Appetizers

Loaded Brown Barrels
Scallions and Smoked Cilantro Sour Cream
Blind Harry's Nachos\$12.00 Tortilla Chips w/ Chili, Queso, Sour Cream, Jalapenos
Chicken Lettuce Wraps
Country Boy Beer Battered Mushrooms \$10.00 w/ Horseradish Cream Sauce
Onion Rings \$9.00 Lightly Fried w/ Nasty Sauce
Chips and Queso\$6.00
Fried Banana Peppers\$9.00 Lightly Breaded and Fried Served w/ Cocktail Sauce
Grouper Fingers
Fried Green Tomatoes\$12.00 With Shrimp Bang Bang Sauce
Chicken Wings (8)\$12.00 Buffalo, Sweet Thai Chili, or BBQ
Potato Skins
Pretzels\$12.00 Pretzel Sticks w/ Queso
<u>Chili</u>

Salads

Wedge Salad \$7.00
Iceburg Lettuce Served w/ Ranch Dressing, Topped
w/ Applewood Smoked Bacon, Tomatoes, Croutons,
and Shredded Jack Cheese
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Brown Barrel House Salad \$6.00
Mixed Greens Topped w/ Cucumbers, Onions, Tomatoes,
Shredded Jack Cheese, and Herb Croutons
Southern Fried Chicken Salad \$14.00
Southern Fried Chicken Served Over Mixed Greens
Southern Fried Chicken Served Over Mixed Greens Topped w/ Cucumbers, Onions, Tomatoes, Croutons, and Shredded Jack Cheese
Add Buffalo Style \$1.00
<u>Caesar Salad</u> \$7.00
Romaine Greens, Croutons, Banana Peppers, and Parmesan Cheese
Tossed w/ a Caesar Dressing
Chef Salad
Mixed Greens, w/ Ham, Turkey, Tomato, Red Onion, Cucumber,
Jack Blend Cheese, Bacon, Egg, and Croutons
Curly Spinach Salad\$9.00
Spinach Greens, Spiced Walnuts, Dried Cranberries,
Feta Cheese, Red Onions, and Herb Croutons
Enhance Your Salad
6 oz. Chicken Breast \$ 7.00
6 oz. Beef Skewer\$ 13.00
6 oz. Salmon\$ 10.00
(4) Shrimp\$ 10.00
<u>Dressings</u>

Ranch, Bleu Cheese, Honey Mustard, Pineapple Vinaigrette Caesar, Roasted Garlic Vinaigrette, and Creole Herb

Blind Harry's

Entrées
All Entrees Served w/ House Salad
10 oz. Sirloin\$25.00
Served w/ Side Item
12 oz. Ribeye
Over White Truffle Garlic Mashed Potatoes and Compound Butter with Broccoli
<u>Surf and Turf</u> \$26.00
2 Beef Medallions Over White Truffle Mashed Potatoes, Topped w/ Beer-Battered Shrimp, Served w/Broccoli
Bacon Wrapped Shrimp and Grits\$22.00
Served Over Beer Cheese Grits, and Finished w/ Woodford Reserve BBQ Sauce
Chicken Ravioli\$22.00
Blackened Chicken Breast Over Three Cheese Ravioli w/ a Vodka Cream Sauce Shrimp \$24.00 or Steak \$26.00
Salmon Florentine\$24.00
Served Over Penne w/ Sauteed Spinach, Tomatoes, Garlic& Onion Finished with Lemon Garlic Butter Sauce Topped w/ Parmesan Cheese
Shrimp Pasta\$24.00
Served Over Spaghetti w/ Sauteed Bacon & Mushrooms Topped w/ a Tomato Cream Sauce Topped w/ Parmesan Cheese
Chicken Kale Pasta\$22.00
Served Over Penne w/ Sauteed Blistered Tomatoes, Mushrooms & Kale Topped W/ Citrus Chardonnay Glaze
Cheese Tortellini. \$24.00
W/ Shrimp, Bacon, Tomatoes & Kale w/ Parmesan Cheese Cream Sauce
Spaghetti with Meat Sauce. \$18.00
Topped w/ Parmesan Cheese

Consuming raw or undercooked Meats, Poultry, Seafood, Shellfish or Eggs may increase your risk of foodborne illness

As Always, Please Drink Responsibly

Build Your Own

Choose Your Meat:
6 oz. Grilled Burger \$ 11.29
(made from Brisket, Short Ribs, and Chuck)
6 oz. Boneless Chicken Breast \$ 11.29
Blackened or Grilled
Black Bean \$ 11.29
Diach Deall
Includes: Lettuce, Tomato, Pickle, and Red Onion
Buns: Brioche or Pretzel
<u>Cheese</u> \$ 0.60
American, Cheddar, Swiss,
Habañero Jack, or Bleu Cheese
Additional Toppings:
Avocado \$2.00
Bacon \$3.00
Fried Egg\$1.00
Fried Onion Straws \$3.00
Jalapeño \$1.00
Sautéed Mushrooms \$2.00
Sautéed Onions\$2.00
<u>Kids Menu</u> 10 and Under
Chicken Tenders w/ Fries\$8.00
Served w/ Honey Mustard Sauce
Macaroni and Cheese
Grilled Cheese w/ Fries
Grilled Beef Skewers w/ Mashed Potatoes \$9.00
Buttered Noodles Spaghetti w/ Melted Butter and Parmesan Cheese

