



AT THE TURN COCKTAILS

ALMOST FAMOUS 15
 Desolas Mezal, Longleaf Evergreen
 Jalapeño-Infused Agave
 Lime, Pineapple

RICKHOUSE TEA 14
 Ben Holladay Soft Red Wheat Rickhouse
 Proof, Aperol, Lemon, Black Tea
 Citrus Syrup

ZERO-PROOF COCKTAILS

Painless Margarita 7
 Seedlip "Notas de Agave", Lime
 Agave, Tajín

G&G 7
 Seedlip "Spice 94", Lime
 Boylan Heritage Ginger Beer

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

SOMM SELECTION

*5 Oz POURS

Chenin Blanc
 Moulin Touchais 27/130
 Coteaux du Layon (Loire Valley), France, 1985

Pinot Noir
 Faila 14/64
 Willamette Valley, OR, 2021

Red Blend
 Teeter Totter 21/98
 Willow Creek District AVA, CA, 2021

Red Blend
 Ramos Pinto "Duas Quinta" 10/48
 Douro Valley, Portugal, 2020

Cabernet Sauvignon
 Cade 35/165
 Howell Mountain (Napa Valley), CA, 2019

**CHERRY WOOD SMOKED
 OLD FASHIONED**15
 Elijah Craig Small Batch Bourbon
 Simple Syrup, Angostura Bitters
 Brandied Cherry

CLOVER CLUB COCKTAIL 13
 Botanist Gin, Chambord
 Lemon, Aquafaba

LONGLEAF DRAFT COCKTAIL 10
 Changes Seasonally
 Please Ask Your Server

SOLID GOLD SAZERAC 24
 Very Olde St. Nick Harvest Rye
 Butterfly Classic Absinthe
 Angostura, Simple Syrup

RED BY THE GLASS

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

Pinot Noir
 Ventana 13.5/36
 Monterey County, CA, 2020

Pinot Noir
 Domaine Laurent Chardigny 13.5/36
 Bourgogne Rouge
 Burgundy, France, 2021

Cabernet Sauvignon
 Poe "Ultraviolet" 10/27
 Red Hills AVA, CA

Cabernet Sauvignon
 Weatherford 18/49
 Napa Valley, CA, 2022

Cabernet Sauvignon
 Austin Hope 19/69
 Paso Robles, CA, 2021

Nebbiolo d'Alba
 Bruna Grimaldi 19/52
 Piedmont, Italy, 2021

Tempranillo
 La Rioja Alta Reserva 17/46
 "Viña Alberdi," Tempranillo
 Rioja, Spain, 2018

Rhône Blend
 Les Peyrières 13.5/36
 Rasteau, France, 2018

Zinfandel
 McNab 13.5/36
 Mendocino County, CA, 2021

Malbec
 Altocedro "Ano Cero" 13.5/36
 Uco Valley, Argentina, 2021

Cabernet Franc
 Chateau de Villeneuve 13.5/36
 Saumur-Champigny, France, 2021

WHITE BY THE GLASS

Rosé of the Day 14/42

Furmint
 Royal Tokaji, Furmint 13.5/36
 Tokaj, Hungary, 2019

Sauvignon Blanc
 Nicolas Millet Sancerre 18/49
 "Les Grennes"
 Loire Valley, France, 2022

Chardonnay
 Sonoma Cutrer 13.5/36
 Sonoma, CA, 2021

Riesling
 Prost 10/27
 Mosel, Germany, 2022

Pinot Grigio
 Andriano 10/27
 Alto Adige, Italy, 2022

Sauvignon Blanc
 Ant Moore 13.5/36
 Marlborough, New Zealand, 2022

Albillo Real
 Bodegas Arrayán 17/46
 "La Suerte de Arrayán"
 Toledo, Spain, 2022

Chardonnay
 Domaine Gueguen 13.5/36
 "Côtes Salines"
 Burgundy, France, 2022

Chardonnay
 Brioche 13.5/36
 Sonoma, CA, 2021

SPARKLING BY THE GLASS

Prosecco
 Poggio Costa 10/46
 Friuli, Italy

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

WHISKEY SELECTION

BLENDED 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. Staggs *
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
Tullahoma, 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, "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

