

# LUNCH

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

## SOUPS AND SALAD

### **Finchville Farms Country Ham and Heirloom Bean Soup**

With Collard Greens and Cornbread Croutons \$4

### **Henkle Farms Heirloom Tomato Gazpacho**

With Avocado-Blue Crab Salsa \$4

### **Triangle Grille House Salad**

Sliced Tomatoes with Your Choice of Dressing \$3.5

### **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

### **Parkside Chicken Caesar**

Crisp Romaine, Herbed Croutons, Grated Parmesan and Cracked Pepper, topped with a Marinated Grilled Chicken Breast \$8.5

### **Limestone Bibb**

With Seared Jumbo Tiger Shrimp, Kenny's Farmhouse White Cheddar, Cranberry and Candied Walnuts with a Pomegranate-Poppyseed Vinaigrette \$11

## SANDWICHES

*All Sandwiches come with Seasoned or Sweet Potato Fries and a Pickle*

### **Bigg Blue Burger**

With Choice of Cheese, Caramelized Onions and Hickory Bacon on a Toasted Bun 1/2 lb. \$9

### **Grilled Longline Yellowfin Tuna**

With Sun-Dried Tomato, Crisp Romaine and Pesto Mayonnaise on Sunrise Bakery Focaccia \$12

### **Smoked Turkey & Havarti**

With Crispy Romaine, Cranberry Spread and Caramelized Onions on Sunrise Bakery Ciabatta \$7.5

### **Short Rib Grilled Cheese**

With Smoked Gouda and Bittersweet Red Onions on Crispy Sourdough \$7.5

### **Buffalo Chicken Breast**

Pepperjack Cheese and Ranch Dressing on a Toasted Bun \$9

### **Smoked Beef Brisket**

With KY Bourbon Barbeque and Banana Pepper Slaw on a Toasted Bun \$9  
Half \$6.5

### **Roasted Duck Breast Quesadilla**

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

### **Henkle Farms Heirloom Tomato Caprese**

With Buffalo Mozzarella, Fresh Basil and Aged Balsamic on Sunrise Bakery Ciabatta \$9

### **Certified Black Angus 8 oz. Ribeye**

Grilled with Toasted Onions and Horseradish Cream on a Sunrise Bakery Baguette \$12

### **Grilled Housemade Pimiento Cheese on Texas Toast**

With Cup of Soup \$8

## ENTRÉES

Side Salad \$2.5

### **8 oz. Angus Ribeye**

Grilled with Roasted Garlic Mashed Potatoes, Asparagus and Sheltowee Farms Mushroom Sauté \$12

### **Shellfish and Grits**

Jumbo Tiger Shrimp, Cherrystone Clams, Blue Mussels and Andouille Sausage steamed in Own Juices with White Wine, Lemon and Garlic Toast \$14

### **"Southern Comfort"**

Buttermilk Marinated and Fried Bone-In Chicken Breast with Finchville Farms Country Ham, Roasted Garlic Yukon Gold Mashed Potatoes, Bourbon-Apple Chutney and Pan Gravy \$11

### **King Salmon**

Seared in Cajun Spices over Kenny's Farmhouse White Cheddar Grits with Avocado-Blue Crab Salsa and Cilantro-Lime Vinaigrette \$12

**Chef de Cuisine: Joshua C. Winslow**

**Sous Chef: Jessica VanHouten**

Due to commercial overfishing, we have chosen not to offer any billfish or any other type of endangered fish.