hawk Ribeye, Garlic Butter, Chili Fried Green Beans, Potato Purée. 80

### Duck

*Suggested Wine Pairing: Misfits and Mavens Pinot Noir*

Orange Bourbon Maple Glaze, Wheat Berry Risotto, Black Cherries, Roasted Carrots. 60

### Lamb Chops GF

*Suggested Wine Pairing: Butter Chardonnay*

Walnut Onion Relish, Duck Fat Brussels, Weisenberger Grits. 65

### Beef Filet GF

*Suggested Wine Pairing: Babylonstoren Shiraz*

Blue Cheese Encrusted Filet, Port Reduction, Parsnip Pancake. 78

---

## Shareable Sides

---

Sautéed Greens V

10

Charred Brussels GF

12

Skillet Mushrooms GF

12

Herb Whipped Potatoes GF, V

12

Chef's Vegetables V

10

Mac & Cheese V

12

20% Gratuity is added to parties of 8 or more.

Please ask to alert our chef if you have any food allergies or dietary restrictions.

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

V – Vegetarian, VG – Vegan, VGP – Vegan Possible, GF – Gluten Free, GFP – Gluten Free Possible.