KEVIN GRANGIER
DEVELOPER & OWNER

CHASE SCHNATTER
EXECUTIVE CHEF

BRUNCH & BEYOND AT

Fall '26

the VILLAGE ANCHOR

STARTERS

GREEN CHILI WONTONS (7) 18
Hand-rolled, deep-fried wontons, pepper jack cheese, pico de gallo, green chili peppers; avocado aioli, sweet Thai chili sauce

SWEET POTATO FRIES 12
A Louisville favorite!
Vanilla, brown sugar-seasoned sweet potato fries; Village Anchor's bourbon-marshmallow crème & bourbon-cayenne dipping sauce

GOAT CHEESE GATEAU 17
Italian breadcrumb-coated, lightly fried local Capriole Farmsted™ goat cheese, baby spinach, roasted garlic, roasted grape tomatoes, aged balsamic vinegar, grilled baguettes

THREE CHEESE SPINACH DIP 15
Gruyere-parmesan-cream cheese blend, slow-cooked spinach, house-made corn tortilla chips, sliced baguette

GIANT PRETZEL 15
Giant German pretzel; served with spicy brown mustard & house-made beer cheese

BISCUITS AND GRAVY 13
Two buttermilk biscuits, Kentucky Purnell "Old Folks" sausage gravy, Candied Anchor Bacon™, scallions

SHARABLE SWEETS

FRENCH TOAST 20
Brioche, strawberry cream cheese, strawberries, bananas, blueberries; finished with powdered sugar and maple syrup

RED VELVET PANCAKES 15
Two pancakes, sweet cream cheese; finished with powdered sugar and maple syrup

SOUPS & SALADS

ANCHOR ELK & BEEF CHILI 11/15
New Zealand elk ground beef, Sweetwater Valley Farm™ cheddar cheese, scallion, sour cream & house-made flour tortilla chips

FRENCH ONION SOUP 8/12
Rich beef stock, Madeira sherry, caramelized onions, brioche crouton, Swiss and gruyere cheese

FRIED BRUSSELS SPROUT SALAD 12/20
Fried Brussels sprouts, sliced radish, dried cherries, over-easy fried egg, toasted macadamia nuts, shaved parmesan cheese; red wine-Dijon vinaigrette

AHI TUNA SALAD 30
5 oz sesame-crusted yellowfin tuna, spring mix, grape tomatoes, mango, avocado, red onions; ginger-cilantro vinaigrette dressing, accompanied with wasabi & sriracha

FRIED GOAT CHEESE SALAD 14/22
Panko-crusted local Capriole Farmsted™ goat cheese with spring mix lettuce, honey-toasted walnuts, fresh pear, and dried craisins; pear-champagne vinaigrette

CAESAR SALAD 12/20
Romaine lettuce, parmesan cheese crisp, giant house-made brioche crouton, whole white anchovies, Parmigiano Reggiano cheese; house-made traditional Caesar dressing

ADD PROTEIN

Chicken 7 • Shrimp 16 • Salmon 16 • Ahi Tuna 22

Vinaigrettes: Ginger-Cilantro, Red Wine-Dijon, Pear-Champagne, Balsamic
Creamy Dressings: Buttermilk-bleu Cheese, Ranch, Caesar, Thousand Island

SIDES

Four Candied Anchor Bacon™ strips – 6
Two sausage links – 6
Two slices of wheatberry toast – *5*
Two slices of sourdough toast – *5*
Rosemary Cheddar Drip Biscuits – *5*
Two eggs (any style) – 7
Seasonal fruit – 8
Rosemary-salted pub fries – 8
House skillet potatoes – 8
Sweet potato fries with marshmallow creme – 10
Grits – 7
Roasted brussels sprouts with Candied Anchor Bacon™ – 8
Fried okra – 8
Side house salad – 9
Fruit & yogurt parfait – 9

ENTRÉES

BOB'S BIG BREAKFAST 17
Three eggs your way; choice of four Candied Anchor Bacon™ strips or two sausage links; choice of rosemary cheddar drop biscuit, wheatberry toast, sour dough, rye or gluten-free bread; served with skillet potatoes

STEAK & EGGS 28
6 oz top sirloin, grilled to order and served with skillet potatoes, eggs any style, and hollandaise

ANCHOR OMELETTE 15
Goat cheese, peppers, onions, spinach, tomatoes
Add bacon, chorizo, or sausage + 6

KENTUCKY HOT BROWN BENEDICT 18
Toasted English muffin topped with roasted turkey, candied bacon, sliced tomato, two poached eggs, hollandaise, shaved Gruyère, and green onions; served with spring mix and strawberries with strawberry-balsamic vinaigrette

FRIED EGG & PANCETTA SANDWICH 17
Crispy pancetta, garlic aioli, Provolone cheese, sourdough bread, over-hard fried egg; served with your choice of side

SOUTHWESTERN BREAKFAST BURGER 25
Brioche, cheddar, pico, fried egg, Candied Anchor Bacon™, chipotle aioli; served with your choice of side

SMOKED SALMON AVOCADO TOAST 22
Smoked salmon, everything seasoning, poached eggs; served with spring mix & strawberries with strawberry-balsamic vinaigrette

CORNED BEEF HASH 20
Skillet potatoes, peppers, onions, house corned beef brisket, two over easy fried eggs, sausage gravy, scallions

CHICKEN & WAFFLES 22
Liège waffles, fried chicken tenders, hot honey, balsamic

BLT & A SANDWICH 16
Thick-cut Candied Anchor Bacon™, lettuce, tomato, avocado, chipotle aioli, wheatberry bread; served with your choice of side

DOUBLE-STACKED REUBEN 17
Corned beef, brisket, jalapeño sauerkraut, Swiss, Thousand Island dressing on rye bread; served with your choice of side

KEVIN'S MEATLOAF BURGER 23
Kevin's one-of-a-kind savory meatloaf burger!
Kenny's™ Cheddar Cheese, sautéed onions, Candied Anchor Bacon™, chipotle Aioli; pretzel bun served with your choice of side

BLACKENED FISH TACOS (2) 20
Grilled flour tortillas with blackened tilapia, napa cabbage, avocado, queso fresco, poblano-lime crème; served with house-fried tortilla chips and fresh pico de gallo
Blackened shrimp can be substituted +8

THE HOTTER BROWN™ 24
Our take on the classic Louisville dish!
Pulled roasted chicken, house-made stuffing with French bread, cheddar-parmesan mornay sauce, slow-roasted grape tomatoes, Candied Anchor Bacon™

FISH & CHIPS 25
Kentucky Weisenberger Mills battered cod filet, rosemary-salted pub fries, southern red cabbage coleslaw, two hush puppies; house-made tartar sauce
Make it a sandwich on a french baguette +3

SHRIMP & GRITS 29
Oishii shrimp, Kentucky Weisenberger Mills® Grits, Clifty Farm® country ham, fried okra, cherry tomatoes, Kenny's™ white cheddar cheese, Andouille sausage, scallions

The Village Anchor is a gluten-free-friendly restaurant • Please indicate any special requests to your server • We apply a $5 charge for plates split in the kitchen.

Consumption of undercooked meat, poultry, egg, and seafood may increase the risk of food-borne illness.
Nuts are used to prepare food in our kitchen. We cannot guarantee that traces of nuts will not be found in dishes.