

The
GALT HOUSE.

Legendary • HOTEL • *Louisville.*

**ME
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DAILY, ALL DAY

STARTERS

SOFT PRETZELS 10

housemade local beer cheese,
chef's spicy mustard

SHORT RIB 12

SOUTHERN HAND PIES

horseradish cream,
smoked rosemary salt

ENTRÉE SALADS

add steak, chicken, or shrimp \$6

WALKER'S MERCANTILE 11
CHOPPED SALAD

lettuce mix, chickpeas, avocado,
tomato, cucumber, feta, bacon,
balsamic vinaigrette

BABY LETTUCE WEDGE 10

buttermilk dressing, country
ham, cracklings, kentucky bleu
cheese

ARAGULA SALAD 12

roasted tomatoes, burrata
cheese, aged balsamic,
cornbread croutons

PASTAS

RIGATONI BOLOGNESE 18

slow simmered beef & pork,
san marzano tomatoes,
grated parmesan

CREAMY MAC & CHEESE 18

kenny's white cheddar, gruyère,
brown butter panko, cavatappi

DINNER ENTRÉES

available after 4:30p daily

BRAISED SHORT RIB 27

cheesy weisenberg grits,
mushrooms, braising jus

BRICK OVEN 22

ROASTED CHICKEN

roasted cauliflower, fried capers,
parsley-shallot sauce

SHRIMP & 23

WEISENBERGER GRITS

creamy cheese grits, griddle
seared shrimp fried egg,
caramelized bourbon bacon

BLACKENED SALMON 26

fried grits cake, collard greens,
brown sugar bourbon veloute

SANDWICHES

served with truffle fries, house chips or fresh fruit

DOUBLE STACK 15

CHEESEBURGER

two 5 oz. smashed patties,
tillamook cheddar, walker's
sauce, bacon, brioche bun.
add fried egg \$1

ROASTED CHICKEN CLUB 13

applewood bacon, avocado,
tomato, lettuce, garlic aioli,
brioche bun

DESSERT

BREAD PUDDING 8 **DERBY PIE** 8

brioche, white chocolate,
sundried cherries, dulce
de leche

famous derby pie,
bourbon whipped
cream