



## APPETIZERS

GROUPE FINGERS ~ A HOUSE FAVORITE WITH OUR FAMOUS MUSTARD SAUCE. 13

MAKER'S MARK SHRIMP ~ BACON WRAPPED, MAKER'S B-B-Q SAUCE, THREE CHEESE GRITS. 16

MERRICK'S CALAMARI ~ ASIAN SLAW, BANANA PEPPER RINGS, SESAME GINGER VINAIGRETTE. 15

ARTICHOKE & ROCK SHRIMP DIP ~ RICH PARMESAN CHEESE, LAVOSH FLATBREAD AND PITA CHIPS. 13

MERRICK'S STUFFED MUSHROOMS  
SILVER DOLLAR MUSHROOMS STUFFED WITH MAPLE SAUSAGE, FRESH SPINACH, ROASTED RED PEPPERS & SMOKED GOUDA. BEARNAISE DRIZZLE. 16

FRIED BANANA PEPPERS ~ CRISPY FRIED, A LEXINGTON TRADITION. 13

TRICK'S BEER CHEESE ~ WISCONSIN CHEDDAR, SMOKED JALAPENOS, COUNTRY BOY BREW, RITZ CRACKERS & PRETZELS. 11

LOBSTER, SHRIMP & CRAB NACHOS  
GOAT CHEESE, SMOKED CHEDDAR AND FONTINA CHEESES, GRILLED CORN SALSA, TORTILLA CHIPS WITH CHIPOTLE SOUR CREAM. 18

FRIED GREEN TOMATOES ~ OUR COUNTRY HAM CREAM CHEESE SALAD, SOUTHERN PEACH GLAZE. 16

TUSCAN BRUSCHETTA ~ TOMATOES, ROASTED RED PEPPERS, KALAMATA OLIVES, CAPERS, BASIL WITH TOASTED FLAT BREAD. 12

## SUMMER COCKTAILS

### DEXTER'S BLUE LEMONADE

WHEATLY VODKA, BLUE BERRY INFUSED SYRUP & SIMPLY LEMONADE. 10

### CUCUMBER MINT MULE 10

KETEL ONE INFUSION, MUDDLED MINT & CUCUMBER, SIMPLE SYRUP, GINGER BEER.

### MERRICK'S FAMOUS PINEAPPLE MARTINI 10

BOURBON COUNTRY'S FAVORITE, "WHEATLY VODKA" INFUSED WITH FRESH PINEAPPLE.

### GRANDMA HELLMANN'S BOURBON SLUSH 10

"THE ORIGINAL" MADE WITH MAKER'S MARK 46.

### DUVAL STREET 11

RUM HAVEN COCONUT RUM, POMEGRANATE LIQUER, DEMURA SUGAR SIMPLE, FRESH LIME JUICE. MMM MMM.

### JESSICA'S PEACH SANGRIA 10

FORIS MOSCATO, PEACH INFUSED, SPLASH OF SIERRA MIST. PATIO TIME.

### MERRICK'S "YOU DECIDE" BULLEIT BARREL PICK 15

A CONUNDRUM OF SPICE, CARMEL, DARK BERRIES & CRISP MUSK WOODS, 2OZ. ON A CUBE.

WE OFFER OVER 200 DIFFERENT BOURBONS, RYES AND WHISKEYS.

## WINE BY THE GLASS

### WHITE

CHANDON, ROSE SPARKLING, CALIFORNIA	11
CHANDON, SPARKLING, GARDEN SPRITZ	11
SEA GLASS, PINOT GRIGIO, SANTA BARBARA	8
PINE RIDGE, CHENIN BLANC VIOGNIER,	10
FORIS, MOSCATO, ROGUE VALLEY, O.R.	8
DECOY, SAUVIGNON BLANC, SONOMA COUNTY	10
GIESEN, SAUVIGNON BLANC, NEW ZEALAND	9
BOGLE, CHARDONNAY, CALIFORNIA	8
KENDALL JACKSON, CHARDONNAY, ESTATE	10
ROMBAUER, CHARDONNAY, NAPA VALLEY	17

### RED

SEA SUN, PINOT NOIR, CALIFORNIA	10
J. LOHR, PINOT NOIR, FALCONS PERCH	11
BENTON - LANE, PINOT NOIR, WILLAMETTE	13
ROBERT HALL, PASO RED BLEND	12
AVALON, CABERNET SAUVIGNON, LODI	8
JUGGERNAUT, CABERNET SAUVIGNON, C.A.	11
RAYMOND, MERLOT, ESTATE, NAPA VALLEY	12
QUILT, CABERNET SAUVIGNON, NAPA VALLEY	15
FROG'S LEAP, RED ZINFANDEL, NAPA VALLEY	12