Classic Escargot 14	Bay Scallop Aguachile 🍷 19
Herb Compound Butter Chardonnay Crispy Toast Points	Citrus-Marinated Bay Scallops, Hearts of Palm Pickled Onions, Shaved Radish, Fava Beans Charred Corn Tortillas
Jumbo Lump Crab Cocktail 🍷 22	Grilled Nueske's Bacon 17
Jumbo Lump Crab Meat, Smoked Melon Parisienne Avocado Mousse, Micro Radish Bloody Mary Vinaigrette	Chicken Liver Mousse, Pickled Vegetables Micro Cilantro, Fresno Chile Coulis Grilled French Bread
Asparagus Fries 🌱 10	
Vanilla-Infused Tempura Fried Asparagus Vegan Garlic Aioli	

SALADS & SOUPS

Classic Caesar Salad 7/10	
Chopped Hearts of Romaine, Parmesan Cheese, Olive Oil Croutons Sicilian Anchovies, Caesar Dressing	
Chopped Wedge Salad 🍷 7/10	
Chopped Iceberg Lettuce, Roth Buttermilk Bleu Cheese, Scallions, Applewood Smoked Bacon Cherry Tomatoes, House French Dressing	
Farmers' Salad 🍷 🌱 6/9	
Local Mixed Greens, Forsyth Farmers' Market Tomatoes, English Cucumber Carrot Curls, Champagne Herb Vinaigrette	
Burrata Panzanella 14	
Arugula, Local Peaches, Heirloom Tomatoes, Ciabatta Croutons, Burrata, Sweet Basil Vinaigrette	
French Onion Soup 12	
Slow-Cooked Onions, Applejack, Gruyère, Sourdough Croutons	



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.

8/28/24

HAND-CUT STEAKS

 **Filet Mignon**
6oz \$37
10oz \$47

Compart Duroc Farms
Pork Chop
14oz \$31

 **Split Bone-In**
Ribeye
22oz \$59

 **NY Strip Loin**
14oz \$45

Palmer's Signature
Cast Iron USA Lamb Chop
\$39

Snake River Wagyu
Filet Mignon
8oz \$100

Snake River Wagyu
NY Strip Loin
14oz \$120

 **Ribeye**
16oz \$51

Sides \$5

Haricot Verts | Sautéed Spinach | Grilled Asparagus | Whipped Potatoes | Baked Potato
Manchego Creamed Corn | French Fries | Brussels Sprouts | Sautéed Forest Mushrooms


Steakhouse Sauces

Béarnaise | Cabernet Veal Jus | Chimichurri | Fine Herb Beurre Blanc
Peppercorn Jus | Blue Cheese Butter

Each meal includes choice of two sides & one sauce.

MAINS

Roasted Chicken Breast 28

Strawberry-Balsamic Lacquer
Wild Rice & Sweet Potato Hash, Asparagus
Strawberry-Jalapeño Salsa
 Available Upon Request

Spiced Cauliflower Steak 19

Lemon-Scented Chickpeas, Spinach
Cauliflower Mash, Sticky Harissa Glaze

Steak Frites 28

10oz NY Strip, Hand-Cut Truffle Fries, Bearnaise Sauce

Duck Confit Pad Thai 29

Rice Noodles, Bell Peppers, Green Onions, Peanuts
Sprouts, Scrambled Eggs, Tamarind Glaze

THROWBACK CLASSICS

Chicken Pot Pie 19

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

Black & Blue Hamburger Steak 24

Whipped Potatoes, Haricot Verts
House-Made Steak Sauce, Blue Cheese Butter

Arnie's Meatloaf 22

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

Veal Schnitzel 28

Warm Red Potato & Fennel Salad
Anise-Cured Lemons, Herb Salad
Whole Grain Mustard Beurre Blanc

SEAFOOD

Moroccan Salmon 24/41

Chermoula, Blistered Baby Carrots
Pearled Cous Cous Succotash
Citrus Chili Crunch

Crab Rigatoni 38

Jumbo Lump Crab Meat, House-Made Rigatoni
Nueske's Bacon Lardons, Heirloom Tomatoes
Preserved Meyer Lemon, Basil Butter

Pan-Seared Halibut 42

Charred Sweet Corn, Aromatic Sprouts
Coconut-Clam Broth, Za'atar Salsa Verde
Bee Pollen & Marcona Almond Crumble