



LEXINGTON, KENTUCKY

# Beyond Grits

DINING GUIDE

# WELCOME

WE'RE SO GLAD YOU'RE HERE

Be part of the culinary revolution that is sweeping through Lexington! Exciting collaborations between local farms, chefs, restaurants and entrepreneurs have paved the way for a vibrant, critically-acclaimed dining scene that is garnering attention from both local and national audiences. In fact, Chef Mark Jensen's new restaurant, Middle Fork Kitchen Bar (*cover*) was recently named one of the "100 Hottest Restaurants in America for 2016" by Open Table. Whether you're in the mood for farm-to-table foodie freshness or an interesting twist on a Southern classic, you'll find a place to satisfy any craving in town.

Everything you need to know about Lexington's thriving dining scene is right here in this guide.

So go ahead – *Dig In!*

– *The Merrick Inn*



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## WORLD CUISINE


See the city, taste the world. A little bit of everything from around the globe.

### LOOK FOR THESE SYMBOLS BESIDE THE RESTAURANT NAME.

**\$** ENTREES UNDER \$10  
**\$\$** ENTREES BETWEEN \$11-\$20  
**\$\$\$** ENTREES \$30 AND UP

**BREAKFAST (B) LUNCH (L) DINNER (D)**  
**WEEKEND BRUNCH (WKND B)**

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**THE RESTAURANTS IN THIS GUIDE MARKED WITH A BLUE TRACTOR  REGULARLY SOURCE INGREDIENTS FROM KENTUCKY FARMS. SEE PAGE 103 TO LEARN MORE.**



# SIGNATURE KENTUCKY DISHES

– *Enoteca*

There are plenty of opportunities to enjoy inventive dishes and exotic cuisine here, but if you're in the mood for some down-home Kentucky staples, look no further. You will stumble upon these items at a number of restaurants around town, but here are some local favorites.

## BREAD PUDDING

A baked dessert made from cubed bread pieces, eggs, sugar, butter and milk, and smothered in a rich sauce. Originally known as “poor man’s pudding,” as it was made with stale leftover bread, this treat has evolved into a rich Kentucky staple.

*Find it at these restaurants:*  
*Bourbon & Toulouse, Enoteca,*  
*Keeneland Track Kitchen*

## FRIED CHICKEN

Kentucky has been nationally associated with finger-lickin’ good fried chicken since Colonel Sanders made us the birthplace of Kentucky Fried Chicken back in the ’30s. From traditionally prepared recipes to modern takes on this southern classic – we know our chicken!

*Find it at these restaurants:*  
*Merrick Inn, Parkette Drive-In,*  
*Winchell’s Restaurant & Bar*

## BEER CHEESE

A cheddar cheese-based spread seasoned with beer that commonly includes spices such as dry mustard, horseradish and cayenne pepper. A Lexington staple, you’ll find this cheesy delight in any local’s fridge. You can also explore dozens of local recipes at the annual Winchester Beer Cheese Festival.

*Find it at these restaurants:*  
*A.P. Suggins, Dad’s Favorites, Limestone Blue,*  
*Windy Corner Market & Restaurant*

# HOT BROWN

A twist on the classic from Head Chef Lester Miller at Stella's Kentucky Deli

## INGREDIENTS

### Hot Brown Base

1 slice high-quality French bread  
1 thick tomato slice, diced  
¼ lb. sliced local turkey breast  
2 slices cooked bacon, chopped  
4 oz. Stella's Mornay Sauce  
Pinch of salt & pepper  
Parsley or microgreens to garnish

### Stella's Mornay Sauce

½ stick unsalted butter  
¼ cup all-purpose flour  
2 cups heavy whipping cream  
½ cup grated cheddar cheese  
½ teaspoon salt (season to taste)  
Pinch of black pepper

## HOT BROWN BASE

In a lightly oiled cast iron skillet or cast iron griddle on medium flame, sear bread quickly on both sides and transfer to a plate. Add tomatoes to skillet/griddle with salt & pepper and cook until faint char appears on surface of the tomatoes, remove and stack on top of bread. Add turkey and sear until hot and browning begins, stack turkey on top of tomatoes. Add bacon to cook surface and warm quickly, stack on top of the turkey. Ladle Mornay on top of stack, finish with a tuft of parsley, sprouts or microgreens and serve.

## STELLA'S MORNAY SAUCE

Make roux by melting butter in saucepan over medium heat. Add flour and whisk until completely incorporated, then cook for 30 seconds. Add cream slowly, whisking constantly until thickened (5-10 min.) Once thick & hot (approx. 160 degrees), add cheese and whisk until smooth. Be careful not to scald the bottom or let the sauce get too hot, or the sauce will be grainy. Yields enough sauce for 5-6 Hot Browns.





*Rooted in Kentucky tradition, a hot brown is an open-faced sandwich of turkey and bacon, covered in Mornay cheese sauce and baked to a crisp perfection. Stella's recipe is a twist on this classic dish, and was included on USA Today's "Top 10 Hot Browns in Kentucky" along with Winchell's and Ramsey's.*

**NEW!**



*-Lockbox*

**1 Bradford BBQ BLD \$**

Beginning as the first legal BBQ food truck in Lexington, Bradford BBQ now offers their signature smoked Kentucky Proud meats at its brick-and-mortar restaurant. Owner Matt Bradford has 25 years of cooking experience under his belt, and has perfected his technique of rubbing, brining and smoking competition-quality meats daily. The meat is delicious on its own, but if you want to dress it up you can add any of their selection of specialty sauces, including their specialty sauce of the day.

