

APPETIZERS

GROUPER FINGERS | 16
A house favorite, served with our famous mustard sauce.

MAKER’S MARK SHRIMP | 16
Bacon-wrapped shrimp, Maker’s BBQ sauce, & three-cheese grits.

MERRICK’S CALAMARI | 19
Asian slaw, banana pepper rings, and sesame ginger vinaigrette.

ARTICHOKE & ROCK SHRIMP DIP | 16
Rich parmesan cheese, house-made spinach chips.

MARYLAND CRAB CAKES | 22
Two lump crab cakes with a mustard aioli drizzle.

FRIED BANANA PEPPERS | 16
Crispy fried, a Lexington tradition, served with cocktail sauce.

SWEET AND SPICY RIBS | 22
Tender ribs tossed in Sriracha bourbon BBQ sauce, topped with fresh peppers.

LOBSTER, SHRIMP & CRAB NACHOS | 22
Goat cheese, smoked cheddar and fontina cheeses, grilled corn salsa, served over tortilla chips with chipotle sour cream.

FRIED GREEN TOMATOES | 16
Country ham salad, southern peach glaze drizzle.

SHRIMP COCKTAIL | 18
Jumbo shrimp with classic cocktail sauce.

SALADS

Top your salad with grilled or fried boneless chicken breast (10), shrimp (10), or fresh salmon (14.)

HOUSE SALAD | 10
Iceberg, romaine, & spring mix with tomatoes, cucumber, sliced red onion, & croutons.

GREEN GODDESS SALAD | 13
A true classic... crisp iceberg, & romaine, applewood bacon, egg, & flat bread croutons.

LEMON BASIL GARDEN SALAD | 14
Mixed greens, toasted almonds, dried blueberries, bitter sweet red onions, feta cheese crumbles, & Chef’s lemon basil vinaigrette.

ICEBERG WEDGE | 10
Bleu cheese crumbles, applewood bacon & diced tomatoes topped with our famous bleu cheese dressing.

SIGNATURE COCKTAILS

Merrick's Barrel Pick's | 24 (Choose 3 of our Merrick Barrel picks for a flight to enjoy.)

THE NEW FASHIONED | 17
Merrick Inn’s Barrel Pick, demerara simple syrup, bitters, Luxardo cherry, & orange zest.

ESPRESSO MARTINI | 16
Frís Vodka, Kahlúa, espresso concentrate, simple syrup & coffee beans.

BLACK FOREST MANHATTAN | 13
Old Forester Rye, sweet vermouth, cherry liqueur, chocolate & Angostura bitters, brandied cherry, & dark chocolate flakes.

ROASTED PUMPKIN MARTINI | 13
Absolut Vanilla, spiced pumpkin purée, cinnamon-spiced simple syrup, cream, pumpkin pie spice, cinnamon-sugar rim, & whipped cream.

CRANBERRY APPLE SANGRIA | 14
House Pinot Noir, Moscato, Triple Sec, demerara simple, oranges, apples, cinnamon sticks & orange slice.

PECAN PIE OLD FASHIONED | 14
Four Roses Small Batch Bourbon, toasted pecan syrup, black walnut & orange bitters, orange peel, candied pecans.

APPLE CIDER GIN SOUR | 13
Castle & Key Gin, fresh apple cider, lemon, maple, Fee Foam, Angostura bitters, & an apple wheel.

SPICED CRANBERRY MULE | 13
Tito’s, cranberry juice, spiced simple syrup, lime, ginger beer, cranberries & rosemary.

SPICED APPLE MARGARITA | 13
Hornitos Tequila, hot honey, lemon, lime, Allspice Dram, cinnamon stick & a cinnamon-sugar rim.

PEAR & SAGE MARTINI | 13
Absolut Pears, lemon, sage simple syrup, St. George Spiced Pear Liqueur, pear slice & sage leaf.

ENTRÉES

All entrées & steaks include a choice of two: Southern green beans, Merrick’s corn pudding, heirloom carrots, stewed tomatoes, baked potato, crispy fries, or roasted asparagus - substitute a house salad for an additional (5.)

