

## SMALL PLATES

### HOUSE PIMENTO 13

(V, GF w/o crackers) Creamy, zesty pimento cheese served with crisp carrots, celery, and buttery crackers.

### MILLVILLE STACK 20

Slow-smoked pulled pork piled high on crispy hoe cakes, finished with house chow-chow and tangy BBQ sauce.

### THE ANGLER'S SPREAD 18

(GF w/o crackers) House-smoked river trout folded into a creamy blend of herbs and spices, served with crisp crackers and fresh vegetables for dipping.

### TRAILHEAD BURGEO 16

(GF) A hearty, house-made Kentucky stew with tender chicken, smoked pork, and garden vegetables, served with warm, gluten-free cast-iron skillet cornbread.

### THE SOUTHERNER SNACK BOARD 38

A bountiful selection of our house-smoked meats, pickled vegetables, and fresh-baked cornbread with delightful accompaniments.

### BLUEGRASS BREADBOARD 12

(V) Fresh baked focaccia served with Cajun-spiced compound butter.

## NOTES

GF = GLUTEN FREE,  
V = VEGETARIAN

- GF foods may be cooked with other gluten containing products

\*\* Contains allergens such as nuts or shellfish

\* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.



## SUPPER

### BLACKENED CATFISH + GRITS 30

(GF) Pan-seared catfish on a bed of creamy Kentucky Weisenberger Mill garlicky cheese grits, paired with braised collard greens and drizzled with a spicy butter pan sauce.

### SAGE RUN GNOCCHI 27

(V without sausage) Tender, pillowy potato gnocchi, delicately pan seared to a golden crisp, tossed with butternut squash, kale and smoked sausage and a sage brown butter sauce, finished with smoked sausage and kale.

### SMOKEHOUSE MEATLOAF 26

A blend of beef and pork, slow-smoked and finished with a smoky tomato bourbon jam. Served with rustic smashed potatoes and our house made greens.

### THE MILLVILLE PLATE 25

(V options) Your choice of house-smoked pulled pork with creamy slaw, pickles, pickled onions, and warm cornbread. You can make it a sandwich! The sandwich version is served without cornbread. Vegetarian options available.

### STAVE SHRIMP + GRITS 34

(GF) Plump, sautéed shrimp with peppers, onions, and crispy bacon, braised in a savory pan sauce and served over creamy Weisenberger Mill cheese grits with garlic toast.\*

## GREENS

### THE HOUSE 14

(GF, V) Fresh local greens with tomatoes, red onions, cucumber, and crunchy cornbread croutons, served with your choice of house-made dressing.

### THE CAESAR (V, GF) 16

(GF) Crisp romaine greens, cornbread croutons, shaved parmesan cheese and pepperoncini rings, tossed in our signature Caesar dressing.\*

### KENTUCKY HARVEST 18

(V, GF) Fresh kale tossed with crisp apples, tart pomegranate seeds, candied walnuts, shaved parmesan, and finished with our house Apple-Sorghum Vinaigrette.

## SALAD ADDITIONS

### GRILLED CHICKEN 9

### BLACKENED CATFISH 14

### FRIED CHICKEN 10

### BLACKENED SHRIMP 12

### BACON 4

### PICKLED ONIONS 2

## SALAD DRESSINGS

### APPLE-SORGHUM

### VINAIGRETTE

### SMOKED BLUE CHEESE

### HOUSE CREAMY HERB

### CAESAR\*

### LEMON VINAIGRETTE

WELCOME TO BOURBON COUNTRY!

# SUNDAY BRUNCH

SERVED SUNDAYS  
11 AM TO 3 PM!

## BISCUITS + GRAVY 20

Flaky, house-made buttermilk biscuits smothered in rich sausage gravy, served with two eggs cooked to order and crispy house bacon.

## SOUTHERN BURRITO 20

A flour tortilla stuffed with house-smoked pulled pork, scrambled eggs, potatoes and chow-chow. Topped with BBQ crema.

## STAVE FRENCH TOAST 18

Classic french toast crowned with bourbon whipped cream and drizzled with maple syrup, served with two strips of house-smoked bacon and two eggs your way.

## STAVE BRUNCH 16

(V w/o bacon) Southern comfort with crispy bacon, two eggs any style, skillet potatoes, and toasted sourdough.

## SMOKED BOLOGNA HASH 19

House-smoked bologna sautéed with peppers, onions, and potatoes, topped with two over-easy eggs and drizzled with roasted garlic aioli.

## BREAKFAST STACK 17

(V w/o bacon) Egg your way, bacon, tomato and American cheese between toasted sourdough. Served with a side of breakfast potatoes.

## A LA CARTE

EGG 2.50

TWO SLICES BACON 4

SOURDOUGH TOAST 1

SAUSAGE GRAVY 4

SCRATCH-MADE

BISCUIT 5

SKILLET POTATOES 5

MILLVILLE, KENTUCKY

# THE STAVE

RESTAURANT • BOURBON BAR

## HANDHELDS

### THE JAM SESSION 17

(V w/o bacon jam) Our creamy house-made pimento cheese melts perfectly with smoky bacon jam, layered with sweet Kentucky chow-chow on golden toasted sourdough.

### THE DERBY CHICK 19

Crispy fried buttermilk pickle-brined chicken, drizzled in hot honey sauce, topped with crunchy pickles and garlic aioli on a toasted brioche bun. Staff favorite: Add pimento cheese for \$3 more.

### THE STAVE SMASHBURGER 18

Ground beef patty, smashed nice and crispy! Make it **American** style with American cheese and pickleback sauce. - OR -

Make it **Kentucky** style with house pimento cheese, bacon jam, pickled onions, and creamy mayo on a toasted brioche bun for \$4 more.

### SMOKED BOLOGNA 18

Extra-thick, smoked to perfection, with zesty chow-chow, crisp lettuce, and stone ground mustard on toasted brioche. Add American cheese for \$1.

## SIDES

CHEESE GRITS

HAND CUT FRIES

HOUSE SALAD

CREAMY COLESLAW

SEASONAL VEGGIE

## LOCAL PARTNERS

CRITCHFIELD MEATS, LEXINGTON, KY  
MILLVILLE COMMUNITY MARKET,  
MILLVILLE, KY  
LEXINGTON FARMERS' MARKET  
WEISENBERGER MILL, MIDWAY, KY  
CASTLE & KEY, FRANKFORT, KY  
WOODFORD RESERVE, FRANKFORT, KY

## HANDHELD ADDITIONS

BACON 4

EGG 2.50

PIMENTO CHEESE 3

CHEDDAR CHEESE 2

CHOW-CHOW 2

AMERICAN CHEESE 1

SAUTÉED ONIONS 2

## DESSERTS

### BONNIE'S PEANUT BUTTER PIE 15

Scratch-made Cookie crust, chocolate ganache, and silky peanut butter filling, topped with whipped cream and shaved chocolate.

### BOURBON CHOCOLATE BREAD PUDDING 10

A house-made Kentucky favorite with chocolate and walnuts. Served with Bourbon-butter sauce.

ASK YOUR SERVER  
ABOUT OUR WEEKLY  
SPECIAL DESSERT!

A 20% TIP WILL BE ADDED  
TO PARTIES OF 8 OR MORE.

SEE Y'ALL SOON!