

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.

SHRIMP COCKTAIL | 19

5 plump shrimp served with our zesty cocktail 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.

SALTED CARAMEL MARTINI | 15

Castle and Key vodka, Rumchata, and salted caramel syrup.

CAMPFIRE MULE | 13

Bourbon, lemon, maple simple, ginger beer, and toasted marshmallow.

THE NEW FASHIONED | 16

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

CRANBERRY APPLE SANGRIA | 13

Refreshing winter cocktail with seasonal fruit, red wine, orange liqueur, and ginger ale.

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.

<p>CROWN YOUR STEAK </p>	<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.