Burgers

<u>Durgers</u>
Spicy Thai Burger\$15.00
Pepper Jack Cheese, Asian Slaw, Pickled Jalapenos, Bacon & Sweet Thai Chili
Hangover Burger
American Cheese, Fried Egg, Bacon, Lettuce & Pickles
California Burger\$17.00
Prov <mark>olone Chees</mark> e, Avocado, Pico De Gallo, Lettu <mark>ce & Chipotle Aioli</mark>
Kentucky Burger\$17.00
Morney Cheese, Fried Green Tomato, Bacon & Pimento Cheese
Patty Melt\$15.00
White Bread, Swiss Cheese, Caramelized Onions & 1000 Island
<u>Cocktails</u>
Bloody "Bacon" Mary With the idea that "bacon" makes everything better, it becomes the garnish for this classic cocktail \$11.00
Bloody "Derby" Mary A bourbon-based Bloody Mary with a spice to get the day started with a bang \$10.00
Pink Lemonade Mimosa A twist on a classic drink. Mixture of champagne and pink lemonade \$9.00
Peach Bellini This fruity, sweet, smooth, and frozen drink is a perfect way to start your day \$9.00
Kentucky Margarita A classic margarita with a beautiful blue color. Served on the rocks or frozen \$10.00
Keeneland Breeze A sweet, light, and citrusy bourbon-based cocktail. Perfect for bourbon and horse country \$10.00
Pixie Stix Martini A sweet, pretty, and puckery martini complete with sugar rim \$12.00
Lemon Drop Martini A vodka-based martini bursting with citrus flavor complete with a sugar rim \$12.00
Small Plates
Add a House Salad \$4.00
Beef Skewers
Grilled Beef Skewers Served Over Loaded Potato Cake w/ a Port Wine Reduction
Chicken Tenders and Fries\$13.00
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<u>Deel Skewers</u>	
Grilled Beef Skewers Served Over Loa	ded Potato Cake w/ a Port Wine Reduction
Chicken Tenders and Fries	<u>s</u> \$13.00
Lightly Breaded and Fried Served w/ F	<mark>Ioney Mustard, Buffalo Sauce or BBQ Sauc</mark>
Kentucky Hot Brown .	<mark>\$16.00</mark>
Ham, Turkey, Tomato, Ba	acon, a <mark>nd</mark> Parmesa <mark>n Cheese</mark>
on White Bread, Finished w/ Mornay S	auce Or Fried Chicken Hot Brown \$ 17.00
<u>Catfish Plate</u>	\$16 .00
Blackened, Grilled, or Fried w/	Side Item, Cole Slaw & Tarter Sauce

Beer Battered Fried Shrimp \$17.00 Served w/ Cole Slaw, French Fries and Sweet Thai Chili Glaze

Country Boy Beer Battered Fish and Chips .. \$18.00

Served w/ Cole Slaw, Tarter Sauce and Hushpuppies

Sandwiches

All Sandwiches Served w/ One Side

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	<u>The Shorty</u>	
	Braised Short Ribs Served on a Hoagie Bun w/ Spinach, Tomato,	
	Provolone Cheese, and Finished w/ Chipotle Sour Cream	
	<u>Club</u>	
	Ham, Turkey, Bacon, Lettuce, Tomato, Swiss and Cheddar Cheeses Served on Wheat Berry Bread w/ Dijon Mayonnaise	
	Fried Catfish	
	Lightly Breaded Catfish Filet Served on a Hoagie Bun	
	w/ Tarter Sauce, Lettuce, Tomato, Onion, and Pickle	
	Cuban \$14.00	
	Slow <mark>Ro</mark> asted Pulled Pork Served on a Brioche Bun,	
tail\$11.00	w/ Ham, Swiss Cheese, Pickle, BBQ Sauce, and Dijon Mustard Sauce	
\$10.00	Pesto Chicken \$14.00	
	Grilled Chicken Breast w/ Basil Pesto, Lettuce, Tomato, Onion and Pickle	
.00	Turkey Melt	
00	Served on Cheese Bagel w/ Swiss Cheese, Bacon, Avocado, and Chipotle Aioli	
\$10.00	Salmon BLT	
\$10.00	Grilled Cider Glazed Salmon Filet Served on a Brioche Bun,	
	w/ Bacon, Lettuce and Tomato	
12.00	Nashville Hot Chicken	
12.00	Served on Brioche Bun, Dry Rubbed w/ Cole Slaw, Pickle & Chipotle Aioli	
	Buffalo Chicken Sandwich \$14.00	
	Served on Brioche Bun w/ Lettuce, Tomato, and Red Onion	
	<u>Chicken Salad</u> \$14.00	
	Served on Wheatberry Bread w/ Lettuce, Tomato and Bacon	
	Pork Belly	
	Braised Pork Belly w/ a Woodford Reserve and Country Rock Sorghum Glaze	
Served on a Brioche	Bun w/ Swiss Cheese, Lettuce, Tomato, Onion, and Finished w/a Red Pepper Aioli	
	Fried Green Tomato BLT\$15.00	
	Served on White Bread w/ Pimento Cheese & Basil Pesto	
	Cido Hom Colouriano de 4 00	
	Side Item Selections \$4.00	
	Mixed Greens Mac & Cheese Tater Tots	

Mixed Greens, Mac & Cheese, Tater Tots, Sweet Potato Waffle Fries, French Fries, White Truffle Herb Mashed Potatoes, Cole Slaw, Green Beans, or Broccoli

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