

SPRING 2017

Snacks / 5

Duck Fat Marcona **Almonds** / Za'atar Spice
Dudley **Eggs** or **Smoked KY Trout Dudley Eggs** / Paprika / Chive
JC House **Fries** / Yuzu Kosho / Smoked Aioli
Popcorn / Butter / Parmesan / Chicken Salt
Fried BBQ Spiced **Hominy**

Starters

Buttermilk Fried **Chicken Skin** / Local Honey / House Made Hot Sauce / Lemon Thyme 9
Braised **Octopus** / Crisp Potato / Olive / Romesco / Almond / Grilled Ramp / Harissa Vinaigrette 17
Prime Beef Tartare / Spring Peas / Green Garlic Aioli / Pickled Leeks / Puffed Beef Tendon 18
Chicken Liver Mousse / Port Wine Gel / Margaret June's Pickles / Grilled Sourdough 13
Meat & Cheese Plate / Artisanal Cured Meats / Cheese / House Made Pickles 18
Jumbo **Shrimp** Cocktail / Homemade Cocktail Sauce 19
Crisp Salt & Pepper **Calamari** / Garlic / Ginger / Chilies / Sesame-Togarashi Aioli 11
(½ Dozen) **Oysters** on the Half Shell / Fresh Horseradish / Mignonette / Cocktail Sauce 18

Soups / Salads

Caramelized **Sweet Onion & Garlic** Soup / Sorrel / KY Caviar & Crème Fraiche "Crisp" 9
Tasting of **Asparagus** / Burnt Grapefruit / Yoghurt / Mache / Vanilla-Honey Vinaigrette 12
Spinach "Salad" / Pickled Rhubarb / Strawberry / Goat Cheese / Hazelnuts / Bacon Vinaigrette 11
Caesar / Little Gem Lettuce / Herb Croutons / White Anchovy / Parmesan 10

Entrées

Chamomile Tea Poached **Sea Bass** / Fennel / Wild Sorrel / Cockles / Smoked Shellfish Emulsion 35
Seared **Halibut** / Artichoke Tortellini / Mustard Greens / Country Ham / Barigoule Broth 36
Roasted **Chicken** / Asparagus; Roasted & Pureé / House Made "Tot" / Buttermilk Velouté 28
Honey & Elderflower Seared **Duck** Breast / Spring Peas / Braised Endive / Truffle Flan / Radish 32
"Kentucky Burgoo" / Spring Lamb / Mirepoix / Fava Bean / Cornbread Fried Mutton & Rabbit Croquette 36
Slow Cooked Prime **Rib-Eye Cap** / Beef Fat Potato / Multigrain / Spring Onion / Vegetable Ash / Shiitake 45

Dudley's Classics

Wilted **Brussels Sprout** Salad / Manchego Cheese / Pine Nuts / Aged Balsamic 12
T.G. Salad / Local Bibb Lettuce / Blue Cheese / Tomato / Bacon / Dijon Vinaigrette 9
Seared **Ahi Tuna** / Port Wine Miso / Black Rice / Wasabi 34
Tournedos Maxwell / Petite Filets / Lump Crab / Potato Purée / Béarnaise 36
Pasta Dudley / Angel Hair / Chicken / Red Onion / Peas / Carrots / Sun-dried Tomato / Fennel / Asiago 25
Steak Frites / House Fries / Garlic Shallot Thyme Butter 27

Chef Mark Richardson

There is a risk involved with consuming raw food