

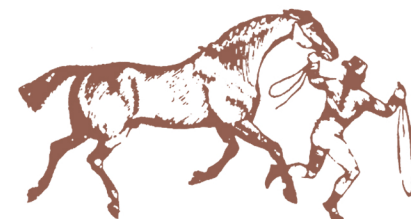
MERRICK INN

Built originally before the Civil War and completely remodeled in 1936 by the Cal Milam family, the Merrick Inn served as the Manor House for one of Lexington's finest horse farms.

It was here, at Merrick Place, that Cal Milam and his groom, Mr. Johnson, trained the fabled "Exterminator," Kentucky Derby winner of 1918. Here also, Tut Tut, who won every race he entered as a two-year-old in 1920; and Komuraski, Commodore, Brown Wisdom, Miss Joy, Milkmaid, McKee, (winner of the National Stallion Stakes), and Dust Flower, who defeated Cartoonist and Messenger in the 1922 Flashstakes, started on their paths to fame and fortune. None of these thoroughbreds, however, gained such widespread fame as Merrick himself.

Merrick finished in the money 157 times, winning 62 races. Merrick became a member of the Milam family, not only because of his success at the races, but also because he was "worthy in deeds and noble in character" - a tribute to him etched by the Milams on his gravestone located in the shady circle just in front of the Inn. Merrick died in 1941 at the age of 38, the oldest of all thoroughbreds. Merrick was truly a very special horse and his namesake a very special farm.

We have been offering our guests the finest in traditional southern cuisine and personal service by our amazing staff for more than 43 years. Times have changed, but we believe the beauty and charm of our Inn have been enhanced by the years of offering many good people the best of Kentucky traditions. Thank you for dining with us.



MERRICK INN

APPETIZERS

GROUPER FINGERS | 14
a house favorite, served with our famous mustard sauce.

MAKER'S MARK SHRIMP | 16
bacon wrapped shrimp, Maker's BBQ sauce, and three cheese grits.

MERRICK'S CALAMARI | 17
Asian slaw, banana pepper rings, and sesame ginger vinaigrette.

ARTICHOKE & ROCK SHRIMP DIP | 14
rich parmesan cheese, Lavosh flatbread and pita chips.

MARYLAND CRAB CAKES | 21
garlic crumb dusted served over arugula with feta crumble, smoked paprika and mustard sauce drizzle.

FRIED BANANA PEPPERS | 13
crispy fried, a Lexington tradition, served with cocktail sauce.

TRICK'S BEER CHEESE | 12
Wisconsin cheddar, smoked jalapenos, Country Boy brew, Ritz crackers and pretzels.

LOBSTER, SHRIMP & CRAB NACHOS | 20
goat cheese, smoked cheddar and fontina cheeses, grilled corn salsa, served over tortilla chips with chipotle sour cream.

FRIED GREEN TOMATOES | 16
country ham cream cheese salad, southern peach glaze drizzle.

BEEF TENDERLOIN SKEWERS | 20
two beef tenderloin skewers over homemade cheese grits, topped with a port reduction, bearnaise, and toasted onions.

SPRING COCKTAILS

BOURBON SLUSH | 11
Kentucky Bourbon blended with a variety of citrus juices and tea. We're famous for it!

MERRICK'S OLD FASHIONED | 12
Makers Mark, Angostura bitters, orange twist, and a Luxardo cherry, served over a big cube. *Substitute one of Merrick's single barrel picks.* | 3

STRAWBERRY BOURBON SMASH | 11
Benchmark, freshly juiced strawberries, simple syrup, and lemon juice.

THE INN'S GINN FIZZ | 13
Tanqueray, simple syrup, lemon juice, lavender and club soda.

Merrick's Barrel Pick's | 22 Choose 3 of our Merrick Barrel picks for a flight to enjoy.

