



Lunch

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

Soups and Salads

Bluegrass Country Ham and Heirloom Bean Soup
With Collard Greens and Cornbread Croutons \$5

Winter Vegetable and Lentil
With Sour Cream and Garlic Crostini \$5

Triangle Grille House Salad
Field Greens, Shaved Red Onion, Cucumber, Tomato, Herbed Croutons and Choice of Dressing \$4

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

Parkside Caesar
Crisp Romaine, Herbed Croutons, Cracked Pepper, and Shaved Parmesan. \$7
Add Chicken \$3 Add Shrimp \$4 Add Tuna \$5 Add Tenderloin \$6

KY Limestone Bibb
Tiger Shrimp, Candied Walnuts, Cranberry, Avocado, Orange, Kenny's Farmhouse White Cheddar,
And Pomegranate-Poppy Seed Vinaigrette. \$12

Seared Ahi Tuna
Baby Greens, Seaweed, Toasted Almonds, Mandarin Oranges, Egg, Shaved Red Onion, and Sesame-Ginger Vinaigrette. \$14

Sandwiches

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

Build your own Bigg Blue Burger \$9
Your Choice of
Beef, Black Bean, or Turkey Burgers
Cheddar, American, Gouda, Provolone,
Swiss and Fontina Cheeses

Fried Catfish
Banana Pepper Slaw and Spicy Remoulade on a Toasted Bun. \$9

Smoked Turkey and Havarti
Crisp Romaine, Cranberry Spread, and Caramelized Onions \$8.50

Smoked Beef Brisket
With KY Bourbon Barbeque and Banana Pepper Slaw on a Toasted Bun. \$10

KY Short Rib Grilled Cheese
Smoked Gouda Cheese, Bittersweet Red Onions, and Baby Spinach on Crispy Sourdough. \$11

Buffalo Chicken Breast
Pepper-jack Cheese and Ranch Dressing on a Toasted Bun. \$9

Grilled Portabella Mushroom
Smoked Gouda, Roasted Red Pepper, Baby Arugula, Pesto Mayo, on Sunrise Bakery Focaccia. \$8

Roasted Duck Breast Quesadilla
Fontina Cheese, Caramelized Onions, and Baby Arugula. \$10

Grilled Housemade Pimiento Cheese
With Cup of Soup. \$8

Angus 8 oz. Ribeye
Grilled with Toasted Onions and Horseradish Cream on Sunrise Bakery Baguette. \$12

Due to commercial over fishing, we have chosen to only use sustainable seafood resources.

20% Gratuity Will Be Added to All Parties of Six or More.

Chef de Cuisine: Joshua Winslow
Sous Chef: Jessica VanHouten