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, cream cheese salad, southern peach glaze drizzle.

BEEF TENDERLOIN & SHRIMP SKEWERS | 21

Two beef tenderloin & shrimp skewers tossed in fresh chimichurri.

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 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.

BOURBON SLUSH | 13

Kentucky bourbon blended with a variety of citrus juices & tea. We're famous for it!

WHITE PEACH SANGRIA | 13

Peach purée, Moscato, ginger ale, & peaches.

PINEAPPLE MARTINI | 13

House-infused pineapple vodka and pineapple juice. Shaken & served up. A patio favorite!

GRAPEFRUIT SPRITZ | 15

Ketel One Botanical Grapefruit & Rose Vodka, rosemary syrup, grapefruit juice, sour mix, & soda.

BOURBON BASIL LEMONADE | 13

Bourbon, basil syrup, & lemonade.

FRESH STRAWBERRY MARGARITA | 13

Hornitos tequila, fresh strawberry juice, house-made sour, lemon juice, & simple syrup.

LAVENDERTINI | 14

Vodka, lavender lemonade, & lavender syrup.

FRESH BLUE BERRY TONIC | 14

Choice of Castle & Key vodka or gin, fresh blueberry syrup, & tonic.

ESPRESSO MARTINI | 16

Vodka, Kahlúa, Bailey's, espresso, & simple syrup.

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

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

Lightly seasoned & broiled, topped with house-made chimichurri.

SOUTHERN FRIED CHICKEN | 29

White, mixed or dark, 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.

CENTER CUT PORK CHOP | 33

10 oz. heavenly marbled & selected for the Merrick, hickory bacon, red onion, & 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

ANGUS RIBEYE | 56

14 oz. aged & cut in house, marsala cremini mushrooms.

NEW YORK STRIP | 56

16 oz. a Merrick Inn favorite, Chef's herb butter, aged angus cut in house.

FILET MIGNON | 54

8 oz. cut in house daily, tender as a mother's love, topped with toasted onions.

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

Q,	J.Roget, Brut, Champagne	ΙU
3	La Marca, Prosecco, Italy	0
	La Crema, Rosè, Monterey	13
3	Silver Gate, Pinot Grigio, C.A	11
	Pine Ridge Chenin Blanc Viognier Grigio 1	13
1	Vietti, Moscato d'asti, <i>Italy</i>	11
	J. Lohr, Riesling, C.A.	11
	Overstone, Sauvignon Blanc, New Zealand 1	12
	Decoy, Sauvignon Blanc, Sonoma County 1	15
	Bogle, Chardonnay, C.A	11
	Raeburn, Chardonnay, Russian River Valley	14
	Sonoma-Cutrer, Chardonnay, Sonoma County 1	16

3 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
De Loach, Cabernet Sauvignon, C.A	16
Oberon, Cabernet Sauvignon, Napa Valley	19
Oberon, Cabernet Sauvignon, Napa Valley Caymus, Cabernet Sauvignon, Napa Valley	38