



AT THE TURN COCKTAILS

CUCUMBER MINT COOLER11.5

Ketel One Cucumber Mint Vodka
Simple Syrup, Lemon Juice
Sparkling Water, Cucumber Slice

LONG LEAF TRANSFUSION 10

Longleaf Vodka, Longleaf Alba Liqueur
Ginger Liqueur, Grape, Lime

DRAFT BEER

Draft

Creature Comforts Tropicalia IPA **6.5**
Southbound Landings Lager **5.5**
Rotating Craft Selections **6.5**
Guinness **6.5**
Miller Lite **4**
Yuengling **4**

Non-Alcoholic

Sam Adams "Just the Haze" **5.5**
Stella Artois "Liberte" **6.5**
Heineken 0.0 **5.5**

SPARKLING BY THE GLASS

Prosecco

Poggio Costa **13.5/46**
Friuli, Italy

Brut

Bernard Lonclas **17/46**
Blanc de Blancs Brut
Bassuet, France N/V

SOMM SELECTION

*5 OZ POURS

Pinot Noir

Toil **27/131**
Willamette Valley, OR

Chenin Blanc

Thibaud Boudington Anjou Blanc .. **17/80**
Loire Valley, France

Cabernet Sauvignon

Andrew Geoffrey **38/190**
Napa Valley, CA, 2008

Gamay

Jean-Michel Dupré Morgon **12/48**
"1935 Vieilles Vignes"
Morgon, France

Garnacha

Commando G "El Hombre Bala" **16/78**
Madrid (Sierra de Gredos), Spain

METAMODERNITY 17

Metamodernity Bourbon
P. Quiles Vermouth, Banana Liqueur
Coconut Washed Campari
Chocolate Bitters

ISLAND TIMES 14

El Viaje Racilla, Passion Fruit, Agave
Longleaf Alpine, Pineapple, Tajin

BASIL AND BEES14

The Botanist Gin, Lemon Juice
Drambuie, Honey Syrup, Basil
Angostura Bitters

RED BY THE GLASS

Bordeaux of the Day..... 17/48

Pinot Noir

Ventana **13/46**
Monterey County, CA, 2020

Pinot Noir

Domaine Laurent Chardigny **18/46**
Bourgogne Rouge
Burgundy, France, 2021

Cabernet Sauvignon

Poe "Ultraviolet" **10/34**
Red Hills AVA, CA

Cabernet Sauvignon

Trig Point **18/59**
"Diamond Dust Vineyard"
Alexander Valley, CA, 2021

Cabernet Sauvignon

Austin Hope **19/52**
Paso Robles, CA, 2021

Nebbiolo d'Alba

Bruna Grimaldi **19/52**
Piedmont, Italy, 2021

Tempranillo

La Rioja Alta Reserva **17/48**
"Viña Alberdi," Tempranillo
Rioja, Spain, 2018

Rhône Blend

Les Peyrières **15/42**
Rasteau, France, 2018

Zinfandel

McNab **14/46**
Mendocino County, CA, 2021

Super Tuscan Blend

La Maialina, "Gertrude" **10/34**
Tuscany, Italy, 2021

Malbec

Altocedro "Año Cero" **13/38**
Uco Valley, Argentina, 2021

Merlot

Alsina & Sarda "Fina Cal Janes" ... **13/38**
Penedès, Spain, 2019

WHITE BY THE GLASS

Rosé of the Day14/42

Furmint

Royal Tokaji, Furmint **13/46**
Tokaj, Hungary, 2019

Sauvignon Blanc

Nicolas Millet Sancerre **18/68**
"Les Grennes"
Loire Valley, France, 2022

Chardonnay

Sonoma Cutrer **13/46**
Sonoma, CA, 2021

Riesling

Prost **10/38**
Mosel, Germany, 2022

Pinot Grigio

Andriano **11/42**
Alto Adige, Italy, 2022

Sauvignon Blanc

Ant Moore **12.5/48**
Marlborough, New Zealand, 2022

Trebbiano

Francesco Cirelli **13.5/40**
Trebbiano d'Abruzzo, Italy, 2020

Chardonnay

Domaine Gueguen **13.5/40**
"Côtes Salines"
Burgundy, France, 2022

Chardonnay

Brioche **14/46**
Sonoma, CA, 2021

WHISKEY SELECTION

BLENDING SCOTCH

Chivas Regal 12 Year

Speyside, Scotland

Cutty Sark

Speyside, Scotland

Dewar's White Label

Aberfeldy, Scotland

Famous Grouse

Glasgow, Scotland

Hanky Bannister

Speyside, Scotland

Johnnie Walker Red

Aberlour, Scotland

Johnnie Walker Black

Aberlour, Scotland

Johnnie Walker Blue

Aberlour, Scotland

"The Centenary Blend"

