KEVIN GRANGIER
DEVELOPER & OWNER

CHASE SCHNATTER
EXECUTIVE CHEF

DINNER AT

the VILLAGE ANCHOR

STARTERS

All bread is proudly sourced from TriBeCa Oven Bakery™

SOUTHERN CORNBREAD (5) 12
Warm house-made Southern cornbread, served with whipped honey butter, drizzled with a honey glaze

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

DEVILED EGGS (6) 15
Topped with tomato jam, candied bacon, green onions, and bacon salt.

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

FRIED GREEN TOMATOES (5) 18
House-made Italian breadcrumb-coated fried green tomatoes, topped with roasted corn pico de gallo, queso fresco, smoked paprika & avocado aioli

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

GIANT PRETZEL CHARCUTERIE 25
Giant German pretzel; served with a seasonal selection of meats, cheeses, jams, and jellies
Ask your server about today's board!

CRAB CAKES (3) 25
Pan-seared jumbo lump crab served with an avocado aioli

HOTTER BROWN FRITTERS (3) 16
Our famous Hotter Brown in fritter form!
Breaded pulled roasted chicken, mornay sauce, & green onions; tomato bacon jam

SOUPS & SALADS

ANCHOR ELK & BEEF CHILI 11/15
New Zealand elk, 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

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

GORGONZOLA WEDGE SALAD 7/14
Crisp iceberg lettuce wedge, Gorgonzola Dolce™ cheese, house-made tomato jam, Candied Anchor Bacon™, toasted almonds, red onion, cherry tomatoes, roasted garlic; buttermilk bleu cheese dressing

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

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

SIDE HOUSE SALAD 9
Spring mix, cucumber, Candied Anchor Bacon™, grape tomatoes, red onion; choice of dressing

ADD PROTEIN

Chicken 7 • Shrimp 16 • Salmon 16 • Ahi Tuna 21 • Filet 24

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

ENTRÉES

Sides may be substituted; premium sides available for a $2 upcharge

SALMON FILET 38
Salmon filet, lobster risotto, haricot verts, and citrus beurre blanc

FISH & CHIPS 25
Kentucky Weisenberger Mills battered cod filet, rosemary-salted pub fries, two hushpuppies, Cole slaw; house-made tartar sauce

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
Additional taco +5
Blackened shrimp can be substituted +8

MYRA'S FRIED CHICKEN 28
Just like Mom makes it! Crispy, double-dipped in buttermilk, free-range airline chicken breast & drumstick; served with Yukon mashed potatoes, white pepper gravy & grilled asparagus

WAGYU BURGER 25
8 oz. Wagyu beef, Swiss cheese, bacon, tomato jam, onion bun; served with rosemary-salted pub fries

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™

FRENCH PORK CHOP 48
Bone-in French pork chop, red wine Dijon Brussels with candied bacon, brown sugar demi, au gratin potatoes

ELK LASAGNA 30
White cheddar, parmesan cheese, and a house-made pomodoro sauce

POTATO GNOCCHI *(vegetarian)* 32
House-made potato gnocchi with roasted Brussels sprouts, rainbow carrots, parmesan cheese, and a balsamic drizzle

KEVIN'S MEATLOAF BURGER 23
Kevin's one-of-a-kind savory meatloaf burger!
Kenny's™ cheddar cheese, sauteed onions, Candied Anchor Bacon™, chipotle aioli, pretzel bun; served with rosemary-salted pub fries

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

BRAISED SHORT RIB OSSO BUCO 48
Slow-cooked cola-braised short rib; homestyle Yukon mashed potatoes, roasted rainbow carrots; topped with brown sugar Demi sauce

ENTRÉE ADDITIONS

Pan-Seared Scallop MKT • Crab Cake 10 • Chicken 7 • Shrimp 16 • Salmon 16 • Ahi Tuna 21 • Filet 24

SIDES

LOBSTER RISOTTO – 14

STANDARD SIDES – 8
Fried Brussels sprouts with Candied Anchor Bacon™
Fried Okra
Grilled Asparagus
Seasonal Fruit
Homestyle Yukon Gold Mashed Potatoes
Crispy Garlic Green Beans
Rosemary-salted Pub Fries
Roasted Rainbow Carrots

PREMIUM SIDES – 10
Baked Mac n' Cheese
Parmesan Truffle Fries
Sweet Potato Fries with Bourbon-marshmallow Crème
Parmesan Risotto
Southern Cornbread
Side House Salad (choice of dressing)

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.