## SALADS

HOUSE SALAD ~ ICEBERG, ROMAINE AND SPRING MIX WITH TOMATOES, CUCUMBER, FRESH EGG AND CROUTONS. 8

GREEN GODDESS SALAD ~ A TRUE CLASSIC...CRISP ICEBERG AND ROMAINE APPLEWOOD BACON, EGG AND FLAT BREAD CROUTONS. 12 HALF SUBSTITUTE 6

BABY JEN SALAD ~ CRISP ROMAINE, ROMAINE, WITH SMOKED TOMATO RANCH, FRESH EGG & PORK BELLY BACON, GARLIC BABY MUSHROOMS, WARM POTATO CROUTONS. 13 HALF SUBSTITUTE 7

ICEBURG WEDGE ~ BLUE CHEESE CRUMBLES & APPLEWOOD BACON WITH OUR FAMOUS BLEU CHEESE DRESSING. 10 SUBSTITUTE 3

*Top your salad with grilled or fried boneless breast 6.5, fresh salmon or jumbo shrimp 8*

## ENTREES

FILET MIGNON ~ 8 OZ. CUT IN HOUSE DAILY, BACON WRAPPED, TENDER AS A MOTHER'S LOVE. TOASTED ONIONS (WE USE A TOOTHPICK TO SECURE THE BACON) 44

ANGUS RIBEYE ~ 14 OZ. AGED AND CUT IN HOUSE, MARSALA CREMINI MUSHROOMS. 44

NEW YORK STRIP ~ 16 OZ. MY FAVORITE, CHEFS HERB, AGED ANGUS AND CUT IN HOUSE, 45

WALLEYE PIKE ~ DAD'S FAVORITE FISH, 8 TO 10OZ. CRISPY FRIED OR LIGHTLY SEASONED AND BROILED, WITH HOUSE MADE TARTAR SAUCE. 33

MEDITERRANEAN CHICKEN ~ "COOKING LIGHT" GRILLED TENDER BREAST WITH GRILLED SQUASH, RED ONION AND FRESH BRUSCHETTA, BALSAMIC DRIZZLE. 26  
GRILLED PORTOBELLO AVAILABLE TOO.

ITALIAN PASTA ~ PARMESAN SAUTEED CHICKEN BREAST, FRESH SPINACH, BRUSCHETTA AND OUR FAMOUS CHARDONNAY SAUCE, TOSSED WITH ANGEL HAIR PASTA.. 29  
SUBSTITUTE GRILLED PORTOBELLO 24 OR FRESH GRILLED SALMON 31

COLORADO LAMB CHOPS ~ TWO 6OZ. FRESH LOIN CHOPS, GRILLED, AU JUS, ROSEMARY TOAST AND MINT JELLY. 42

CENTER CUT PORK CHOP ~ 10OZ., HEAVENLY MARBLED AND SELECTED FOR MERRICK, HICKORY BACON, RED ONION & CRANBERRY COMPOTE WITH A HINT OF WOODFORD RESERVE. 25

PECAN CRUSTED PORK TENDERLOIN ~ A HOUSE FAVORITE, SAUTÉED TENDERLOIN, MAKER'S MARK APPLE CHUTNEY AND MAPLE CHIPOTLE BUTTER. 29

SOUTHERN FRIED CHICKEN ~ WHITE OR DARK, HALF A BIRD, DANNY HAND BREADS EVERY PIECE WITH LOVE, WE'RE FAMOUS FOR IT! 28

FRESH CANADIAN SALMON ~ DELICATELY BROILED, DILL HOLLANDAISE DRIZZLE. 28

FRIED COD SANDWICH ~ ALASKAN COD CRISPY FRIED, HOUSE MADE TARTAR SAUCE, TOASTED HAWAIIAN BUN. SERVED WITH ONE SIDE. 18

LIGHTLY BLACKENED CHICKEN SANDWICH ~ TWO 6 OZ. BREAST, PEPPER JACK CHEESE, ROASTED RED PEPPER MAYO, SERVED WITH ONE SIDE. 18

MERRICK BURGER- 8 OZ. FRESH HAND PATTED DAILY GROUND BEEF, WITH YOUR CHOICE OF CHEESE AND A SIDE 18

CHOICE OF TWO — SOUTHERN GREEN BEANS,  
MERRICK'S CORN PUDDING, LIBBY'S STEWED TOMATOES, BAKED POTATO  
CRISPY FRIES AND VEGETABLES OF THE DAY

**SUBSTITUTE A HOUSE SALAD FOR SIDE 3**

THE MERRICK INN HAS BEEN OWNED AND OPERATED BY THE MURRAY FAMILY FOR OVER 43 YEARS. OFFERING OUR GUESTS, THE FINEST IN TRADITIONAL SOUTHERN CUISINE AND PERSONAL SERVICE BY OUR AMAZING STAFF. THANK YOU FOR DINING WITH US.