

The ENGLISH GRILL

POTAGE

CHEF'S DAILY POTAGE 9
The Kitchen's Daily Inspiration

APPETIZERS

DUCK CONFIT CREPE CANNELLONI 14
Sous Vide White Asparagus, Blackberry Duck Glacé, Toasted Hazelnut

FOIE GRAS DUO 16
Candied Orange Torchon, Mousse, Griottine, House Brioche

CRISPY KENTUCKY PORK BELLY 13
Maker's Mark Salted Caramel Candied Apple, Dijon Trotter Galette, Smoked Pancetta Jus

SEARED SCALLOP BENEDICT 14
Lamb Bacon, Sunny Side Quail Egg, Béarnaise

HANDMADE GNOCCHI 13
Swiss Chard, Tomato Nage, Capriole Farm Fromage Blanc

FROM THE GARDEN

GROGANICA FARMS LEAF HARVEST 10
Capriole Farms Goat Cheese, Four Roses Candied Pecan, Huber Farms Tart Apple Vinaigrette

PROSCIUTTO WRAPPED HOUSE MOZZARELLA 11
Poached Beets and Beet Aioli, Olive Tapenade, Petite Mustard Greens
Blood Orange Vinaigrette

TERRINE OF CRAB 11
Lump Crab, Avocado, Tomato, Pomegranate
Chicory Salad, Sambuca Vinaigrette

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions. Olives may contain pits.

Please refrain from use of cell phones while dining in the English Grill.



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ENTRÉES

GRILLED PORK CHOP 30

Graisse de Canard Potatoes, Sautéed Winter Greens
Fruit Preserves

SEARED MAINE SCALLOPS 32

Scallion Blini, Roasted Artichoke Ragout
Saffron-Vanilla Emulsion

SEARED SALMON 32

Wild Rice, Baby Leeks
Confit Fennel, Sauce Maltaise, Scallop Jus

PAN ROASTED MONKFISH 30

Chickpea Cake, Curried Banana, Coconut Cilantro Charmoula

DAVIS CREEK PRIME BEEF FILET MIGNON 42

Potato Pave, Mushroom Conserva, Broccolini, Veal Jus

MARINATED LAMB LOIN 30

Lamb Ham, Spring Baby Vegetable, Celeriac and Tomato Puree, Minted Lamb Jus

THE HOT BROWN 22

A Louisville Tradition since 1926

Roasted Turkey Breast and Toast Points Covered with Mornay Sauce
Pecorino Romano Cheese, Baked Golden Brown, Finished with Bacon and Tomatoes

OPEN FACE WILD MUSHROOM RAVIOLI 22

Butter Braised Salsify, Pea Hearts, Tomato Confit, Parmesan Espuma, Basil Dust

Brandon Shafiei -English Grill Manager

Ryan O' Driscoll -Chef de Cuisine

