

211 Clover Lane

October

FIRST

Marinated olives and Spanish Marcona almonds 6–
Tempura fried, shrimp, calamari, and scallop with
vegetables, and aioli 12–

Bibb lettuce salad with bacon, Cherry tomato, and
Parmesan dressing 10–

211 House salad of Kentucky greens with
Parmesan Reggiano,
with baked Indiana goat cheese 7/9–

Charred red onion salad with mushrooms, arugula,
and balsamic vinaigrette 9–

Beef tenderloin carpaccio with horseradish cream,
arugula, and truffle oil 11–

Golden beet and mascarpone Napoleon with
shallot vinaigrette 10–

Endive, apple, and bleu cheese salad with cider
vinaigrette 9–

Parmesan custard with sautéed shrimp, sweet
pepper and prosciutto 12–

MAIN

Pan seared potato gnocchi with Fall vegetables and
white wine butter 22–

Panko and herb crusted Cod with wilted spinach,
potato puree,
pancetta, and lemon beurre blanc 29–

Creekstone farm filet mignon with potato gratin,
haricot vert, and demi glace 39–

Garrand Co. half chicken with wild mushroom risotto, Parmesan and truffle oil 27-

Penne pasta with Marksbury Farm sausage, Butternut squash, sage, and cream 24-

Seared Diver scallops with saffron rice pilaf, Baby bok choi and sweet pepper vinaigrette 31-

Grilled quail with crispy polenta, wild mushrooms, pea shoots, and poultry jus 27-

Grilled veal sweetbreads with caramelized Brussels sprouts, potato, and creamy veal jus 27-

Chef: Troy Schuster -- Substitutions are discouraged

18% for parties of six or more-Please refrain from cell phone use in dining room

Consuming raw and undercooked meats, and seafood can increase your risk for foodborne illness