

The Finest Food in the Region

211 Clover Lane boasts the finest food in Louisville and among the finest in the region.

We encourage you to read about this month's selection of delicious starters, wonderfully satisfying entrées, and mouth-watering desserts -- but of course, we'd be even happier if you'd stop by to enjoy them in person!

*** Menus are subject to change frequently

211 Clover Lane

FIRST

Beef tenderloin carpaccia with horseradish cream, truffle oil,
and Parmesan 12-

Red and green leaf salad with sweet potato, pecans, apples,
and tahini cider vinaigrette 11-

Marinated olives and Marcona almonds 5-

211 House salad of Kentucky greens with Parmesan Reggiano,
or baked Indiana goat cheese 7/10-

Roasted red peppers stuffed with goat cheese,
golden raisins, and pine nuts 10-

Charcuterie plate, Chef's accoutrements, grain mustard
and toast points 12-

Fried Brussels sprout salad with pancetta, golden raisins,
and mustard vinaigrette 10-

MAIN

Grilled NY Strip with root vegetable puree, brussels
and cabernet reduction 34-

Roasted Red Grouper with soft polenta, haircot, vert,
concasse and pistou 33-

Seared Diver scallops with couscous, shitake-tomato chili broth 32-

Seared Quail with truffled marble potatoes, baby turnips,
and lemon vinaigrette 29-

Creekstone Farms Filet mignon with pommes dauphinois, haricot vert and
sauce Bordelaise 41-

Roast half chicken with wild mushroom risotto, truffle oil,
and Parmesan 27-

Loup de Mer with Brussels sprouts, Navy bean ragout and
lemon beurre blanc 33-

Garganelli pasta with roast tomato, squash, haricot vert
and mozzarella 24-

Pork Chop with stoneground grits, baby turnips,
chanterelle foie gras sauce 33-

Chef: Allen Heintzman -- Substitutions are discouraged

18% for parties of six or more-Please refrain from cell phone use in dining room Consuming raw and undercooked meats, and seafood can increase your risk for foodborne illness.