

DINNER

We support our local growers and producers with a celebration of our cultural heritage and regional cuisine. Season by season...

FIRST IMPRESSIONS

Finchville Farms Country Ham and Heirloom Bean Soup

With Collard Greens and Cornbread Croutons \$5

Henkle Farms Heirloom Tomato Gazpacho

With Avocado-Blue Crab Salsa \$5

Bigg Blue Mussels

Steamed in KY Pale Ale with Garlic, Shallots, Tomato, Fresh Herbs and Garlic Toast \$8

Woodford Reserve Barbeque Tiger Shrimp

Grilled Andouille Sausage and Kenny's Farmhouse White Cheddar Grits \$11

Henkle Farms Fried Green Tomatoes

Layered with Finchville Farms Country Ham and Cream Cheese Salad and Spicy Red Pepper Coulis \$8

Crispy Salt & Pepper Calamari

Banana Pepper Slaw and Maple-Chipotle Aioli \$11

Henkle Farms Heirloom Tomato Bruschetta Flatbread

With Shaved Parmesan and Aged Balsamic \$7

Roasted Duck Breast Quesadilla

With Fontina Cheese, Caramelized Onions and Baby Arugula \$10

SALADS

Triangle Grille House Salad

Sliced Tomatoes with Your Choice of Dressing \$3.5

Limestone Bibb

With Candied Walnuts, Cranberry, Avocado and Kenny's Farmhouse White Cheddar with a Pomegranate-Poppyseed Vinaigrette \$8

Classic Caesar

Crisp Romaine, Herbed Croutons, Cracked Pepper and Shaved Parmesan \$7

Field Greens

Hand Selected Greens, Walnuts, Barren County Bleu Cheese, Green Apple, Strawberry and Cider-Balsamic Vinaigrette \$8

Triangle Wedge

Heart of Iceberg, Hickory Bacon, Barren County Bleu Cheese, Sliced Tomato and Choice of Dressing \$7

Add Chicken \$6 Add Shrimp \$6 Add Tuna \$8 Add Salmon \$7

Henkle Farms Heirloom Tomato Stack

With Fried Smoked Gouda Cheese, Toasted Pistachios and Summer Berry Balsamic Glaze \$10

Half Salads are available

Chef de Cuisine: Joshua C. Winslow
Sous Chef: Jessica VanHouten

ENTRÉES

Side Salad \$2.5

Prosciutto Wrapped Alaskan Black Cod

With Sheltoewe Farm Wild Mushrooms, Asparagus, Pearl Onions and Lemon-Thyme Butter \$25

Rack of Kentucky Lamb

Pecan Encrusted with Roasted Garlic Yukon Mashed Potatoes, Sautéed Spinach, Apricot Jam and Natural Jus \$26

King Salmon

Seared in Cajun Spices over "Charleston Rice" with Avocado-Blue Crab Salsa and Cilantro-Lime Vinaigrette \$21

Braised KY Beef Short Rib

Bourbon Barbeque glazed with Shelbye County Farms Peaches and Cream Corn, New Potato Salad and Banana Pepper Slaw \$21

"Southern Comfort"

Buttermilk Marinated and Fried Bone-In Chicken Breast with Finchville Farms Country Ham, Roasted Garlic Mashed Potatoes, Bourbon-Apple Chutney and Pan Gravy \$14

Alltech Angus NY Strip

Topped with Housemade Pimiento Cheese, Oven Roasted Garlic Yukon Mashed Potatoes, Sautéed Spinach and Madeira Wine Reduction \$25

Shellfish and Grits

Grilled Tiger Shrimp, Blue Mussels, Cherrystone Clams and Andouille Sausage, steamed in its Own Juices with White Wine, a hint of Lemon and Garlic Toast \$21

For Lighter Fare Items please ask your server for Our Big Blue Menu

SIGNATURE TRIANGLE GRILLE

Choose Any Two Items and Two of Our Fresh Seasonal Side Dishes

\$26

4 oz. Filet Medallion, Madeira Reduction

Maple Leaf Duck Breast, Apricot Jam

Double Cut Rack of KY Lamb, Natural Jus

Grilled or Fried Chicken Breast, Pan Gravy

Yellowfin Tuna Steak, Cilantro-Lime Vinaigrette

King Salmon, Avocado-Crab Salsa

Colossal Tiger Prawn, Bourbon Barbeque

Mahi Mahi, Lemon Thyme Butter

SIDES

Sautéed Spinach ▲ "Charleston Rice" ▲ Roasted Asparagus ▲ New Potato Salad

Kenny's Farmhouse White Cheddar Grits ▲ Roasted Garlic Yukon Mashed Potatoes ▲ Seasoned Fries

Sheltoewe Farm Mushroom Sauté ▲ Peaches and Cream Corn-on-the-Cob ▲ Side Salad

Add Any Side \$5