WALLEYE PIKE | 33
8 to 10 oz. crispy fried or lightly seasoned and broiled, with house-made tartar sauce.

FRESH CANADIAN SALMON | 36
Delicately broiled with dill hollandaise drizzle.

ALASKAN HALIBUT | 46
Pistachio crusted with citrus beurre blanc.

SOUTHERN FRIED CHICKEN | 29
White, dark or mixed, half a bird, we hand bread every piece with love. We’re famous for it! *(Additional charge for all breasts.)*

MEDITERRANEAN CHICKEN | 29
Grilled tender breast with grilled squash, red onion, & fresh bruschetta, balsamic drizzle. *(Substitute grilled portobello 22.)*

LAMB CHOPS | 52
2-6 oz. lamb chops locally sourced from Freedom Run Farm, grilled with a crispy polenta cake & mint julep gastrique.

BERKSHIRE FRENCH BONE PORK CHOP | 35
12 oz. Center cut rib chop. Topped with hickory bacon, red onion, and cranberry compote with a hint of Woodford reserve.

PECAN CRUSTED PORK TENDERLOIN | 37
A house favorite, sautéed tenderloin, Maker’s Mark apple chutney, & maple chipotle butter.

MERRICK’S KENTUCKY HOT BROWN | 29
Fresh turkey & country ham on toast points, under a blanket of mornay sauce, tomato slices, bacon, & parmesan cheese.

MERRICK BURGER | 19
Two 4 oz. fresh ground beef patties, smashed & topped with cheddar cheese, shredded lettuce, tomato, onion, house-made pickles, & our signature burger sauce.

STEAKS

U.S.D.A Prime Steaks

FILET MIGNON | 60
8 oz. Barrel-cut, finished with chef's herb butter and topped with toasted onions.

NEW YORK STRIP | 62
14 oz. Center cut, finished with chef's herb butter.

RIBEYE | 62
14 oz. Finished with chef's herb butter. Served with Marsala cremini mushrooms.

PASTA

Accompanied with choice of house or wedge salad.

ITALIAN PASTA | 29
Parmigiano Reggiano-breaded chicken breast with fresh spinach, bruschetta, & our famous chardonnay sauce, tossed with fettuccine. *(Substitute grilled portobello 22 or fresh grilled salmon 34.)*

CHICKEN PARMESAN | 29
Parmigiano Reggiano-breaded chicken breast, topped with mozzarella, & house-made pomodoro sauce. Served over fettuccine with house-made garlic bread.

WINE BY THE GLASS

White Wycliff, Brut, Champagne..... 10
La Marca, Prosecco, Italy..... 10
La Crema, Rosè, *Monterey*..... 13
Mark Stone, Pinot Grigio, C.A. 11
Pine Ridge Chenin Blanc Viognier Grigio..... 13
Vietti, Moscato d’asti, *Italy*..... 11
J. Lohr, Riesling, C.A. 11
Overstone, Sauvignon Blanc, New Zealand.. 12
Decoy, Sauvignon Blanc, *Sonoma County*.... 15
Bogle, Chardonnay, C.A. 11
Raeburn, Chardonnay, Russian River Valley.. 14
Sonoma-Cutrer, Chardonnay, *Sonoma County*.. 16

Red J. Lohr, Pinot Noir, *Falcons Perch*..... 11
La Crema, Pinot Noir, *Monterey*..... 14
Benton - Lane, Pinot Noir, *Willamette*..... 16
Freakshow, Red Blend, Lodi..... 14
Kermit Lynch, Cotes Du Rhone Rouge, Fr..... 14
Gascon, Malbec, *Argentina* 10
Bonterra, Red Zinfandel, C.A. 14
Bread & Butter, Merlot, C.A..... 13
De Loach, Cabernet Sauvignon, C.A. 12
Juggernaut, Cabernet Sauvignon, C.A. 16
Oberon, Cabernet Sauvignon, Napa Valley..... 19
Caymus, Cabernet Sauvignon, Napa Valley.... 38

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

A 3% surcharge will be assessed on all credit card transactions.