

## Appetizers

### Fred's Pimento Cheese

A delectable cheese spread made with smoked Gouda Cheese served with warm pita chips tossed in roasted garlic pepper. 8

### Goetta Eggrolls

A Cincinnati favorite, Glier's goetta, mixed with cabbage slaw, wrapped in a crispy shell and served with a sweet and sour dipping sauce. 8.5

### World Famous Onion Rings

Fresh, hand-cut select sweet onions, served crisp and golden brown. 8 Half Order 6

### Shrimp Cocktail

Five colossal shrimp over a bed of chilled Iceberg lettuce served with a house cocktail sauce. 12

### Hand-breaded Cheese Sticks

Provolone cheese, breaded fresh and served crisp with our house cocktail sauce. 8.5

### Fried Green Tomatoes

Cornmeal dusted green tomatoes topped with country ham and cream cheese mousse. Garnished with scallions and sweet tomato chutney. 9.5

## Salads

### Cajun Caesar Salad

Crisp romaine tossed with croutons, Parmesan cheese and classic Caesar dressing. Topped with a blackened breast of chicken. 11.5

### Chicken Salad

All white meat chicken salad surrounded with fresh fruit and a warm muffin. 10.5

### Hot Slaw

Thin sliced cabbage with a sweet & sour dressing topped with bacon bits. 5

### Spinach Salad

Fresh Spinach topped with chopped egg, Applewood smoked bacon, mushrooms, and red onion. Served with a warm bacon dressing. 10

### Garden Salad

A blend of tossed Romaine, Iceberg, and leaf lettuces topped with crunchy sesame sticks, fresh tomato, cucumber, and your choice of dressing. 5

### Iceberg Wedge

Chilled Iceberg, locally sourced heirloom tomatoes, apple wood bacon, red onion, tomato jam, house made croutons and creamy Blue Cheese dressing. 9

### Taco Salad

Your choice of seasoned ground beef or chicken with cheddar cheese, fresh tomatoes, onions, sour cream, and black olives. Served in a crisp taco bowl with garden fresh salsa. 10

### Salmon Harvest Salad

Fresh spring mix topped with craisens, mandarin oranges, candied pecans and local Ed-Mar Dairy garden herb cheese + grilled Atlantic Salmon. 12.5

### Ranch BLT Salad

Crisp Iceberg, Romaine, and leaf lettuce tossed with Buttermilk Ranch dressing, Applewood smoked bacon, Parmesan Cheese, and heirloom grape tomatoes. 12

### Soup

Butch's Bean Soup, Chili, Soup du Jour. 4.5

**Top any salad with your choice of grilled or blackened chicken, shrimp, or Salmon for 5.00**

## Light Fare

Served with a tossed salad.

### Pasta Gabriel

Angel hair pasta tossed in a medley of mushrooms, tomatoes and scallions in a garlic and olive oil sauce. 11.5

Add chicken, shrimp, or salmon. 16.5

### Grilled Citrus Chicken

A marinated breast of chicken with a zesty tomato salsa nestled on a bed of blanched angel

Hair pasta. 13.5

### Steamed Veggie Plate

A variety of fresh seasonal vegetables served with our house Creamy Cucumber dressing. Locally sourced within seasons. 10.5

## Specialties

Tavern classics.

### Hot Brown

Choice of country ham or oven roasted turkey breast over toast points topped with mornay sauce, cheddar cheese, crispy bacon, and tomato. 13

### Open-faced Roast Beef or Turkey

Served with mashed potatoes, gravy, house green beans, and creamy coleslaw. 12

### Tavern Meat Loaf

Oven roasted meatloaf nestled over mashed potatoes with beef gravy, served with green beans and creamy coleslaw. 16.5

### Chicken Livers

Pan fried over mashed potatoes with sautéed sweet onions, roasted shoepeg corn, and chicken gravy. Served with creamy coleslaw. 12

## Entrees

All entrees are served with your choice of house salad, creamy coleslaw, or hot slaw and one side item.

