

FOOD

Menu by Executive Chef Josh Lehman & Sous Chef Katelyn Smith

Cheese Plate 10

Capriole Julianna (Goat, IN),
Sapori d'Italia Pepe Nero (Cow, KY),
Rogue smoked bleu (Cow, OR)
& accompaniments **may contain nuts*

Pickle Plate 8

assorted house pickles, sauerkraut pancakes
**may contain nuts*

Fritjes 6

handcut, double-fried potatoes
(includes one sauce): curry ketchup,
samurai sauce, peanut satay, wasabi mayo,
creole mustard, malt vinegar, beer cheese,
fritje sauce, green chili beer mustard,
Crystal hot sauce
+ extra sauce .50 ea

Pretzel & Beer Cheese 6

Klaus's fresh baked pretzel bread
& spicy cheddar pilsner beer cheese

Sesame Chicken Soup 9

mushroom dashi, ginger, chilies,
pickled spinach

Mixed Greens Salad 9

Capriole goat cheese, candied walnuts,
apple cider & walnut vinaigrette

Smoked Trout Salad 12

Bibb lettuce, hazelnuts, dill, golden raisins,
radish, quail eggs, crème fraîche vinaigrette

Green Curry Mussels 12

coconut milk, lime, pickled mushrooms,
cilantro

Shiitake Sliders 12

soy glaze, kimchi, pickled cucumber,
cilantro, samurai sauce

Beef Short Rib Poutine 14

3D Valley spicy beef gravy, fritjes,
Kenny's cheese curds, scallions

Marksbury Farms Pork Schnitzel Sliders 14

roasted golden beets, Holden Farms
greens, bread & butter mayo

Celery Root & Chive Dumplings 14

golden beets, sauerkraut, lemon,
parmesan, cured egg yolk

Croque Madame 14

prosciutto, gruyere, mornay, sunny egg,
Blue Dog bread

*3D Valley Farm Burger 15

Benton's bacon, caramelized onions,
cheddar, arugula, fritje sauce

Braised Marksbury Farms Chicken & Chorizo 16

Weisenberger Grits, pickled jalapenos,
granny smith apples, peanut molé

Banana Rama 7

brûléed bananas, chocolate crumble,
salted caramel & coffee ice cream,
vanilla & banana cream, tarragon

✝ SEE BOARD FOR NIGHTLY SPECIALS

DRINK

Non-Alcoholic Beverages 2.50

Mexican Coca-Cola
Mexican Sprite
Sprecher Ginger Soda
Ale-8
Frostie Ginger Beer
Abita Rootbeer
Sioux City Sarsaparilla
Sioux City Cream Soda,
Sioux City Orange Cream
Acqua Panna Still Mineral Water
San Pellegrino Sparkling Mineral Water

Hopster Hop Tonic 3.50



**The consumption of raw or undercooked foods may increase the risk of food-borne illness*

☞ Please inform us of any food allergies or dietary restrictions!



Holy Grale is proud to support the following Kentucky farms & producers:

3-D Valley Farms, Marksbury Farms, Stone Cross Farm, Barr Farms, Capriole Farm, Holden Farm, Sapori D'Italia, Brooks Farm, Duncan Farm, Blue Dog Bakery, Pretzel Bakers, Kenny's Farmhouse Cheese, Grateful Greens, Capshew Cellars Artisanal Vinegars, Groce Family Farm, Commonwealth Cure, Earthwave Farm, Weisenberger Mill

WELCOME TO HOLY GRALE!

Please check the beer board for an updated list and ask your beertender for a recommendation if you need help selecting a draft or bottle beer.