

KENTUCKY DERBY BRUNCH

COUNTRY HAM PIMENTO BISCUITS & GRAVY

*Homemade Biscuits Filled With Pimento Cheese & Lady Edison Country Ham | Red Eye
Black Pepper Country Gravy | Sunny Side Eggs*

SOUTHERN PECAN PIE FRIED CHICKEN & WAFFLE

*Maine Grains Cornmeal Crusted Fried Chicken Tender | Buttermilk Waffle | Candied
Pecans | Bourbon Pecan Pie Caramel | Pie Crust Crumble | Garnished w/ Pecan Pie
Sticky Bun | Whipped Cream | Powdered Sugar*

KENTUCKY BLUEGRASS SKILLET

*12 Hour Hickory Smoked Pulled Pork & Roasted Purple Potatoes Served In A Cast Iron
Skillet On Top Of Creamed Corn (w/ bacon) & Jalapeno Cheddar Cornbread | Two
Sunny Side Eggs | Finished w/ Black Bean & Corn Salsa, Southwest Sauce, & Micro
Cilantro*

CHEF EDWARD LEE'S DIRTY HOT FRIED CHICKEN & WAFFLE

*Maine Grains Cornmeal Crusted Fried Chicken Dipped In Gochujang Hot Sauce | Drizzle
Of White BBQ Sauce | Scallion "Pancake" Waffle | Black & White Sesame Seed | Fried
Garlic | Drizzle Of Sesame Chili Crisp Hot Honey*

KENTUCKY HOT BROWN BENNY

*Sliced House Brined & Cajun Rubbed Hickory Smoked Heritage Turkey Breast |
Applewood Smoked Bacon | Roasted Sliced Heirloom Tomato | Black Pepper Mornay
Cheese Sauce | Cabot Sharp Cheddar | Tasso Ham Hollandaise | Poached Eggs | Arugula
| Served On Griddled Brioche Bread & Garnished With Sweet Corn Pimento Fritters*

SOUTHERN LUMP CRAB CAKE & GRILLED ASPARAGUS BENNY

*(2) Lump Crab Cakes Served On OMG Herb Butter Griddled English Muffins | Pimento
Cheese Spread | Grilled Asparagus Tossed w/ Old Bay, Lemon, & Wrapped In Prosciutto |
Poached Eggs | Cajun Hollandaise | Home Fries*