\*Upgrade any garden salad to a Caesar Salad or Iceburg Wedge Salad for \$2.00

### Filet Mignon or Petite Filet Mignon

The most tender of all steaks, grilled to order and garnished with crispy onion straws / 8 oz. 28

Petite Filet Mignon / 6 oz. 24

### New York Strip

A lean and juicy, fully trimmed, mouth watering cut of USDA choice beef. Topped with crispy onion straws / 12 oz. 27

### Atlantic Salmon

Pistachio encrusted, pan seared and topped with Wainscott's Blessed Bee Honey drizzle. 22.5

### Walleye Pike

Rolled in seasoned cracker meal and fried to a golden brown, served with tartar sauce. 21.5

### Alaskan Halibut

Served gratinee style. That is, topped with crab meat, artichoke hearts, parmesan cheese, and baked to a golden brown. Served over sautéed spinach. 28.5

### Bone-in Pork Chop

Topped with a Kentucky bourbon barbecue, grilled and served over a smashed redskin potato cake / 12 oz. 18.5

### Fried Chicken

Half of a fresh chicken, gently rolled in our secret herbed flour and fried just right. May take some additional time, but it's worth the wait! 17.5

### Pecan Crusted Chicken

A boneless breast of chicken dusted with roasted pecan flour, served over sweet potato puree and drizzled with our Maker's Mark caramel sauce. 18.5

### Cod Dinner

North Atlantic cod, hand breaded and carefully fried to a golden brown, served with tartar sauce. 18.5

### Boursin Chicken

A pan roasted breast of chicken filled with herbed cream cheese and served over a redskin potato cake. Finished with pan jus. 19

**Sides:** Vegetables of the Day, Mashed Potatoes, Country Style Green Beans, Baked Potato, Applesauce, French Fries, Garden Salad, Creamy Coleslaw, Hot Slaw.

## Sandwiches

All sandwiches are complimented with potato chips, creamy coleslaw, and pickles.

### Pimento Cheese BLT

Fried Green Tomatoes, Applewood smoked bacon, lettuce, tomato and Fred's Pimento Cheese served on Texas Toast. 10

### Fried Cod

Hand breaded, fried to a golden brown and served on rye bread with lettuce, tomato and tartar sauce. 10.5

### "The Original Biggie"

A double decker burger complete with American cheese, lettuce, tomato, onion, and tartar sauce. 11

### The All American

A juicy burger topped with lettuce, tomato, onion and your choice of cheese. 10

### Monterey Chicken

A breast of chicken topped with zesty barbecue sauce, crisp bacon and Monterey Jack cheese. 10

### Chicken Cordon Bleu

Lightly seasoned fried breast of chicken topped with sizzling ham and Swiss cheese. 10

### Chicken Salad Croissant

All white meat chicken salad on a flaky croissant garnished with fresh lettuce and tomato. 9

### Reuben on Rye

Corned beef, sauerkraut, Swiss cheese, and remoulade dressing all grilled on marble rye bread. 9

### Chicken Caesar Wrap

A blackened breast of chicken wrapped with crisp romaine lettuce, tomato and Caesar dressing. 9

### Barbeque on a Bun

Shredded pork in a sweet and tangy BBQ sauce served on a fresh bun and topped with crispy onion straws. 8.5

### Rib Eye Steak

A half pound ribeye served on dark rye bread with lettuce, tomato and onion. 13.5

### The Club Classic

A classic double-decker loaded with sliced turkey, bacon, lettuce, tomato and mayonnaise. 9

ALL MEATS AND SEAFOOD ARE CUT IN HOUSE.

AS A KENTUCKY PROUD MEMBER, WE ARE HONORED TO SERVE PRODUCTS FROM LOCAL FARMS AND BUSINESSES.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF  
FOODBORNE ILLNESS.