

Appetizers

Ahi Tuna \$11.00

Ahi Tuna Served Over Mixed Greens
w/ a Wasabi Vinaigrette and a Sweet Soy Ponzu

Loaded Brown Barrels \$9.00

Tater Tots topped w/ Bacon, Jalapeños, Monterey Jack Cheese,
Scallions and Smoked Cilantro Sour Cream

Blind Harry's Nachos \$10.00

Tortilla Chips w/ Pulled Pork, Queso, Shredded Lettuce,
Diced Tomatoes, Jalapeños, Smoked Sour Cream Drizzle

Beef Skewers \$12.00

Grilled Beef Skewers Served Over
Loaded Potato Cake w/ a Port Wine Reduction

Pretzels \$9.00

Pretzel Sticks w/ Beer Cheese

Chicken Lettuce Wraps \$12.00

Served Over Romaine Lettuce w/ Cucumbers, Carrots,
Bean Sprouts, and Peanut Sauce

Chicken Tenders \$8.00

Lightly Breaded and Fried
Served w/ Honey Mustard or Prepared Buffalo Style

Calamari \$10.00

Fried Calamari and Banana Peppers
Served w/ Marinara Sauce

Grouper Fingers \$10.00

Lightly Breaded and Fried Served w/ Tarter Sauce

Buffalo Chicken Dip \$8.00

Served w/ Homemade Chips

Salads

Wedge Salad \$5.00

Iceburg Lettuce Served w/ Ranch Dressing, Topped
w/ Applewood Smoked Bacon, Tomatoes, Croutons,
and Shredded Jack Cheese

Brown Barrel House Salad \$4.00

Mixed Greens Topped w/ Cucumbers, Onions, Tomatoes,
Shredded Jack Cheese, and Herb Croutons

Southern Fried Chicken Salad \$11.00

Southern Fried Chicken Served Over Mixed Greens
Topped w/ Cucumbers, Onions, Tomatoes, Croutons,
and Shredded Jack Cheese

Caesar Salad \$6.00

Romaine Greens, Croutons, Black Olives, and Parmesan Cheese
Tossed w/ a Caesar Dressing

Curly Spinach Salad \$8.00

Spinach Greens, Spiced Pecans, Dried Cranberries,
Feta Cheese, Red Onions, and Herb Croutons

Enhance Your Salad

6 oz. Chicken Breast \$ 5.00
6 oz. New York Strip \$ 8.00
6 oz. Salmon \$ 8.00
4 oz. Ahi Tuna \$ 8.00

Dressings

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

Soup of the Day

Bowl \$6.00

Blind Harry's

Entrées

All Entrées Served w/ Cup of Soup or House Salad

10 oz. Sirloin \$18.99

Served w/ Side Item and Brown Barrel House Salad

12 oz. New York Strip \$25.00

Served Over a Loaded Potato Cake and Sautéed Haricot Verts
Finished w/ a Port Wine Reduction

12 oz. Ribeye \$27.00

Served Over White Truffle Garlic Mashed Potatoes
w/ Farmers Market Fresh Vegetables and a Compound Butter Sauce

Pork Tenderloin \$20.00

Pecan Crusted and Sautéed, Served Over Sweet Potato Hash
Finished w/ Woodford Reserve Granny Smith Apple Chutney

Chicken Ravioli \$18.00

Blackened Chicken Breast Over Three Cheese Ravioli w/ a Vodka Cream Sauce

Southern Style Crab Cakes \$24.00

Served Over Baby Bok Choy and Finished w/ a Sweet Thai Chile Glaze

Fresh Catch Market Price

Please Ask Your Server about Our Selection of the Day

Alaskan Salmon \$19.99

Grilled Over Butternut Squash w/ a Pecan Bourbon Reduction

Country Boy Beer Battered Fish and Chips .. \$13.00

Served w/ French Fries and Tarter Sauce

Shrimp and Grits \$20.00

Served Over Cheddar Cheese Grit Cake and
Finished w/ Woodford Reserve BBQ Sauce

Chicken Piccata \$18.00

Lightly Breaded Chicken Served Over Angel Hair Pasta w/ Sautéed Onions,
Capers, Tomatoes, Spinach, and Finished w/ a Chardonnay Lemon Sauce

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 \$ 9.00
(made from Brisket, Short Ribs, and Chuck)

6 oz. Boneless Chicken Breast \$ 8.00
Blackened or Grilled

Buns: Brioche, Pretzel, or No Bun

Cheese \$ 0.60

American, Cheddar, Swiss,
Habañero Jack, or Bleu Cheese

Toppings:

