



B O T T L E & B O N D

KITCHEN
AND BAR

AT THE BARDSTOWN BOURBON COMPANY

GLUTEN SENSITIVE

SHAREABLES

GLAZED BRUSSELS SPROUTS 12

Pan Seared / Bourbon Bacon / Kentucky Blue Cheese

SHRIMP & GRITS 15

Red Gulf Shrimp / Cheddar Grits / Andouille Sausage

CHARCUTERIE

Small (1-2 ppl.) 30 / Medium (2-4) 40 / Large (4-6) 60

MEATS

Sopressata / Country Ham / Salumi

CHEESES

Aged Gouda / Brie / Blue

TAPANADES

Whole Grain Yellow & Brown Mustard with Fennel

White Wine Black Honey Mustard

Peach and Mango Chutney

Rhubarb Compote

SALADS

Add a protein: Chicken 8 / Shrimp 10 / Salmon* 12

CAESAR 9

Shaved Parmigiano-Reggiano

B & B HOUSE 9

Field Greens / Heirloom Tomatoes / English Cucumber

House Italian Dressing

POACHED CHICKEN & SUMMER GREENS 9

Red Grape / Apples / Toasted Walnuts / Bibb Lettuce

House Mayonnaise / Toasted Crostini

BABY KALE QUINOA & ARUGULA 10

Candied Peppered Bacon / Pecans / Blue Cheese / Beets

Orange-Ginger Dressing

CAPRESE 11

House Mozzarella / Heirloom Tomatoes / Basil / Arugula

Pesto / Aged Balsamic

GLUTEN FREE SANDWICHES

POACHED CHICKEN SALAD 12

Red Grape / Apples / Toasted Walnuts / House Mayonnaise

Kettle Chips

GRILLED CHICKEN 14

Nashville Dry Rub / Pickle and Cabbage / Deviled Egg-Spread

Kettle Chips

BRISKET 15

Caramelized Vidalia Onions / Kettle Chips

BURGER* 15

Farm Beef / Tomato / Bibb Lettuce / Kettle Chips

ENTREES

BABY BACK RIBS	18
Bourbon Rub / Cheddar Grits	
GRILLED SALMON*	23
Bourbon Glaze / Broccolini	
FILET*	43
8 oz. Prime / Mashed Potatoes	
NY STRIP*	49
14 oz. Prime / Classic Wedge	
PORTERHOUSE (FOR 2 PEOPLE)*	90
Dry-Aged / Arugula / Lemon Vinaigrette	

SIDES

MASHED POTATOES	5
BROCCOLINI	5
CHEDDAR GRITS	5

DESSERT

Please ask your server. We'd be happy to modify any version of our dessert options for you.

*Consuming raw or undercooked foods may increase risk of foodborne illness.
GROUPS OF 10 OR MORE WILL BE CHARGED 18% GRATUITY.



A note about **GLUTEN SENSITIVITY**

We ask that before placing your order, you alert your server to your food allergy or sensitivity.

While we offer gluten-sensitive menu options, we are not a gluten-free kitchen. These menu suggestions, to the best of our knowledge, are wheat free and our kitchen takes special care in your food preparation to avoid cross-contamination.

We will try our best to avoid any accidental cross-contact, but we are unable to guarantee that any item can be completely free of allergens.

Any questions in regards to these menu suggestions, please do not hesitate to ask our management.

Thank you for your patronage.

RESTAURANT HOURS

CLOSED MONDAY.

LUNCH

TUESDAY / WEDNESDAY / SUNDAY

11:30 AM – 3:00 PM

(Last lunch seating at 2:30 PM)

LUNCH & DINNER

THURSDAY / FRIDAY / SATURDAY

11:30 AM – 11:00 PM

(Last dinner seating at 10:00 PM)



MAKE YOUR RESERVATION

Walk-in guests welcome, reservations recommended.

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