



DINNER MENU

SMALL PLATES

HOUSE PIMENTO CHEESE (V, GF)

House made pimento cheese served with seasonal vegetables and crackers. \$9

PULLED PORK & HOE CAKES

Our house smoked pulled pork BBQ over hoe cakes, covered in house chow chow. \$12

SOUP OF THE DAY

Not bourbon! Ask your server about our chef's soup preparation for the day! \$10

KENTUCKY GRIT CAKE (V)

Cheese grits, fried crispy and topped with house made spicy chow chow and BBQ crema. \$12

BRUSSELS (V+)

Sauteed brussels served with onion and bourbon glaze topped with crispy bacon! Ask your server for a vegetarian or vegan preparation! \$11

BURGOO & CORNBREAD (GF)*

A traditional Kentucky stew made with chicken, pork, beef and vegetables. Served with cast iron cornbread. \$11

CRAWFISH "CRAB" CAKES

Pan fried crawfish cakes, served on crispy fried green tomatoes with house remoulade sauce. \$16

HANDHELDS

SERVED WITH CHOICE OF SIDE

Hand Cut Fries • House Salad • Cheese Grits • Creamy Coleslaw •
Skillet Cornbread • Seasonal Veggies • Succotash Salad

FRIED GREEN TOMATO PIMENTO GRILLED CHEESE (V)

Our famous pimento cheese, crispy fried green tomatoes, house pickles and shaved red onion on toasted sourdough. \$14
Add candied bacon, \$3

PICKLE-BRINED FRIED CHICKEN SANDWICH

Fried buttermilk pickle-brined chicken sandwich with spicy cajun seasoning, topped with lettuce, house pickles and Duke's Mayo on a toasted brioche bun. \$15

ENTREES

BLACKENED CATFISH & GRITS (GF)*

Pan seared Kentucky catfish filet served over braised collard greens and Weisenberger Mill cheese grits with spicy lemon butter sauce. \$25
*contains shellfish

STAVE CHOPPED STEAK

12oz ground brisket chopped steak, cooked to order and served on crispy fried potatoes with a rich mushroom onion gravy, topped with parmesan cheese. * \$28

SHRIMP AND GRITS

Sauteed shrimp, peppers, onions and crispy bacon braised in our house pan sauce and served over Weisenberger Mill cheese grits. Served with garlic toast. \$28

HOT HONEY FRIED CHICKEN

Crispy-fried, brined chicken tossed in our spiced honey glaze and served on garlic whipped potatoes with seasonal vegetables. \$24

BISON SHORT RIB

Braised Bison short ribs on country fried potatoes with black garlic bourbon glaze and topped with shaved crispy Brussel sprouts. \$34

BLACKENED PORK CHOP (GF)

Thick cut bone-in pork chop, pan seared and oven roasted then served on our garlic mashed potatoes with succotash. \$34

BBQ PLATE (GF)

Our smoked and pulled pork served with creamy slaw, pickles, pickled red onions and cornbread. \$17

THE KENTUCKIAN BURGER

Our premium beef blend, topped with lettuce, house pickles, tomato, shaved red onion and Duke's mayo on a toasted brioche bun. * \$16

THE STAVE BURGER

House made pimento cheese, candied bacon and pickled red onions piled high on our premium burger blend and served on a toasted brioche bun. * \$17

SMOKED BOLOGNA SANDWICH

Smoked and sliced extra thick, topped with spicy chow chow, lettuce and spicy creole mayonnaise all served on a toasted brioche bun. \$14

SANDWICH ADDITIONS

Bacon \$3 • Candied Bacon \$3 • Local Egg \$1.50 • Pimento Cheese \$3 •
Fried Green Tomato \$2 • Cheddar \$1 • Chow chow \$2



DINNER MENU

GREENS

HOUSE SALAD

Tomatoes, shaved onion, local greens. Served with your choice of dressing. \$10

BLUEGRASS WEDGE SALAD

Our version of the classic wedge salad with our house Smoked Blue Cheese dressing, red onion, green tomato, house candied bacon and chives. \$15

STAVE CAESAR

Baby Romaine lettuce split, then topped with our house made black garlic Caesar dressing. \$14

SALAD ADDITIONS

Bacon \$3 • Egg \$1.50 • Grilled Chicken \$8 • Catfish \$10 •
Pimento Cheese \$3 • Candied Bacon \$3

HOUSE-MADE SALAD DRESSINGS

Roasted Rosemary Balsamic • Smoked Blue Cheese • Honey-Mustard
Vinaigrette • House Green Goddess • Black Garlic Caesar

SEASONAL DESSERTS

CHOCOLATE WALNUT BREAD PUDDING

A house-made Kentucky favorite with chocolate and walnuts. Served with bourbon-butter sauce. \$10

BACK ROADS BAKERY CHEESECAKE

Scratch made by our creative friends, ask your server for the weekly flavor! \$13

FOR THE KIDS

AGES 12 & UNDER • SERVED WITH CHOICE OF SIDE

Hand Cut Fries • Raw Veggies • Cheese Grits • Side Salad

FRIED CATFISH

Lake Barkley catfish tossed in Weisenberger Mill seasoned flour and deep fried. \$7

CHICKEN BITES

Chicken bites tossed in Weisenberger Mill seasoned flour and deep fried. \$7

GRILLED CHEESE IV

Cheddar cheese grilled on white bread. \$7

BRUNCH MENU PREVIEW

COME SEE US FOR BRUNCH ON SUNDAYS, 11 AM TO 3 PM!

BISCUITS & GRAVY BREAKFAST

Southern style sausage gravy poured over our house-made buttermilk biscuits and served with two eggs, cooked to order, and two strips of crispy bacon. \$15

BREAKFAST TACOS

Two corn tortillas stuffed with our smoked pork, scrambled eggs, spicy chow chow and BBQ crema. \$14

STAVE FRENCH TOAST

Classic French Toast topped with bourbon whipped cream and real maple syrup. Served with two strips of house bacon. \$14
Add an egg, your style, for \$1.50.

THE STAVE BRUNCH

Classic breakfast with our house made biscuits, bacon, 2 eggs your way and skillet potatoes. \$13

SMOKED BOLOGNA HASH

Our smoked bologna with sauteed peppers, onions and potatoes topped with two eggs your way and Cajun hollandaise. \$18

SOUTHERN BENEDICT

Collard greens, pickle brined fried chicken, poached eggs and creole hollandaise all generously stacked on our house made buttermilk biscuits. \$18

18% TIP WILL BE ADDED TO PARTIES OF 8 OR MORE

OUR LOCAL SUPPLIERS

STONEHEDGE FARM, VERSAILLES, KY |
MILLVILLE COMMUNITY MARKET, MILLVILLE, KY |
LEXINGTON FARMERS' MARKET | WEISENBERGER MILL, MIDWAY, KY
| CASTLE & KEY, FRANKFORT, KY

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.