Ap	peti	izer	'S
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Ahi Tuna	
Ahi Tuna Served Over Mixed Greens	
w/ a Wasabi Vinaigrette and a Sweet Soy Ponzu	
<u>Loaded Brown Barrels</u>	\$11.00
Tater Tots Topped w/ Bacon, Jalapeños, Monterey J	a <mark>ck Cheese,</mark>
Scallions and Smoked Cilantro Sour Cream	
Blind Harry's Nachos\$12	2.00
Tortilla Chips w/ Chili, Queso, Sour Cream, Jalaper	
Chicken Lettuce Wraps\$14	00
Served Over Romaine Lettuce w/ Cucumbers and Ca	
w/Pineapple Vinaigrette and Peanut Sauce	
Country Roy Rook Rattored Muchroome	\$10.00
Country Boy Beer Battered Mushrooms w/ Horseradish Cream Sauce	φ10.00
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\$11.00	
Lightly Breaded and Fried Served w/ Tarter Sauce	
Fried Green Tomatoes	2.00
With Shrimp Bang Bang Sauce	
Chicken Wings (8)	12.00
Buffalo, Sweet Thai Chili, or BBQ	
Potato Skins\$10.00	
Five loaded skins with Cheese, Bacon, Chives & Rai	nch Dressing
Pretzels \$12.00	
Pretzel Sticks w/ Queso	
Soup of the Day\$6.0	0
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<u>Chili</u>	

Salads

Wedge Salad
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 Topped w/ Cucumbers, Onions, Tomatoes, Croutons, and Shredded Jack Cheese Add Buffalo Style \$1.00
Caesar Salad Romaine Greens, Croutons, Banana Peppers, and Parmesan Cheese Tossed w/ a Caesar Dressing
Chef Salad
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 oz. Ahi Tuna \$ 12.00 (4) Shrimp \$ 10.00
Dressings Ranch, Bleu Cheese, Honey Mustard, Pineapple Vinaigrette Caesar, Roasted Garlic Vinaigrette, and Creole Herb

Blind Harry's

<u>Entrées</u>
All Entrees Served w/ House Salad
10 oz. Sirloin \$25.00 Served w/ Side Item 12 oz. Ribeye \$35.00 Over White Truffle Garlic Mashed Potatoes and Compound Butter with Broccoli
Surf and Turf \$26.00
2 Beef Medallions Over White Truffle Mashed Potatoes, Topped w/ Beer-Battered Shrimp, Served w/Broccoli
Southern Style Crab Cakes
Served Over Baby Bok Choy and Finished w/ a Sweet Thai Chile Glaze
Bacon Wrapped Shrimp and Grits
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

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				
<u>Includes</u> : 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				
Fried Egg				
Fried Onion Straws \$3.00				
Jalapeño \$1.00				
Sautéed Mushrooms \$2.00				
Sautéed Onions\$2.00				
Kids Menu 10 and Under				
Chicken Tenders w/ Fries\$8.00				
Served w/ Honey Mustard Sauce				
Macaroni and Cheese\$8.00				
Grilled Cheese w/ Fries				
Grilled Beef Skewers w/ Mashed Potatoes \$9.00				
Buttered Noodles				
Spushetti w/ mettet Dattel and I almesan enecse				

Burgers

Spicy Thai Burger\$15.00
Pepper Jack Cheese, Asian Slaw, Pickled Jalapenos, Bacon & Sweet Thai Chili
Hangover Burger\$16.00
American Cheese, Fried Egg, Bacon, Lettuce & Pickles
California Burger
Provolone Cheese, Avocado, Pico De Gallo, Lettuce & Chipotle Aioli
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>
$\overline{ m ody}$ "Bacon" Mary With the idea that "bacon" makes everything better, it becomes the garnish for this classic cocktail $\$11.0$
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
Lightly Breaded and Fried Served w/ Honey Mustard, Buffalo Sauce or BBQ Sauce
Kentucky Hot Brown
Ham, Turkey, Tomato, Bacon, and Parmesan Cheese
on White Bread, Finished w/ Mornay Sauce Or Fried Chicken Hot Brown \$ 17.00
Catfish Plate\$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

All ballawiches bei ved W/ One blue
The Shorty\$15.00
Braised Short Ribs Served on a Hoagie Bun w/ Spinach, Tomato, Provolone Cheese, and Finished w/ Chipotle Sour Cream
<u>Club</u> \$14.00
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
<u>Cuban</u>
Slow Roasted Pulled Pork Served on a Brioche Bun, w/ Ham, Swiss Cheese, Pickle, BBQ Sauce, and Dijon Mustard Sauce
Pesto Chicken\$14.00
Grilled Chicken Breast w/ Basil Pesto,
Lettuce, Tomato, Onion and Pickle Salmon BLT\$16.00
Grilled Cider Glazed Salmon Filet Served on a Brioche Bun,
w/ Bacon, Lettuce and Tomato
Nashville Hot Chicken\$15.00
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
Chicken Salad
Served on Wheatberry Bread w/ Lettuce, Tomato and Bacon
Turkey Melt
Served on Cheese Bagel w/ Swiss Cheese, Bacon, Avocado, and Chipotle Aioli
Fried Green Tomato BLT\$15.00 Served on White Bread w/ Pimento Cheese & Basil Pesto
Side Item Selections \$4.00
Mixed Greens, Mac & Cheese, Tater Tots,
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Sweet Potato Waffle Fries, French Fries,
White Truffle Herb Mashed Potatoes, Cole Slaw, Green Beans, or Broccoli

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