

**CHEF
CHARLES SHOUSE**



LUNCH

STARTERS & SALADS

CALAMARI banana peppers, preserved lemon aioli 8•14	HUMMUS kalamata olives, feta, warm pita bread 8	SPINACH & ARTICHOKE DIP tortilla crisps 6•10	TOMATO BASIL OR SOUP OF THE DAY 3•5	CHICKEN OR TUNA SALAD: your choice served on a bed of mixed greens 8
GREEK mixed greens, tomato, feta cucumber, kalamata olive, red onion, preserved lemon vinaigrette 7•12	CAESAR chopped romaine, parmesan, seasoned breadcrumbs 6•10	ROMAINE WEDGE tomato, blue cheese seasoned bread crumbs, bacon, ranch dressing 8	SPINACH SALAD Carr Valley Blue chees, bacon, dried cranberries, walnuts, balsamic 6•10	BISTRO SALAD mixed greens, red onion, beets, goat cheese, pumpkin seeds, balsamic vinaigrette 7•12

Add on Grilled Chicken +5, Nashville Hot Chicken +8, Portobello+5, Shrimp+10, Salmon+10, White Anchovies+4

All sandwiches are served with your choice of house made chips, southern cucumber salad , blue cheese slaw, asian slaw, fruit, or seasoned fries.

SANDWICHES

BISTRO BURGER* colby, fried onions, romaine, sriracha sauce 1 2	KENTUCKY CLUB turkey, romaine, tomato, bacon, benedictine 1 0	HOT ITALIAN pepperoni, salami, ham, peppers, tomato shallot-dijonaise, provolone, romaine 1 0
GRILLED PORTOBELLO provolone, romaine, tomato, tobacco onions, shallot dijonaise 1 1	BUFFALO CHICKEN WRAP romaine, tomato, onion, shallot dijonaise, blue cheese aioli 1 0	CRAB CAKE BURGER champagne battered crab cake, romaine dill chips, remoulade 1 3
BLACKENED FISH romaine, tomato, remoulade 1 2	CARDINAL WRAP chicken salad, romaine, tomato, bacon, tobacco onions 1 0	GRILLED CHEESE or TUNA MELT served with a cup of soup or side 9
HOT COUNTRY HAM country ham, colby, tobacco onions, dill chips, shallot dijonaise 1 0	GREEK WRAP hummus, cucumber, tomato, red onion, kalamata olive, feta 1 0	SOUTHERN FRIED CHICKEN fried chicken, dill chips, shallot dijonaise 1 0 Nashville "hot style" + 1
LEXINGTON WRAP turkey, romaine, tomato, bacon, blue cheese aioli 1 0	CORDON BLEU fried chicken breast, country ham, shallot aioli, provolone, romaine, tomato 1 0	

FAVORITES

CHARLIE'S CHICKEN PLATTER house breaded chicken breast , seasoned fries, blue cheese-celery slaw 1 2	TORTELLINI DIABLO chicken, andouille, mushrooms, sundried tomato, spicy cream sauce 1 5	HOT BROWN roasted turkey, mornay sauce, three cheese blend, tomato, bacon 1 3
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Bistro 301 would like to thank; Garey Farms, Field Day Family Farm, Magnificent Mushrooms,
Louisville Grows Urban Growers CO-OP, & Hillerich Family Farms for providing us with fresh local produce, meats, & cheese.

*FYI! Consumption of raw or undercooked meats, seafood, shellfish, or eggs may increase risk of food borne illness. All ingredients not listed on menu; please notify server of any possible food allergies. Bistro 301 is a Kentucky Proud restaurant.\$2 split plate charge applies to all items.

Visit us at bistro301.com

HOUSE COCKTAILS

Tim Tam

Bulleit Rye, Tuaca, Gosling's ginger beer

Mollymosa

Piper Sonoma, St. Germain, simple syrup, lemon twist

Bourbon Ball

Old Forester Signature, Rumchata, Aztec Chocolate bitters,

Hey Joe,

Hendrick's Gin, rose water, basil, lemon, simple syrup, soda
...you better run on down!

Dirty Harry

Grey Goose Vodka, olive juice, Wisconsin Blue cheese olives
...go ahead make my day!

Mash Up

Old Granddad 100, simple syrup, orange, splash of shiraz

Louisville Lip

Old Forester, fresh squeezed orange, bitters, basil, soda
... I am the greatest!

