



B O T T L E & B O N D

KITCHEN
AND BAR

SCRATCH
KITCHEN WITH
A DASH OF
SOUTHERN
FLAIR

SHAREABLES

- GLAZED BRUSSELS SPROUTS** 12
Pan Seared, Bourbon Bacon, Kentucky Blue Cheese
- GRILLED CHEESE STICKS** 9
Classic American, Tomato Soup
- SHRIMP & GRITS** 15
Red Gulf Shrimp, Cheddar Grits, Andouille Sausage
- CHICKEN FRIED OYSTERS** 16
Southern Remoulade, Kettle Chips
- MAC & CHEESE** 9
Four Cheese, Herb Crust
- GNOCCHI** 15
Sweet Potato, Broccolini, Bourbon Mushroom Sauce
- FISH NACHOS** 17
Tuna Tartare, Siracha Mayo, Guacamole

CHARCUTERIE 30

MEATS

Soppressata, Country Ham, Salumi

CHEESES

Aged Gouda, Brie, Blue

BREADS

French Loaf, Olive and Cranberry Nut Loaf

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 22

- CAESAR** 9
Shaved Parmigiano-Reggiano, Garlic Focaccia Crumbles
- BABY KALE QUINOA & ARUGULA** 10
Candied Peppered Bacon, Pecans, Blue Cheese, Beets, Orange-Ginger Dressing
- B & B HOUSE** 9
Field Greens, Heirloom Tomatoes, English Cucumber, House Italian Dressing
- POACHED CHICKEN & SUMMER GREENS** 9
Red Grapes, Apples, Toasted Walnuts, Bibb Lettuce, House Mayonnaise, Toasted Crostini

SANDWICHES

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| BRISKET | 15 |
| Caramelized Vidalia Onions, Grilled French Loaf, Hand-Cut French Fries | |
| BURGER | 15 |
| Ground Beef Brisket / Short Rib/ Chuck, Tomato, Bibb Lettuce, Brioche Bun, Hand-Cut French Fries | |
| GRILLED CHICKEN | 14 |
| Nashville Dry Rub, Pickle and Cabbage, Deviled Egg- Spread, Grilled French Loaf, Hand-Cut French Fries | |
| POACHED CHICKEN SALAD | 12 |
| Red Grapes, Apples. Toasted Walnuts, House Mayonnaise, Brioche Bun, Kettle Chips | |

ENTREES

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| BABY BACK RIBS | 18 |
| Bourbon Rubbed, Skillet Cornbread, Honey Butter | |
| FRIED CHICKEN | 18 |
| Double-Dipped Buttermilk, Hand-Cut French Fries | |
| GRILLED SALMON | 23 |
| Simply Grilled, Bourbon Glazed, Broccolini | |
| PORTERHOUSE (FOR 2 PEOPLE) | 90 |
| Bourbon Steak Sauce, Arugula, Lemon Vinaigrette | |
| FILET | 43 |
| 8 oz Steak, Mashed Potatoes | |
| NY STRIP | 49 |
| 14 oz Steak, Classic Wedge | |

SIDES

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|------------------------------|---|
| MASHED POTATOES | 5 |
| HAND-CUT FRENCH FRIES | 5 |
| CORNBREAD | 5 |
| BROCCOLINI | 5 |
| CHEDDAR GRITS | 5 |

KIDS

Includes small beverage & chocolate chip ice cream sandwich

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| GRILLED CHEESE / HAND-CUT FRIES | 6 |
| CHICKEN TENDERS / HAND-CUT FRIES | 6 |
| PEANUT BUTTER & JELLY / KETTLE CHIPS | 6 |
| PASTA WITH BUTTER | 6 |
| MACARONI & CHEESE | 6 |

DESSERT

- COOKIES & MILK** 6
Warm Chocolate Chip / Ice Cold Whole Milk
- COBBLER** 8
Strawberry Blueberry / Ice Cream
- BOURBON PECAN PIE** 8
Bourbon Chocolate Pecans / Ice Cream
- BREAD PUDDING** 8
Bourbon Caramel / Ice Cream

BOOZY MILKSHAKES

- BANANA BOURBON** 9
Bourbon / Banana Toasted Marshmallow / Vanilla Ice Cream
- MINT JULEP** 10
Bourbon / Crème de Menthe / Mint / Vanille Ice Cream
- THE ENTREPRENEUR** 22
Bardstown Bourbon Company Discovery Series #2 / Chocolate Syrup / Chocolate Bar Garnish

* Consuming raw or undercooked foods may increase risk of food borne illness.