Avocado \$1.19

Bacon \$1.95

Fried Egg \$0.99

Fried Onion Straws \$1.50

Jalapeño \$0.99

Sautéed Mushrooms \$0.99

Sautéed Onions \$0.99

Lettuce Free

Red Onion Free

Pickle Free

Tomato Free

Kids Menu 10 and Under

All Kids Meals Served w/ One Side and Drink

Chicken Tenders \$5.00

Served w/ Honey Mustard Sauce

Macaroni and Cheese \$5.00

Grilled Cheese \$5.00

Grilled Beef Skewers \$7.00

Buttered Noodles \$4.00

Angel Hair Pasta w/ Melted Butter and Parmesan Cheese

Sandwiches

All Burgers and Sandwiches Served w/ One Side

The Shorty \$13.00

Braised Short Ribs Served on a Hoagie Bun w/ Spinach, Tomato,
Provolone Cheese, and Finished w/ Chipotle Sour Cream

Club \$10.00

Ham, Turkey, Cajun Brown Sugared Bacon, Lettuce, Tomato,
Swiss and Cheddar Cheeses Served on Wheat Berry Bread w/ Dijon Mayonnaise

Fried Catfish \$11.00

Lightly Breaded Catfish Filet Served on a Hoagie Bun
w/ Tarter Sauce, Lettuce, Tomato, Onion, and Pickle

Cuban \$11.00

Slow Roasted Pulled Pork Served on a Brioche Bun,
w/ Ham, Swiss Cheese, Pickle, and Dijon Mustard Sauce

Pesto Chicken \$10.00

Grilled Chicken Breast w/ a Basil Pesto,
Lettuce, Tomato, Onion and Pickle

Salmon BLT \$13.00

Grilled Cider Glazed Salmon Filet Served on a Brioche Bun,
w/ Cajun Brown Sugared Bacon, Lettuce and Tomato

Pork Belly \$12.00

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

Catfish Plate \$10.99

w/ Side Item and Tarter Sauce

Side Item Selections \$2.99

Southern Black Beans, Mac & Cheese, Tater Tots,
Sweet Potato Waffle Fries, French Fries,
White Truffle Herb Mashed Potatoes, Haricot Verts,
Chips and Salsa, or Vegetable of the Day

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Saturday Brunch Menu

11:00 AM - 2:00 PM

All Brunch Items Served With Fresh Fruit, Garlic Cheese Grits, and Cajun Hash Browns

Eggs Benedict \$11.00

Hot Ham and Poached Eggs Served on a Toasted English Muffin, Topped w/ Hollandaise Sauce

Cajun Sausage Frittata \$11.00

Andouille Sausage, Tomatoes, Onions, Jalapeños, and Melted Pepper Jack Cheese

Eggs St. David \$13.00

Braised Pork Belly served on a Toasted English Muffin w/ Fresh Sliced Tomatoes and Bearnaise Sauce

Vegetarian Omelet \$10.00

Spinach, Mushrooms, Peppers, Onions, Tomatoes, Oregano, and Melted Swiss Cheese

Eggs St. Charles \$14.00

Grilled Fresh Catch of the Day Topped w/ Poach Eggs and Cilantro Lime Hollandaise Sauce

Seafood Omelet \$13.00

Shrimp, Crab & Salmon Sautéed w/ Peppers, Onions, Bell Peppers, and Melted Provolone Cheese

Bananas Foster French Toast \$11.00

Cinnamon French Toast w/ Banana, Rum and Brown Sugar Sauce

Bloody Mary Bar

Bloody “Bacon” Mary .. With the idea that “bacon” makes everything better, it becomes the garnish for this classic cocktail. \$6.50

Bloody “Derby” Mary .. A bourbon-based Bloody Mary with a spice to get the day started with a bang. \$6.50

Tito’s Bloody Mary .. A classic mild cocktail to start your day. Made with Tito’s Vodka. \$5.00

Cocktails

Mimosa .. Mixture of champagne and fresh orange juice. \$5.00

Pink Lemonade Mimosa .. A twist on a classic drink. Mixture of champagne and pink lemonade. \$5.00

Peach Bellini .. This fruity, sweet, smooth, and frozen drink is a perfect way to start your day. \$6.00

Strabellini .. A fruity, sweet cocktail made with fresh fruit. Can also be served frozen. \$8.00

Kentucky Margarita .. A classic margarita with a beautiful blue color. Served on the rocks or frozen. \$7.00

Keeneland Breeze .. A sweet, light, and citrusy bourbon-based cocktail. Perfect for bourbon and horse country. \$ 6.00

Pixie Stix Martini .. A sweet, pretty, and puckery martini complete with sugar rim. \$7.00

Lemon Drop Martini .. A vodka-based martini bursting with citrus flavor complete with a sugar rim. \$7.00

Cosmopolitan .. A martini made with Triple Sec, vodka, cranberry juice, and lime. \$ 7.00