Lemon Drop

Tito's Vodka, fresh lemon juice, simple syrup, sugar rim

BOURBON FLIGHTS

Out On Bond

Old Forester Signature, Evan Williams,
Old Granddad, Old Fitzgerald (100 proof flight)
10

Bounty Hunter

Michter's US-1, Blanton's, Woodford Double Oak,
Jefferson Reserve
18

Parole Violater

Buffalo Trace, Angel's Envy, W.L. Weller, Larceny
14

COGNAC & PORTS

Courvoisier VS, cognac blend,

ripe grape lemon, orange,
spring flowers, French oak

Remy Martin VSOP, cognac blend

apricot, wildflower, violet,
liquorice, vanilla

Fonseca Bin 27, vintage port,

smooth velvety blackberry, cassis, plum, & spice

Taylor Fladgate 10yr., tawny port,

rich ripe fig, butterscotch, chocolate, oak

DRAFT BEERS

KY Bourbon Barrel Ale, KY

Apocalypse, rotating, KY

Country Boy, Shotgun Wedding, KY

Falls City, KY

Bells, "Two Hearted Ale", MI

Samuel Adams, Boston Lager, MA

Carson's, Red Dawn, IN

West 6, IPA, , KY

Stella Artois, Belgium

West 6, lemongrass wheat KY

Guinness, Stout, Ireland

ask about our rotating tap

CRAFT&IMPORTS BEERS

Dogfish Head, "60min. IPA", DE
Rhinegeist, "Cougar" Blond Ale, OH
Against The Grain, "Poffo Pilsner", KY

Founder's "All Day IPA" MI

Corona, Mexico

Duvel, Belgium

Sam Smiths, "Nut Brown Ale", UK
Young's, "Double Chocolate Stout" UK

Johnny Appleseed, Cider, NY

HAPPY HOUR

Tuesday-Friday 5:00-7:00

\$2 off wines by the glass

\$2 off all Drafts

\$2-select Domestic Bottles

\$4-Well Drinks

Manager-Dee Daugherty
Bar Manager-Kenny Hines

WHITES

Pomello, sauvignon blanc, CA 8/30

passion fruit, lime, and grapefruit

Honig, sauvignon blanc, Napa, CA 40

grapefruit, lemongrass, hints of jasmine & peashoot

Wente "Morning Fog" chardonnay CA 7/25

apple, peach, butterscotch, vanilla

Mac Murray Ranch, chardonnay, Sonoma, CA 38

elegant ripe fruit, caramel & vanilla

Sonoma Cutrer, chardonnay, Russian River, CA 45

grapefruit, lemon, & pear, strawberry hints on finish

Fess Parker, reisling, Ca, 8/30

honey, apricot, peach, & pineapple

Ruffino, pinot grigio, Italy 7/25

pineapple & sage hints, intense citrus & pear

Treanna, marsanne-viognier, CA 36

rich apricot, blood orange & peach

Piper Sonoma "Brut", sparkling, CA 10/40

crisp, bright apple fruit, light yeast & berry

Canyon Road, white zinfandel, CA 6/24

rich strawberry & watermelon

REDS

A by Acacia, pinot noir, CA 8/30

red cherry, raspberry, juicy dark plum,

Acrobat, Cuvee, pinot noir, OR 40

cherry cola, cranberry, leather, strawberry & vanilla

Louis Maritini, cabernet, Sonoma, CA 25

red cherry, blackberry, chocolate, vanilla

Stratton-Lumis, cabernet, Napa CA 50

red cherry, blackberry, vanilla, chocolate truffle

Liberty School, cabernet, paso robles, CA 9/36

full bodied, black cherry & raspberry

Bonterra, merlot, CA 30

plum, dark berry & vanilla spice

Morse Code, shiraz, Australia 8/30

plum, cherry, hint of licorice

Brazin, zinfandel, Lodi, CA 36

rich black fruit, mocha, hints of spice & soft vanilla

Coppola "Director's Cut", zinfandel, Dry Creek, CA 50

cherry, black currant, rum raisin

The Troublemaker, Paso Robles/Central Coast, CA 40

GSM blend, black cherry, nutmeg, pepper & cocoa

Allamand, malbec, Uco Valley, Argentina 8/30

lush red fruits, floral compliments