
FOOD

FOR THE TABLE

Monks Feast 14

Broadbent country ham, house pickles, house made leberkäse, local cheeses, accoutrements **may contain nuts*

Pretzel & Beer Cheese 6

Klaus's fresh baked pretzel bread & spicy cheddar beer cheese

Mushroom Risotto 13

shiitake, oyster mushroom, thyme, fresh bay, parmesan, pea tendrils, caramelized onion demi

Moules Marinières 13

mussels, shallots, leeks, garlic, parsley, celery leaves, white wine, grilled bread *+ side fritjes 3*

MET FRITJES!

**Cone of Fritjes 6**

handcut, double-fried potatoes *(includes one sauce):* curry ketchup | samurai sauce | wasabi mayo | creole mustard | malt vinegar | beer cheese | fritje sauce | green chili beer mustard | crystal hot sauce | *+ extra sauce .50 ea*

Harissa Braised Beef Poutine 14

3D Valley Farms beef, fritjes, Holden Farm tomatoes, pickled fennel, Kenny's cheese curds, peanuts, Garten basil

Kim Chi Fritjes 9

housemade kimchi, fritjes, garlic aioli, sesame seeds

SALADS

Simple Salad 7

mixed greens, toasted sunflower vinaigrette, ricotta salata, brittle

Heirloom Tomato & Peach Salad 10

housemade burrata, mint gremolata, basil, pickled mustard seed, biscuit croutons

Green Bean Salad 9

Garey farms green beans, housemade farmer's cheese, fennel smoked onion, preserved lemon

MAIN PLATES

GraleBrat 10

housemade brat & kraut, caramelized onion, pepper jelly, fritje sauce *+ side fritjes 3*

Käsespätzle 9

cheese, egg noodles, caramelized onions, sauerkraut, preserved lemon *+ add Garey Farms pork schnitzel 6*

Brewers Grain Bowl 12

rice, barley, wheat berry, avocado, soft egg, greens, carrot hummus, house-made pickles

BLT Sliders 12

Broadbent bacon, Holden Farm heirloom tomatoes, baby arugula, garlic aioli

Pork Schnitzel Sandwich 12

Garey Farms pork cutlet, fritje sauce, pickled red cabbage *+ b&b pickles 1 + side fritjes 3*

***3D Valley Farm Burger 14**

Broadbent bacon, caramelized onions, cheddar, arugula, fritje sauce *+ side fritjes 3*

DESSERT

Belgian Waffle 7

plum butter, sweet cream, pearl sugar

DRINK

Non-Alcoholic Beverages

Mexican Coca-Cola 2.50
 Mexican Sprite 2.50
 Abita Rootbeer 2.50
 Sioux City Sarsaparilla 2.50
 Stewarts Cream Soda 2.50
 Stewarts Orange Cream 2.50
 Ale-8 "a late one" 2.50
 Hopster Hop Tonic 3.50
 Cobra Verde 3.50

Bottled Water (750ml) 3.50

Acqua Panna Still Mineral Water
 San Pellegrino Sparkling Mineral

Alcoholic Digestifs:**Frederiksdal Kirsebærvin Sur Lie 4**

This full bodied cherry wine is aged on lees in French oak casks and is a blend of 2-3 vintages.

Fernet-Branca 4

A traditional Italian digestivo made from a secret mix of herbs including myrrh, saffron, chamomile and gentian



**The consumption of raw or undercooked foods may increase the risk of food-borne illness*

☞ **Please inform us of any food allergies or dietary restrictions!**



Holy Grail is proud to support the following Kentucky farms & producers:

3-D Valley Farms, Garey Farms, Pretzel Baker, Duncan Farm, Blue Dog Bakery, Broadbent's, Capriole Farm, Holden Farm, Saporì D'Italia, Kenny's Farmhouse Cheese, Grateful Greens, Earthwave Farm, Weisenberger Mill, Klostermans, Breadworks, Marksbury Farm