

THE STARTING GATE

Shareables

Merrick's Brown Sugar Candied Bacon | 12

Four pieces of thick-cut pecan wood-smoked bacon, prepared in our unique rub that gives it a deliciously sweet taste and subtle kick.

Sweet Treat Beignets | 12

Four lightly fried beignets, topped with cinnamon powder sugar. Served with salted caramel and chocolate sauce for dipping.

Grouper Fingers | 14

A house favorite with our famous mustard sauce.

Fried Banana Peppers | 13

Crispy fried, a Lexington tradition.
Served with cocktail sauce.

THE JOCKEY'S PLATE

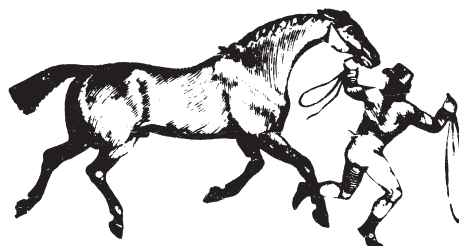
Light Fare

Avocado Toast | 16

Merrick Inn's house made avocado mash, spread over 16 Brick's fresh sourdough, topped with a red pepper puree and two sunny side up eggs.
Served with Merrick's fresh arugula salad.

Triple Berry Acai Bowl | 16

Organic acai, topped with a delicious medley of fresh blueberries, strawberries, and crunchy coconut cashew butter granola. Served with our fresh pastry of the day.



MERRICK INN

Brunch

THE TURF CLUB

Salads

Lemon Basil Garden Salad | 14

Mixed greens, toasted almonds, dried blueberries, bitter sweet red onion, feta cheese, and Chef's lemon basil vinaigrette. *Add grilled chicken or shrimp | 9*

Pesto Kale Salad | 21

Scarlett kale blend, creamy southern vinaigrette, salted rye croutons, garlic roasted tomatoes, and your choice of grilled shrimp or chicken, tossed with pesto basil.

KENTUCKY BRUNCH

Classics

The Lansdowne Breakfast | 17

Two eggs prepared to your liking, choice of applewood smoked bacon, pork sausage links, or chicken sausage.
Served with a toasted English muffin, and red skin breakfast potatoes.

Filet and Eggs | 31

Two eggs prepared to your liking, served with two 4 oz medallions, red skin breakfast potatoes, and Chef's steak sauce.

Chicken & Waffles | 18

Merrick's boneless fried chicken breast, served on top of a crispy Belgium waffle. Drizzled with Chef's smoked chili pure maple syrup and topped with our house made bourbon whipped cream and fresh berries.

Shrimp and Grits | 19

Pan roasted tiger shrimp, smoked chicken sausage, over Merrick's cheese grits with Chef's tomato creole sauce. Served with a piece of salted rye.

Huevos Rancheros | 17

A pair of crisp tostadas topped with our avocado mash, authentic Tinga chicken, two eggs served sunny side up, zesty chipotle cream, corn salsa, cotija cheese, and finished with a garnish of fragrant cilantro.

Southern Biscuits and Gravy | 15

Classic sausage gravy served over two fresh biscuits.
Add two eggs and breakfast potatoes | 7

MERRICK BENEDICT'S

Farm Fresh

Classic Benedict | 18

Two poached eggs atop two toasted English muffin halves, with thick sliced country ham steaks, topped with our house made hollandaise, and fresh herbs. Served with your choice of Merrick's fresh arugula salad or red skin breakfast potatoes.

Filet Benedict | 25

Two poached eggs atop two toasted English muffin halves, with 4 oz of hand cut filet, topped with our house made hollandaise, and fresh herbs. Served with your choice of Merrick's fresh arugula salad or red skin breakfast potatoes.

Crab Cake Benedict | 25

Two poached eggs atop two toasted English muffin halves, with two of Merrick's crab cake medallions, topped with our house made creole hollandaise. Served with your choice of Merrick's fresh arugula salad or red skin breakfast potatoes.

THE MORNING LINE

Frittata Favorites

The Fresh Frittata | 16

An Italian omelet made with freshly sliced turkey, spinach, and feta. Topped with Merrick's fresh arugula salad. Served with a toasted English muffin.

The West Lex | 16

An Italian omelet, with a western twist, made with diced bacon, sausage, country ham, roasted onions, and cheddar cheese. Served with red skin breakfast potatoes and a toasted English muffin.

SUPERFECTA SWEETS

From the Griddle

Thick Cut French Toast | 16

Three pieces of thick cut brioche French toast, topped with cinnamon powder sugar, fresh berries, and house made bourbon cream. Served with pure maple syrup.

Belgian Waffle | 12

Our light and airy waffle with a side of warm berry compote and cinnamon powdered sugar.



RUN FOR THE SIDES

One egg 2	Red skin breakfast potatoes 4
Kitchen chips 3	Chicken sausage 5
English muffin, biscuit, or toast 3	Merrick's bacon 5
Arugula salad 4	Pork sausage 5
Fresh pastry of the day 4	Side of gravy 6
French fries 4	

BEVERAGES

Premium fresh ground coffee	Cranberry juice
Premium fresh ground decaf/coffee	Flavored hot tea
Fresh squeezed orange juice	Milk
Grapefruit juice	Chocolate milk
V-8	Sweet tea / unsweet tea
Coke, Diet Coke, Sprite, Lemonade, Ginger Ale, Mello Yellow	

SADDLE UP

Sandwiches

Club Classic | 16

Thick-cut pecan wood smoked bacon, freshly sliced turkey, juicy tomatoes, avocado, crisp spring mix, and mayo, nestled between slices of grilled 16 Bricks sourdough bread. Served with house made kitchen chips.

Merrick Burger | 18

8 oz fresh ground beef, hand patted daily, with your choice of cheese. Served with house made kitchen chips.
Add a fried egg | 2

Chicken Cordon Bleu | 18

Boneless chicken breast, lightly seasoned and fried to perfection, topped with country ham, Swiss cheese and served on a toasted bun. Served with house made kitchen chips.

Chicken Salad Croissant | 16

All white meat chicken salad on a flaky croissant, topped with lettuce and tomato. Served with house made kitchen chips.

MERRICK MAINS

Southern Specialties

Mediterranean Chicken | 26

"Cooking light" Grilled tender chicken breast with grilled squash, red onion, fresh bruschetta, and balsamic drizzle. Served with Merrick's fresh arugula salad.

Pecan Crusted Pork Tenderloin | 29

A house favorite. Sauteed tenderloin, Maker's Mark apple chutney and chipotle butter. Served with Merrick's fresh arugula salad.