

Limestone Restaurant

First Flavors

‘SEARED DIVER SCALLOPS’	10
House smoked bacon lardons, sweet corn succotash	
‘BLACK BEAN AND BLACK EYE PEA CAKE’	8
House cured pork belly, Bath Co. farm egg, roast pepper puree	
‘TRUFFLE MAC AND CHEESE’	8
Smoked Gouda cheese sauce, truffle and lobster, seasoned Panko crumbs	
‘SHRIMP ‘N GRITS’	10
Hot & sweet seared jumbo shrimp, Kentucky grit cake, red eye gravy and country ham crisp	
‘DUCK DUO’	8
Duck confit with duck bacon, sun dried cherry, mission fig sauce	
‘CRAB CAKE TRIO’	9
Lump crab, crab with country ham and crab with shrimp, sauce béarnaise	
‘ARTESIAN CHEESE CART’	12
The best cheeses on the market with fresh and dried fruit, bread Carved tableside	

Soups

‘MUSHROOM BROTH WITH BOURBON’	8
Shitake, Portobello, and Crimini mushrooms	
‘LOBSTER & SHRIMP BISQUE’	10
Garnished with lobster & shrimp, bourbon crème fraîche	
‘BUTTERNUT SQUASH SOUP’	7
Toasted pumpkin seeds, minced country ham	
‘TRIO’	9
A sampling of all three house-made soups	

Salads

‘ICEBERG WEDGE SALAD’	7
House smoked bacon lardons, tomato, sweet onion, Maytag dressing	
‘KENTUCKY LIMESTONE BIBB’	7.5
Sun dried black mission figs, spice pecans, warm goat cheese Mustard vinaigrette	
‘BABY ROMAINE CAESAR’	8
Romaine hearts, garlic croutons, house made Caesar dressing aged parmesan cheese, olive tapenade	

Supper

‘MIXED GRILL OF SEAFOOD’ 22

Seared Diver scallop, jumbo shrimp and market fish
Saffron white wine sauce

‘BRAISED ANGUS SHORT RIBS’ 24

White bean puree, traditional greens, Kentucky
cornbread muffin

‘ROASTED SALMON’ 22

Roasted on bourbon barrel staves, served on a bed of lemon
caper risotto, red wine butter sauce.

‘KENTUCKY STRIPED BASS’ 23

Seared, warm cabbage, fennel slaw, Pernod Vin Blanc

‘SPINACH RICOTTA RAVIOLI’ 15

House made tomato sauce, julienne vegetables, and fresh
grated asiago cheese

Add grilled chicken \$7.00

Add grilled shrimp \$9.00

‘BREAST OF CHICKEN’ 19

Stuffed with dried fruit cornmeal sage stuffing, sweet
Vermouth chicken demi, fresh vegetables

‘GRILLED PORK CHOP’ 25

On Weisenberger grits with house smoked bacon, country
ham jus, bourbon soaked sundried currants

‘GRILLED BEEF TENDERLOIN FILET’ 32

Garlic custard potato gratin, roasted shallot demi

10 oz. Cut Available for \$45.00

‘BISON SIRLOIN AU POIVE’ 27

Roasted shallot fingerling potato cottage fries,
Ale-8-1 gastric demi



‘ROAST BREAST OF DUCK’ 24

Parsnip and country ham hash, bok choy, Triple Sec glaze

‘GRILLED ANGUS BURGER’ 16

Topped with grilled Portobello mushroom, and your choice
of Maytag Blue Cheese, Smoked Gouda or Cavolosso Brie,
Served with truffle steak fries

New Southern Veggies

Share Portion Sizes

Creamed Fresh Spinach
\$7

Buttermilk Mashed Potatoes
\$7

Fresh Asparagus
with Classic Hollandaise
\$12

Forest Mushrooms,
Sour Mash Crostini
\$9

Fried Green Tomatoes,
Roasted Garlic Aioli
\$8

“FEED ME LIGHT”

\$32.00

A Spontaneous Three Course
Tasting Menu.

Add \$15.00 Paired With
Wine

“FEED ME CHEF”

\$55

Available for Your Entire
Table Anytime, a Five Course
Spontaneous Tasting Menu.

Let Chef Jim Gerhardt Take
You on a New Southern
Flavor Journey.

We’ll Add Wines Paired with
Each Course for an additional
\$25 per guest.

“Free Wine After Nine”

Complimentary Wine Pairing
with ‘Feed Me Chef’ menus,
nightly after 9PM,
Ask your Captain

THERE IS A \$ 10.00 CHARGE FOR SPLIT PLATE REQUEST.

FOR PARTIES OF 6 OR MORE THERE IS A 20% GRATUITY ADDED ON THE FINAL BILL.

Sour Mash Bourbon Bread, Biscuit and Pancake Mixes are sold here

\$5.00 each, 2 for \$8, 3 for \$12- mix and match

0609

Executive Chef: Jim Gerhardt

Sous Chefs Matt Sanders & Eric Madison

Sommelier: Monty Hornback