WINES BY THE GLASS

Please see our separate wine list for complete selection

- Prosecco / Benvolio** 9
Veneto / Italy 2018
- Moscato d'Asti / Luccio** 8
Asti / Italy
- Chardonnay / J Lohr** 9
Central Coast / California 2017
- Rosé / Plume** 9
Sicily / Italy 2018
- Pinot Noir / Jed Steele "Shooting Star"** 10
Lake County / California 2017
- Cabernet Sauvignon / St. Francis** 10
Sonoma County / California 2016

COCKTAILS

BARREL-AGED OLD FASHIONED 10

House Bourbon Blend ft. Bardstown Bourbon Fusion Series Bitters / Cane Sugar / Eucalyptus / Garden Roses / Orange Peel

BARREL-AGED MANHATTAN 11

House Bourbon Blend ft. Bardstown Bourbon Fusion Series Amaro / Vermouth / Bitters

BARDSTOWN MULE 11

Bardstown Bourbon Fusion Series / Apple Butter / Sfumato Lime / Ginger Beer

WABBIT 12

Bardstown Bourbon Company Fusion Series / Carrot / Date Lemon / Sage / Bitters

BEET-LE JUICE 12

Gin / Beet Juice / Lemongrass / Kina / Lime / Lavender

PRETTY IN PINK 9

Dixie Vodka / Copper & Kings Destillaré Pomegranate Rhubarb / Lemon / Pink Liqueur / Byrrh / Soda

GRAND DISCOVERY 25

Bardstown Bourbon Discovery Series / Amaro / Lillet Blanc Cremé de Fleur / Bitters

PARTNER SANGRIA 9

Partner sweet vermouth / Rosé / tonic / orange bitters

BOTTLED BEER

Budwesier 3

5% ABV / Classic American Style Pale Lager

Bud Light 3

4.2% ABV / Classic American Style Pale Lager

Michelob Ultra 4

4.2% ABV / 95 Calories

Crooke Stave / Sour Rosé 8

4.5% ABV / Wild Ale / Unfiltered / Barrel-aged on raspberries and blueberries

Crooke Stave / Von Pilsner 5

5% ABV / Keller Pilsner / Unfiltered / Citrus, floral, and malty aroma / Bright palate with subtle bitter finish

Monnik Beer Co. / IPA 6

Partner sweet vermouth / Rosé / tonic / orange bitters

Hi-Wire Brewing / Bed of Nails 6

6.1% ABV / Brown Ale / Traditional English style / Nutty caramel aroma / Delicate toasted malts

Vander Mill / Vandy 6

4.3% ABV / Session Cider / Farm-to-mill apples / Raw cider blended with fermented cider / Light bodied and semi-sweet

WHISKEY COLLECTION

Our unique collection features whiskey, bourbon, and rye brands from across the globe, including more than 200 vintage American whiskeys curated by renowned whiskey author Fred Minnick.

Please ask one of our staff to see our separate Whiskey and Vintage Whiskey Menu.

RESTAURANT HOURS

CLOSED MONDAY & TUESDAY

LUNCH

WEDNESDAY / SUNDAY

11:30 AM – 3:00 PM

(Last lunch seating at 2:30 PM)

LUNCH & DINNER

THURSDAY / FRIDAY / SATURDAY

11:30 AM – 9:00 PM

(Last dinner seating at 9:00 PM)

VISITORS EXPERIENCE HOURS

CLOSED MONDAY & TUESDAY

WED / THU / FRI / SUN

10AM / 11:30AM / 1PM / 2:30PM / 4PM

SATURDAY

10AM / 11:30AM / 1PM / 2:30PM / 4PM