



DINNER MENU

↔ SNACKS & STARTERS ↔

JC HOUSE FRIES	<i>Smoked Aioli, Serrano-Dill Mayo</i>	7
DUDLEY EGGS OR SMOKED KY TROUT DUDLEY EGGS	<i>Paprika, Chives</i>	7
MARINATED OLIVES	<i>Mixed Olives, Orange, Thyme, Paprika, Hazelnuts</i>	9
TARTINE	<i>Chef's Daily Selection on House Made Sourdough</i>	18
BAKED GOAT CHEESE	<i>Lavender Hot Honey, Pistachio, Za'atar, House Lavash</i>	16
MEAT & CHEESE	<i>Artisanal Cured Meats, Cheeses, House Pickles, Mustard</i>	25
½ DOZEN OYSTERS ON THE HALFSHELL*	<i>Fresh Horseradish, Mignonette, Lemon</i>	18
CRISP CALAMARI	<i>Garlic, Herbs, Sweet & Spicy Mayo</i>	15
TUNA TARTARE	<i>Black Pepper Sauce, Sesame, Soy Cured Egg Yolk, Rice Cracker</i>	22
KOREAN FRIED CAULIFLOWER	<i>Gochujang, Sesame, Lime</i>	15
PEI MUSSELS	<i>Nduja, Fennel, Sherry Garlic Broth, Crostini</i>	26
CRAB CAKE*	<i>Creamy Andouille Weisenberger Grits, Holy Trinity, Lobster Cream</i>	24
JUMBO SHRIMP COCKTAIL*	<i>Cocktail Sauce, Lemon</i>	21

↔ SALADS ↔

GOLDEN ENDIVE & GARBANZO SALAD	<i>Cucumber, Piquillo, Mint, Tahini Vinaigrette</i>	16
ARTICHOKE SALAD	<i>Couscous, Arugula, Feta, Herbs, Spring Peas, Caper Vinaigrette</i>	15
T.G. SALAD	<i>Local Bibb Lettuce, Blue Cheese, Tomato, Bacon, Dijon Vinaigrette</i>	11
CAESAR SALAD*	<i>Romaine, Garlic & Herb Croutons, Parmesan, White Anchovy</i>	10
WILTED BRUSSELS SPROUT SALAD	<i>Manchego Cheese, Pine Nuts, Aged Balsamic</i>	10

↔ ENTRÉES AND CLASSICS ↔

SEARED ORA KING SALMON*	<i>Mushroom Farrotto, Bread & Butter Zucchini, Arugula Pesto</i>	44
BONE-IN DUROC PORK CHOP*	<i>Ham Cured, Red Beans w/ Kale & Country Ham, Molasses BBQ</i>	48
CRISPY CONFIT RABBIT	<i>Herb Cous Cous, Peas, Fava Beans, Spring Pea Puree</i>	46
DUCK 2-WAYS*	<i>Seared Duck Breast, Confit Dirty Rice, Spinach, Blood Orange, Black Fig Demi Glace</i>	48
16OZ. BONE-IN RIBEYE*	<i>Patate el Forno, Calabrian Chili Butter</i>	60
TOURNEDOS MAXWELL*	<i>Petite Filets, Crab, Potato Purée, House Made Béarnaise</i>	47
STEAK FRITES*	<i>8oz. N.Y. Strip, House Fries, Garlic-Shallot Thyme Butter</i>	29
PASTA DUDLEY	<i>Angel Hair, Chicken, Red Onion, Peas, Carrots, Sun-Dried Tomato, Fennel, Asiago</i>	27
KY HOT BROWN	<i>Turkey, Country Ham, Bacon, Tomato, Sourdough, White Cheddar Mornay</i>	19
DA' BURGER*	<i>Double Meat, Double Cheese, LTO, Pickle, "Secret Sauce", House Fries</i>	19

\$5 fee for Split Entrées

*Consuming raw or undercooked meats, poultry, seafood shellfish, eggs, or unpasteurized milk may increase your risk of foodborne illness

EXECUTIVE CHEF BRADLEY HOFFMANN