Aberlour, Scotland

SINGLE MALTS

Balvenie 14 Year "Caribbean Cask"

Dufftown, Scotland

Glen Moray

Speyside, Scotland

Glenfiddich 12 Year

Dufftown, Scotland

Glengarry

Alexandria, Scotland

Glenlivet 12 Year

Speyside, Scotland

Glenlivet 14 Year

Speyside, Scotland

Glenlivet 15 Year "French Oak Reserve"

Speyside, Scotland

Glenmorangie 10 Year

Speyside, Scotland

Lagavulin 16 Year

Isley, Scotland

Macallan 12 Year, "Double Cask"

Speyside, Scotland

Macallan 12 Year, "Sherry Oak Cask"

Speyside, Scotland

Macallan, "Classic Cut"

Speyside, Scotland

Macallan 18 Year *

Speyside, Scotland

Oban, Little Bay"

Oban, Scotland

Oban, 14 Year

Oban, Scotland

IRISH AND OTHER BLENDED

Jameson

Middleton, Ireland

Writer's Tears

County Carlow, Ireland

BOURBON, RYE, & AMERICAN

1792 Small Batch

Bardstown, KY

Angel's Envy

Louisville, KY

Angel's Envy Rye

Louisville, KY

Basil Hayden

Clermont, KY

Black Maple Hill Rye

Joseph, OR

Buffalo Trace

Frankfort, KY

Bullet

Shelbyville, KY

Bullet Rye

Shelbyville, KY

Castle & Key Small Batch

Frankfort, KY

Crown Royal

Gimli, Canada

Crown Royal Reserve

Gimli, Canada

Eagle Rare 10 Year

Frankfort, KY

Elijah Craig Straight Rye

Louisville, KY

Evan Williams Black Label

Louisville, KY

Four Rose's Small Batch

Lawrenceburg, KY

Four Rose's Single Barrel

Lawrenceburg, KY

George T Stag *

Frankfort, KY

Stagg Jr

Frankfort, KY

Heaven Hills 10 Year

Bardstown, KY

McKenna 10 Year Single Barrel

Bardstown, KY

High West Double Rye

Park City, UT

Hirsch, "Horizon"

Bardstown, KY

I.W. Harper 15 Year

Tulahoma, TN

Jack Daniel's No. 7

Lynchburg, TN

Jack Daniel's Single Barrel

Lynchburg, TN

Jefferson's Ocean, "Voyage 28"

Crestwood, KY

Jefferson's Ocean Rye, "Voyage 26"

Crestwood, KY

Jefferson's Reserve, "Pritchard Hill" *

Crestwood, KY

Jim Beam Black

Clermont, KY

Maker's Mark

Loretto, KY

Maker's Mark, "46"

Loretto, KY

Matchbook Distilling, "Metamodernity"*

Greenport, NY

Michter's

Louisville, KY

Noah's Mill 15 Year

Bardstown, KY

Old Bardsdown

Bardstown, KY

Old Forester, "1870 Original Batch"

Louisville, KY

Old Forester, "1920 Prohibition Style"

Louisville, KY

Old Forester Rye

Louisville, KY

Penelope "Architect"

Lawrenceburg, IN

Penelope "Barrel Strength"

Lawrenceburg, IN

Pinhook 7 Year

Frankfort, KY

Red Line Whiskey Co

"Elements Amburana Oak Bourbon"

Lawrenceburg, IN

Thomas H Handy *

Frankfort, KY

Traverse City Whiskey Co

American Cherry Edition

Traverse City, MI

W. L. Weller, "Special Reserve" *

Frankfort, KY

W. L. Weller 12 Year *

Frankfort, KY

W.L. Weller Full Proof *

Frankfort, KY

*When Available

APPETIZERS

<p>Escargot Gratin 14 Caramelized Onion and Herb Compound Butter Chardonnay, Gruyère Cheese, Crispy Toast Points</p> <p>Shrimp Cocktail 🍤 15 Poached Shrimp, Bloody Mary Cocktail Sauce Lemon Wedge</p> <p>Pan-Seared Scallops 🍤 18 Confit Leek Purée, Lentil Salad, Sherry Caramel</p>	<p>Filet Mignon Tartare 18 Hand-Chopped Beef Tenderloin, Osetra Caviar Shallots, Whole Grain Mustard, Parsley, Lemon Extra Virgin Olive Oil, Capers, Egg Yolk Roasted Garlic Toast Points</p> <p>Cracked New Potatoes 🍟🌱 9 Smashed and Fried Rosemary New Potatoes Garlic “Aioli”, Sea Salt</p>
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SALADS & SOUPS

