

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 and 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.

SEA SCALLOPS | 19

Pan-seared and lightly seasoned, over our pomodoro sauce.

FRIED BANANA PEPPERS | 16

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

MERRICK'S SWEET AND SPICY RIBS | 21

8 meaty ribs tossed in our peach jalapeño barbecue sauce.

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 SKEWERS | 22

Two beef tenderloin skewers over homemade cheese grits, topped with a port reduction, béarnaise and toasted onions.

SALADS

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

HOUSE SALAD | 10

Iceberg, romaine and spring mix with tomatoes, cucumber, sliced red onion and croutons.

GREEN GODDESS SALAD | 13

A true classic... crisp iceberg and romaine, applewood bacon, egg and flat bread croutons.

LEMON BASIL GARDEN SALAD | 13

Mixed greens, toasted almonds, dried blueberries, bitter sweet red onions, feta cheese crumbles and Chef's lemon basil vinaigrette.

ICEBERG WEDGE | 10

Bleu cheese crumbles and 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)

APPLE CIDER SPRITZ | 13

House made apple cider, cinnamon, Aperol, and Prosecco.

CRAN ORANGE WHISKEY SOUR | 13

House bourbon, cranberry juice, house made sour mix, orange, and ginger beer.

ESPRESSO MARTINI | 15

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

PAPER PLANE | 15

Elijah Craig bourbon, Aperol, Amaro Nonino, and fresh lemon juice.

PUMPKIN PIE MARTINI | 14

Castle and Key Vodka, RumChata, and salted caramel syrup.

PUMPKIN SPICED MULE | 13

Pumpkin infused vodka, house made apple cider, and ginger beer.

THE NEW FASHIONED | 16

Merrick Inn's Maker's Mark Single Barrel, demerara simple syrup, bitters, Luxardo cherry, and orange zest.

WHITE PEACH SANGRIA | 13

Peach purée, Moscato, ginger ale, and peaches.

ENTRÉES

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.

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 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 fettuccine pasta. *(Substitute grilled portobello 22 or fresh grilled salmon 34.)*

LAMB CHOPS | 52

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 | 33

10 oz. heavenly marbled and selected for the Merrick, 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 and maple chipotle butter.

MERRICK'S KENTUCKY HOT BROWN | 29

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 | 19

8 oz. fresh ground beef, hand patted daily with your choice of cheese.

STEAKS

ANGUS RIBEYE | 54

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

NEW YORK STRIP | 54

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

FILET MIGNON | 53

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

CROWN YOUR STEAK	<ul style="list-style-type: none"> • <i>au poivre, béarnaise, horseradish cream, onion straws,</i> • <i>oscar 12</i> • <i>marsala cremini mushrooms, chimichurri, Chef's steak sauce 4</i> • <i>grilled shrimp 9</i>
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All entrees & steaks include the choice of two: southern green beans, Merrick's corn pudding, Heirloom carrots, soup of the day, stewed tomatoes, baked potato, crispy fries, roasted asparagus, or bourbon whipped sweet potato - substitute a house salad for an additional (5)

WINE BY THE GLASS

White

J. Rogét, Brut, Champagne.....	10
La Marca, Prosecco, Italy.....	10
La Crema, Rosè, Monterey.....	13
Silver Gate, 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
Gascoñ, 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.