

# APPETIZERS

**GROUPE 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.

**BOURBON SLUSH | 13**  
Kentucky bourbon blended with a variety of citrus juices & tea. We're famous for it!

**BOURBON BASIL LEMONADE | 13**  
Bourbon, basil syrup, & lemonade.

**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.

**WHITE PEACH SANGRIA | 13**  
Peach purée, Moscato, ginger ale, & peaches.

**FRESH STRAWBERRY MARGARITA | 13**  
Hornitos tequila, fresh strawberry juice, house-made sour, lemon juice, & simple syrup.

**LAVENDERTINI | 14**  
Vodka, lavender lemonade, & lavender syrup.

**BLUEBERRY MULE | 13**  
Castle & Key gin, Blueberry Simple, Lemon, topped with ginger beer.

**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**  
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 | 57**  
8 oz. Barrel-cut, finished with chef's herb butter and topped with toasted onions.

**NEW YORK STRIP | 59**  
14 oz. Center cut, finished with chef's herb butter.

**RIBEYE | 59**  
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

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

<i>Red</i>	J. Lohr, Pinot Noir, <i>Falcons Perch</i> .....	11
	La Crema, Pinot Noir, <i>Monterey</i> .....	14
	Benton - Lane, Pinot Noir, <i>Willamette</i> .....	16
	Freakshow, Red Blend, Lodi.....	14
	Kermit Lynch, Cotes Du Rhone Rouge, Fr.....	14
	Gascon, Malbec, <i>Argentina</i> .....	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

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