<p>Classic Caesar Salad Chopped Hearts of Romaine, Parmesan Cheese, Olive Oil Croutons Sicilian Anchovies, Caesar Dressing</p> <p>Wedge Salad 🍷 Iceberg Lettuce, Roth Buttermilk Bleu Cheese, Scallions, Applewood Smoked Bacon Cherry Tomatoes, Creamy Bleu Cheese Dressing</p> <p>Farmers’ Salad 🌱🌿 Local Mixed Greens, Forsyth Farmers’ Market Tomatoes, English Cucumber Carrot Curls, Champagne Herb Vinaigrette</p> <p>Roasted Beet Salad 🍷 Red and Yellow Beets, Mint, Cilantro, Pickled Cipollini Onion, Ricotta Salata, Harissa Vinaigrette</p> <p>French Onion Soup Slow Cooked Onions, Applejack, Gruyère, Sourdough Croutons</p>	<p>7/10</p> <p>7/10</p> <p>6/9</p> <p>15</p> <p>12</p>
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For our members with life-threatening allergies, please request to speak with the Chef directly.

While we take dietary preferences and restrictions very seriously, however, cross-contact with other ingredients may occur. Regrettably, we cannot guarantee the complete absence of allergens. *CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS.

HAND-CUT STEAKS



Filet Mignon

6oz \$36
10oz \$46

Compart Duroc Farms

Pork Chop
14oz \$30



Split Bone-In

Ribeye
22oz \$58



NY Strip Loin

14oz \$44

Palmer's Signature
Cast Iron USA Lamb Chop
\$38

Snake River Wagyu
Filet Mignon
8oz \$100

Snake River Wagyu
NY Strip
14oz \$120



Ribeye
16oz \$50

Sides \$5

Haricot Verts | Sautéed Spinach | Grilled Asparagus | Whipped Potatoes | Baked Potato
Orange-Glazed Baby Carrots | French Fries | Brussels Sprouts | Sautéed Forest Mushrooms

Steakhouse Sauces

Béarnaise | Cabernet Veal Jus | Chimichurri | Fine Herb Beurre Blanc
Peppercorn Jus | Maître d'Hôtel Butter

Each meal includes choice of one side & one sauce.

MAINS

Maple-Glazed Chicken Breast 26

Cracked New Potatoes, Sautéed Spinach
Mustard Jus, Smoked Thyme Oil

Hearts of Palm "Crab Cake" 19

Coconut Carrot & Beet Purée
Crispy Carrot Curls, Saffron Sherry "Aioli"

Steak Frites 28

10oz NY Strip Loin, Shoestring Fries
Maître d'Hôtel Butter, Béarnaise

Filet Mignon Truffled Mac and Cheese 26

Filet Mignon Beef Tips, Sautéed Forest Mushrooms
Cavatappi Pasta, Truffled Fontina Cheese Sauce

Manhattan Short Ribs 34

Rye Whiskey and Vermouth-Braised Short Rib
Sweet Potato Gnocchi, Roasted Root Vegetables
Blood Orange and Maraschino Cherry Chutney

THROWBACK CLASSICS

Chicken Pot Pie 19

Sanderson Farm's All-Natural Chicken
Garden Vegetables, Puff Pastry

Arnie's Chopped Steak 24

Caramelized Onions, Green Beans
Smashed Potatoes, Mushroom Gravy

Arnie's Meatloaf 22

Whipped Potatoes, Green Beans
Tomato Glaze, Tobacco Fried Onion Straws

Liver and Onions 26

Whipped Potatoes, Crispy Brussels Sprouts
Bacon Lardons, Grilled Onions

SEAFOOD

Dukkah-Crusted Scottish Salmon 23/30

Citrus-Stewed Red Cabbage, Celery Root Silken
Apple Butter

Ahi Tuna Rice Bowl 32

Peppercorn-Crusted Ahi Tuna, Jasmine Rice
Pickled Seasonal Vegetables, Beef Consommé
Honey Sriracha-Roasted Pumpkin

Pan-Seared Halibut 36

Pumpkin Purée, Caramelized Carrots, Turnips
Rutabagas, Watermelon Radish
Fine Herb Beurre Blanc