

SALADS

🌱 house salad

mixed greens, dried cranberries, roasted almonds, smoked blue cheese, shaved red onions and balsamic vinaigrette 9.99

buffalo fried chicken cobb salad

buffalo fried chicken, chopped romaine, tomatoes, pimiento cheese, smoked bacon, corn, buttermilk ranch 12.99

caesar salad

romaine hearts, deviled egg, cracked black pepper, classic caesar dressing and croutons 9.99

avocado toast

grilled baguette topped with avocado fries, tomato-ginger-jalapeno jam and goat cheese 12.99

🌱 warm brussel sprout slaw

sautéed with applewood bacon, shaved heirloom beets, goat cheese and a warm sherry mustard vinaigrette 10.99

greek farro salad

with roasted tomato, cucumbers, red peppers, kalamata olives, feta cheese, olive oil, oregano and fresh herbs 10.99

bibb lettuce

lightly dressed with KY blackberry-sorghum vinaigrette, avocado fries, and fresh mozzarella cheese 11.99

add ons

add grilled chicken breast to any salad.....5.99

add grilled salmon to any salad.....8.99

add shrimp to any salad.....7.99

SANDWICHES

SANDWICHES SERVED WITH A CHOICE OF SIDE. SANDWICHES CAN BE PREPARED WITHOUT BREAD ON A BED OF GREENS TO SATISFY GLUTEN FREE DIETS.

salmon burger

blackened salmon topped with crumbled bacon, lettuce, peach chutney and goat cheese on a brioche bun 15.99

beer battered cod

Weisenberger batter with lettuce, tomato, onion, malt vinegar tartar sauce on brioche 12.99

garbanzo burger

housemade falafel patty, roasted red pepper, feta, buttermilk ranch and brioche 11.99

chicken caprese

grilled chicken breast, prosciutto ham, fresh mozzarella, sliced tomato, balsamic glaze, basil mayo, brioche roll 11.99

AZUR burger

8 oz flat top griddled blend of chuck and brisket, sliced cheddar, lettuce, tomato, shaved red onion on brioche roll 13.99

LUNCH PLATES

woven shrimp

filo crusted, coconut and sweet corn risotto, red chile glaze 12.99

lobster crepes composed

lobster and cheese crepes, tropical guava sauce, petite field greens salad 15.99

fish and chips

crispy battered cod, malt vinegar tartar sauce, lemon cabbage slaw and fries 12.99

bourbon fried chicken

buttermilk mashed potatoes, southern style pole beans, cream gravy 12.99

🌱 fish tacos

cornmeal crusted cod, grilled local tortilla, cucumber-tomato-mango pico de gallo and creamy spicy calypso sauce 12.99

rigatoni pasta

house ground prime beef, tomato, onions, garlic, rigatoni pasta and grated parmesan 11.99

\$10 DAILY LUNCH SPECIALS

monday: pop ashby's meatball panini

topped with fresh mozzarella cheese, basil mayo, peppers, onions and marinara

wednesday: shrimp po' boy

with lettuce, tomato and malt vinegar tartar sauce + blackened or fried

thursday: quesadilla of the day

chef's selection with guacamole, sour cream and cucumber-tomato-mango pico de gallo

tuesday: salmon croquettes

with malt vinegar tartar sauce and mango-tomato pico de gallo and choice of side

friday: fish and chips

crispy battered cod, malt vinegar tartar sauce, lemon cabbage slaw and fries

SIDES \$3

french fries
truffle fries + 1.50
side salad
lemon slaw
mashed potatoes

soup of the day
grilled asparagus
smoked gouda mac n cheese
sautéed brussels sprouts
coconut sweet corn risotto