



Beaumont Inn

Harrodsburg, KY

In the beginning . . .

The Classic Junk Frie \$7

Seasoned Fries, Melted Cheese, Bacon Bits, Chives, Ranch Dressing. Bad for the figure, GREAT for the soul!

Country Ham Pot Stickers \$8

Steamed Pot Stickers with our own 2 yr old Country Ham and a Tomato-Apricot Dipping Sauce. A moment on the lips, a lifetime on the Most Wanted List.

Barbeque Sampler \$10

Small portions of our Baby Back Ribs and our Pulled Pork Barbeque served with toasted crustinis.

*Not Available at 1/2 Price during Happy Hour.

Fried Green Tomatoes \$7

4 or 5 of these sinfully delicious Southern Staples, because here, size matters.

Spinach & Artichoke Dip \$8

Served hot as molten lava, as addictive as black tar heroine, and delicious enough to make you want to smack whoever's next to ya!

Chicken Toughers \$7

Cut fresh and house battered. Ours are as 'tender' as theirs are 'tough'. Buffalo Style for 50 cents extra!

Chef Jerry's Bruschetta \$7

Back by popular demand emphasized by bullying, name-calling, threats of noogies and swirlies, as well as glares from across the room and one-fingered waves! I've endured all this, and am bringing back this light, fresh treat of Roma tomatoes, fresh basil, garlic and other seasonings served on garlic crustinis.

Fried Banana Pepper Rings \$6.50

Little rings of banana pepper battered and fried a golden brown with Sweet Chili dipping sauce.

Decisions, decisions . . .

Pick a 'Top' - Pick a 'Bottom'

Price of Top includes Bottom

Served with Garlic Bread

Tops

Grilled or Blackened Boneless

Chicken Breast \$14

Fried Chicken Fingers \$14

Grilled or Blackened Fresh Salmon

Filet \$16

Grilled or Blackened Shrimp \$15

Grilled Petite Sirloin \$15

Check out our great selection of Wines!

Wednesday night, almost ALL wines available at HALF price by the bottle!!!

HAPPY HOUR ... EVERYDAY!

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

Bottoms

Alfredo Pasta

Creamy, with Creole Seasoning.

Chef Natalie's Pasta 'O the Week

Your server will have this information unless there is a threat of significant inclement weather.

Newly Revamped Caesar Salad

Made with chopped Baby Romaine, Corn Bread Croutons, and a light Caesar Vinaigrette.

Fresh Garden Salad

Good ole fresh lettuce mix, Carrots, Tomatoes, and Cucumbers.

Poached Pear Salad

Red & White Wine poached pear halves on a bed of mixed greens with pickled red onion, bleu cheese crumbles, candied Walnuts, Apple Cider Vinaigrette.

The Also Newly Revamped Garden Fresh Primavera

Fresh garden veggies, extra virgin olive oil, fresh lemon juice, an assortment of fresh Italian herbs.

Ask your server for a 'Bourbon Card' and select any 3 of the 30+ we offer. We'll pour you a 1/2 oz. sample and you can taste your way right down our own little bourbon trail!



The Entrees!

Chef Jerry's Shrimp & Grits \$18

Creamy cheese grits and 6 pan-seared shrimp with a creamy sausage and bell pepper sauce. Can't beat this with an ax handle and all afternoon!

Southern Fried Catfish \$12

Golden fried, served with homemade tartar sauce, and definitely not caught noodlin'.

The Kentucky Hot Brown \$13

Toast points, sliced turkey breast, chopped country ham, slices of tomato, rich Mornay sauce, and strips of crispy bacon. A Kentucky tradition!

Ribeye \$28

Like some artists and famous athletes, it only needs one name. Prime Grade, melt in yo' mouth, 10 to 12 oz. Ribeye served with Henry Bain steak sauce.

Chicken Livers \$12

Bout as 'tucky as it gets round here. Like fast women, beautiful horses, and fried livers topped with cream gravy!

Grilled Prime Sirloin \$22

10 oz Prime Sirloin grilled and served with Beaumont House Steak Butter on the side.

Grilled Fresh Salmon \$16

6 to 8 oz Grilled or Blackened fresh Salmon filet topped with Dill Aioli. It's single-handedly taken 10 pounds off Chuck Dedman.

The Tavern Dinner \$14

What you might call a nice little Combo of our Two-Year-Old Kentucky Cured Country Ham and a Golden Fried Boneless Breast of Chicken.

The Old Owl's Signature Baby Back Ribs \$18

Fall off the bone, eat them with a fork, no messy mouthed, needing wet naps and dental floss, sissy boy ribs.

Boneless Chicken Sandwich \$12

A plain-Jane boneless chicken breast grilled and served on a bun with Lettuce, Tomato, and Onion and a little Dijon Honey Mustard on the side.

Pulled Pork Barbeque Sandwich \$12

Slow roasted in house and shredded with infinite care!

Certified Black Angus Bacon & Cheddar Burger \$13

Melt in your mouth Certified Black Angus Beef topped with Cheddar Cheese & crispy bacon served with Lettuce, Tomato, and Onion. We also offer a Burger 'O The Week!

Monster-Sized Corned Beef Reuben \$14

DOUBLE stack of rye bread, corned beef, sauerkraut, 1000 Island Dressing and Swiss cheese.

All the above be comin' with 2 Side items!

We are pleased to announce the return of:

THE SWEET BETSY!!! \$10

A bowl of Big L's Chili and an ooey-goey Grilled Cheese Sandwich!

Sides

Seasoned Green Beans

Specialty Salad (Ask!)

The Owl's Onion Rings

Side Garden Salad

Baked Potato (add \$2)

Whipped Sweet Potatoes

Sheila's Baked Beans

Side Caesar (add \$1)

Whipped Potatoes

Seasoned French Fries

Chef's Nightly Veg

We want you all to be happy, but please understand that Special Request and Special Orders cannot always be accommodated or will result in additional charges.

We reserve the right to apply and 18% Gratuity to parties of 8 or more.

Rare—Cold Red Center **Medium Rare**—Warm Red Center **Medium**—Warm Pink Center **Medium Well**—Very Little Pink **Well Done**—No Pink No Where