

## APPETIZERS

- \*Boom Boom Cauliflower** \$11  
fried cauliflower | tossed in banging sauce | rice flour
- \*Whipped Feta Dip** \$12  
creamy whipped feta | red pepper honey  
grilled pita
- Shrimp Cocktail** \$16  
six jumbo shrimp | house made cocktail sauce
- Double Dip** \$13  
cougar bait beer cheese | smoked gouda  
pimento cheese | house made potato chips
- Cod Fries** \$14  
panko crusted cod | whole grain mustard aioli
- Thumbits** \$18  
filet mignon | crostini | garlic-lemon gremolata
- Fromage for Two** \$18  
chefs selection of imported and domestic cheese |  
prosciutto and select meats | fresh berries | chefs  
pickled selection | bourbon dijon whole grain must-  
ard | crackers
- Grandstand Chips** \$10  
blue cheese fondue

## HANDHELDS

- Bacon Jam Burger** \$17  
bacon jam | coffee dusted onion rings | bbq sauce |  
cheddar cheese | sweet potato fries
- Classic Cheeseburger LTO** \$14  
lettuce | tomato | onion | herbed fries
- Chicken & Brie** \$15  
braised chicken thighs | grilled baguette | brie |  
apricot preserves | spring mix | herbed fries
- Smoked Salmon Quesadilla** \$18  
house smoke salmon | goat cheese | bacon | shaved  
red onions | diced tomatoes | chipotle aioli
- The Veggie Burger** \$16  
roasted veggie patty | lime cashew sauce | shredded  
lettuce | tomato | pickled red onions | vegan mayo  
herbed fries

## SOUP AND SALADS

- Caesar** \$8  
grilled romaine | crostini | parmesan crisp  
caesar dressing
- OV Bistro Salad** \$10  
mixed greens | granny smith apples | fresh goat cheese  
fresh berries | raspberry vinaigrette
- Chopped** \$10  
ham | egg | shredded cheddar | crispy espresso dusted-  
onions | raisins | cucumbers | carrots | tomatoes  
house made ranch
- Spinach and Kale** \$9  
spinach | kale | cherry tomatoes | cucumber | feta |  
red onions | garlic-lemon vinaigrette

## Add on Proteins

chicken 5 | shrimp 10 | thumbits/salmon 12

## ENTREES

- OV Fish and Chips** \$21  
crispy beer battered cod | tangy corn-jalapeno tartar  
herbed fries
- Bourbon Fried Chicken (BFC)** \$26  
garlic mashed yukon gold potatoes | bourbon dijon  
whole grain mustard | red pepper honey drizzle |  
pickled red onions
- Derby Bird Hot Brown** \$28  
candied pecan waffle | ham | turkey | BFC | bacon |  
mornay | shredded cheddar | sliced tomato
- Baseball Cut Filet** \$43  
8 oz. filet mignon | garlic mashed yukon gold  
potatoes | succotash | herbed butter | house-made  
peppercorn steak sauce
- \*Pasta Primavera** \$24  
broccoli | mushrooms | red onions | bell peppers |  
carrots | penne pasta | white wine | fresh herbs  
add chicken \$5
- Pesto Salmon** \$32  
pan-seared salmon | basil pesto | pearl couscous |  
sweet fire brussel sprouts
- Mile High Meatball Lasagna** \$29  
house made ricotta cheese | house made meatballs |  
red sauce | garlic and herb toast
- Shrimp and Scallop Tortellini** \$34  
Seafood-cream sauce | five cheese tortellini | shrimp  
scallop | micro-grated parmesan

## DESSERTS

- Kentucky Honey Pie** \$7  
local kentucky honey
- Pie of the Day** \$6  
We have partnered with Sweetie Pie for our  
pie of the day (made in house)

Whole Pies & Cobblers Available  
Made to Order  
859.227.5235

- Whole Pies \$21  
Whole Cobblers and Crisps \$23

## SIDES

herbed fries | garlic mashed yukon mashed potatoes  
cous cous | sweet fire brussels sprouts | sweet  
potato fries | haricot verts | side salad + \$1

## PREMIUM SIDES

lobster mac and cheese | succotash  
mornay cheese fries

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\*vegetarian