
• LUNCH MENU •



Hours:

Monday – Saturday: 11:00am – 5:00pm

Sunday: 1:00pm – 5:00pm

Executive Chef:

A handwritten signature in black ink that reads "Chrissa Perez".

SHAREABLES

🍷 Onion Rings \$10.00

Hand-Battered Onion Rings, Cajun Remoulade

Pimento Balls \$10.00

Deep-Fried Pimento Cheese Balls, Five Brothers Elderberry Sauce, Evan Williams Red Pepper Jelly

Founders Board \$32.00

Rotating Meats & Kentucky Proud Cheeses, Pickled Vegetables, Lavash, Elijah Craig Preserves

Fried Green Tomatoes \$12.00

Breaded Green Tomatoes, Arugula Salad, Whipped Goat Cheese

Elijah Craig Bourbon Cheese \$14.00

Elijah Craig Bourbon Cheese Dip, Bell Peppers, House-Made Sausage, Lavash, Celery

MAINS

Open-Faced Reuben \$16.00

House-Made Corned Beef, Sauerkraut, Swiss Mornay, Spring Valley Farms Chow Chow, Marbled Rye

Shrimp & Grits \$21.00

Jalapeño Cheese Grits, Blackened Shrimp, Tomato Gravy

Smoked Salmon Toast \$17.00

Shuckman's Smoked Salmon, Sharp Cheddar, Red Onion, Fried Capers, Duke's Mayo, Sesame Seeds, Green Salad, House-Made Sourdough

Chicken & Dumplings \$20.00

Roasted Chicken, Dumplings, Carrots, Green Onion

Pierogi \$16.00

Five House-Made Potato & Cheese Pierogi, Honey Mustard Carrots, Black Pepper Lemon Crema

SOUPS & SIDES

🍷 Tomato Basil Soup Cup \$5.00/Bowl \$7.00

Soup of the Day \$7.00

🍷🍷 Hand-Cut Fries \$5.00

🍷🍷 Kettle Chips \$5.00

Jalapeño Cheese Grits \$5.00

🍷 Honey Mustard Carrots \$5.00

House Salad \$5.00

SWEET TREATS

🍷 Heavenly Ice Cream Float \$8.00

Vanilla Ice Cream, Oak Creek Barrel-Aged Blonde Root Beer
Add a pour of Evan Williams Signature Black Label (+\$5)

Bourbon Ball Chocolate Cake \$10.00

Seasonal Dessert Market Price

“It takes patience and perseverance to get something that is of great quality.”

Max Shapira

SALADS

Add Grilled Chicken (\$5), Fried Chicken (\$7), Blackened Shrimp (\$9)

🍷 Strawberry Spinach \$14.00

Spring Greens, Baby Spinach, Fresh Strawberries, Red Onions, Candied Pecans, Goat Cheese Crumbles, Creamy Balsamic Vinaigrette

Caesar \$14.00

Romaine Lettuce, Grilled Lemon, Croutons, Fresh Parmesan, Tossed in House-Made Elijah Craig Bourbon Caesar Dressing

🍷🍷 Kale \$14.00

Fresh Kale, Roasted Sweet Potatoes, Grape Tomatoes, Pickled Red Onions, Fresno Peppers, Tossed in House-Made Tahini Ranch

🍷 Cobb \$18.00

Romaine Lettuce, Grilled Chicken, Bacon, Grape Tomatoes, Egg, Avocado, Chives, Blue Cheese Crumbles, Red Wine Vinaigrette

Seasonal \$14.00

Dressings

House-Made Ranch, Blue Cheese, House-Made Tahini Ranch, Red Wine Vinaigrette, Balsamic Vinaigrette, Honey Mustard, House-Made Elijah Craig Bourbon Caesar

SANDWICHES

Served with one (1) side of your choice.
Gluten free bun available upon request.

Smash Burger \$21.00

Double Wagyu Beef Patties, Sharp Cheddar Cheese, Bacon, Lettuce, Tomato, Red Onion, Larceny Bourbon Pickles, Five Brothers House Sauce, Brioche Bun

🍷 Fried Chicken \$18.00

Ale-8-One Brined Chicken Breast, Apple & Cabbage Slaw, Larceny Bourbon Pickles, Five Brothers House Sauce, Brioche Bun

BLT Wrap \$16.00

Bourbon Candied Bacon, Spring Greens, Tomato, Roasted Grapes, Benedictine, Lavash Crumbs, Spinach Wrap

Grilled Cheese & Tomato Soup \$18.00

Five Brothers Cheese Blend, House-Made Sourdough

Barrel Burger

Double Wagyu Beef Patties, Smoked Cheese Blend, Roasted Tomato, Bourbon Onions, Arugula, Larceny Bourbon Pickles, Five Brothers Select Sauce, Brioche Bun

\$21.00

🍷 Gluten Free 🍷 Dairy Free

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility uses nuts and nut products. We cannot guarantee that any item is completely nut-free.