

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

CHEF'S CHARCUTERIE 16
Assorted Smoked and Cured Meat Accompanied with Paired Condiments

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

HEIRLOOM TOMATO CONSOMME 12
Watermelon Caviar, Pistachio Oil, Pickled Cucumber

FROM THE GARDEN

KENTUCKY ROMAINE WEDGE 10
Marinated Grape Tomato, Cucumber, Red Onion, Country Ham Crunch, Buttermilk Dressing

TUNA NICOISE 11
Compressed Watermelon, Peruvian Potato Chip, Haricot Vert
Lemon Oil, Whole Grain Mustard Cream

*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

12 OZ DUROC PORK TENDERLOIN 36

Blue Fig Grits, Heirloom Carrots
Pancetta, Hot Bourbon Maple Ice Cream, Pork Jus Lie

PHO 38

Half Lobster Tail, Scallops, Vegetable “Noodle”
Cucumber Espuma Pho Broth

SEARED SALMON 30

Yukon Gold Gnocchi, Braised Leek Chèvre Cream
Sicilian Caponata

SOUS VIDE GULF GROUPEL 35

Sweet Corn Crème Brûlée, Chorizo Lardons, Red Pepper Foam
Swiss Chard, Scallop Chip

8 OZ PRIME CUT BEEF FILET 44

EG Baked Sweet Potato, Ratatouille, Foie Gras, Veal Demi

MAPLE LEAF SEARED DUCK BREAST 36

Braised Kale Greens, Duck Jus Lie
Fall Squash Soufflé, Cardamom Cotton Candy

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

ROASTED QUINOA 22

Cashew Butter, Swiss Chard, Sweet Potato Puree, Kale Chip

Brandon Shafiei- English Grill General Manager
Cameron Peake - English Grill Assistant Manager

Ryan O’ Driscoll -Chef de Cuisine
Charles Frede -Sous Chef