WINE BY THE GLASS

White La Crema, Rosè, *Monterey*..... 12
Silver Gate, Pinot Grigio, C.A. 9
Pine Ridge Chenin Blanc Viognier Grigio..... 11
Mia Dolce, Moscato, *Italy*..... 9
J. Lohr, Riesling, C.A. 10
Giesen, Sauvignon Blanc, *New Zealand*..... 9
Decoy, Sauvignon Blanc, *Sonoma County*..... 12
Bogle, Chardonnay, C.A. 9
Jackson Estate, Chardonnay, *Santa Maria*..... 13
Crossbarn, Chardonnay, Sonoma Coast..... 15
Sonoma-Cutrer, Chardonnay, *Sonoma County*.. 16

Red J. Lohr, Pinot Noir, *Falcons Perch*..... 11
La Crema, Pinot Noir, *Monterey*..... 12
Benton - Lane, Pinot Noir, *Willamette*..... 15
Pessimist by DAOU, Red Blend, *Paso Robles*.... 14
Gundlach Bundschu, Red Blend, *Sonoma Valley*.. 16
Uppercut, Cabernet Sauvignon, C.A. 11
Juggernaut, Cabernet Sauvignon, C.A. 14
Beringer Luxury, Cabernet Sauvignon, *Knights Valley*.. 17
Gascon, Malbec, *Argentina* 9
Bonterra, Red Zinfandel, C.A. 12
Bread & Butter, Merlot, C.A. 12

SALADS

HOUSE SALAD | 8
iceberg, romaine and spring mix with tomatoes, cucumber, sliced red onion and croutons.

GREEN GODDESS SALAD | 12
a true classic...crisp iceberg and romaine, applewood bacon, egg and flat bread croutons.

LEMON BASIL GARDEN SALAD | 12
mixed greens, toasted almonds, dried blueberries, bitter sweet red onions, feta cheese crumbles, and Chef's lemon basil vinaigrette.

ICEBURG WEDGE | 9
bleu cheese crumbles & applewood bacon topped with our famous bleu cheese dressing.

Top your salad with grilled or fried boneless chicken breast | 9 shrimp | 9 or fresh salmon | 13

ENTREES

FILET MIGNON 8 oz. | 51
cut in house daily, tender as a mother's love, topped with toasted onions.

ANGUS RIBEYE 14 oz. | 49
aged and cut in house, marsala cremini mushrooms.

NEW YORK STRIP 16 oz. | 48
a Merrick Inn favorite, Chef's herb butter, aged angus cut in house.

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

MEDITERRANEAN CHICKEN | 28
"COOKING LIGHT" grilled tender breast with grilled squash, red onion and fresh bruschetta, balsamic drizzle. *(Substitute grilled portobello 22)*

ITALIAN PASTA | 29
parmesan breaded chicken breast, fresh spinach, bruschetta and our famous chardonnay sauce, tossed with angel hair pasta. *(Substitute grilled portobello 22 or fresh grilled salmon 34)*

LAMB CHOPS | 49
2-6 oz. lamb chops locally sourced from Freedom Run Farm, grilled with a crispy polenta cake and mint julep gastrique.

CENTER CUT PORK CHOP 10 oz. | 28
heavenly marbled and selected for the Merrick, hickory bacon, red onion and cranberry compote with a hint of Woodford Reserve.

PECAN CRUSTED PORK TENDERLOIN | 31
a house favorite, sautéed tenderloin, Maker's Mark apple chutney and maple chipotle butter.

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

FRESH CANADIAN SALMON | 34
delicately broiled with dill hollandaise drizzle.

MERRICK'S KENTUCKY HOT BROWN | 26
fresh turkey and country ham on toast points, under a blanket of Chef Patrick's mornay sauce, tomato slices, bacon and parmesan cheese.

MERRICK BURGER 8 oz. | 18
fresh ground beef, hand patted daily with your choice of cheese and a side.

CHOICE OF TWO

southern green beans, Merrick's corn pudding, stewed tomatoes, baked potato, crispy fries, and vegetables of the day. *(Substitute a house salad for side 4).*

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