2220 Nicholasville Road – (859) 221-4975 – [www.bradfordbbq.com](http://www.bradfordbbq.com)

**2 Broomwagon Bikes + Coffee BLD \$ **

Buy a bike, get your bike repaired, eat a great breakfast, lunch or dinner, or just have coffee and a treat. Creative fresh salads, wraps, sandwiches and weekly smoked meat specials will appeal to everyone, not just cyclists. Local beers on tap, of course!

800 North Limestone Street – (859) 554-6938 – [www.broomwagonbikes.com](http://www.broomwagonbikes.com)

**3 Han Cook In BLD \$\$**

A Korean food truck gone brick-and-mortar restaurant whose name means “I’m a Korean,” Han Cook In specializes in authentic Korean cuisine from locally-sourced products. Owner Lucy Seo shows incredible passion for her business and food, and her loyal Lexington fan-base helped her turn her pint-sized yellow buggy food truck into a fast-casual dining experience offering healthy, hearty and fresh Korean cuisine.

1030 South Broadway – (859) 523-3327 – [www.hancookin.me](http://www.hancookin.me)

#### 4 **Jax Burgers and Brews LD \$\$**

Located lakeside at Lexington Green, Jax is a fast-casual style restaurant specializing in hand-crafted gourmet burgers prepared daily from certified Angus Beef. If you're feeling adventurous you can BYOB (Build your own burger) and choose from a variety of burger toppings. You'll also find a fully-stocked bar and an assortment of local and regional craft beers. If you have a sweet tooth, their hand-spun and hard milkshakes are a must-try. Come in the Summer for front-row seats to Lakeside Live, a summer concert series at Lexington Green.

161 Lexington Green Circle – (859) 554-1095 – [www.jaxburgerbrews.com](http://www.jaxburgerbrews.com)

#### 5 **J. Renders Southern Table and Bar LD \$**

“If it's not smoked, it's not BBQ!” That's the motto of this popular food truck-turned brick and mortar restaurant. Owned by husband and wife team, Ren and Gwyn Everly, J. Renders' meat smoking technique combines Memphis style, Carolina style and Texas style BBQ to create a unique “Southern Style BBQ.” House favorites include BBQ Quesadillas and the “Oh No You Didn't” grilled cheese featuring pulled pork and smoked mac & cheese inside. Oh yes they did!

3191 Beaumont Circle – (859) 533-9777 – [www.jrendersbbq.com](http://www.jrendersbbq.com)

#### 6 **Liberty Road Café L \$**

This weekday lunch spot serves up a variety of wraps, sandwiches, salads and soups with unique flavor profiles. Their potato chips are house-made. In fact, even their sauces, condiments and salad dressings are made from scratch. Order at the counter, and don't overlook the cheesecake brownies!

720 Henry Clay Boulevard – (859) 621-1550 – [www.libertyroadcafe.com](http://www.libertyroadcafe.com)

## 7 **Life Brewpub** BLD \$\$

One of the first true “brewpubs” in Lexington, Life Brewpub is a unique “family-friendly” brewery, serving breakfast, lunch and dinner seven days a week in addition to a selection of locally-sourced in-house brews. The menu includes several family-owned recipes, like tomato gravy, and head brewer Nathan Harrison’s grandmother’s cheesecake. Bonus: their coffee is also freshly roasted in-house.

2628 Richmond Road – (859) 266-5433 – [www.lifebrewpublex.com](http://www.lifebrewpublex.com)

## 8 **Locals’ Craft Food & Drink** LD \$

Located in the up-and-coming National Avenue Warehouse district, this yellow-tented hotspot offers great local food and drinks in a sophisticated yet unpretentious atmosphere. Come during warmer months to enjoy drinks on their breezy outdoor rooftop patio, or if you’re hungry you can mix and match a few of their one-hander sliders.

701 National Avenue – (859) 523-3249 – [www.localslex.com](http://www.localslex.com)

## 9 **Lockbox** BLD \$\$

Located within 21c Museum Hotel, experience fresh, farm to table options from acclaimed chef, Jonathan Searle. His “thoughtful yet simple preparations” will leave your taste buds delighted. And while you’re there, you’ll notice it’s not just the food that’s creative; enjoy “Tomorrow’s Weather,” a multimedia work of art that hangs from the ceiling. Truly an all-around experience no one should miss!

167 West Main Street – (859) 899-6860 – [www.lockboxlex.com](http://www.lockboxlex.com)

## 10 **Maria's Kitchen LD \$**

This hidden gem was a tiny taqueria that recently moved in to new (larger) digs. Order food to go at the counter or have a seat in the dining room if you want to relax while you enjoy Maria's cooking. Order a crisp gordita loaded with pork, cilantro and minced onion, or barbacoa burrito. Everything is made from scratch. Muy auténtico!

805 North Broadway - (859) 309-9039

## 11 **MEATS BBQ MKT LD \$\$**

MEATS BBQ MKT's menu boasts an extensive assortment of, you guessed it, meats. From sliced pork, to smoked salmon, St. Louis ribs and Western Kentucky sliced mutton, any meat lover is sure to find a favorite. Always served fresh and never reheated, hand-rubbed meats are served with a "bar b jus" signature sauce you won't want to miss.

3373 Tates Creek Road - (859) 335-6328 - [www.meatsbbqmk.com](http://www.meatsbbqmk.com)

## 12 **Minglewood LD \$**

Featuring "thoughtful food, local music and serious libation" Minglewood is the brainchild of The Dish chef and owner Trish Tungate and Cosmic Charlie owner John Tresaloni. The menu features shareable plates inspired by each chef's travels, from the Caribbean to the West coast, and is open for lunch and dinner. Stop by on weekends for special live music performances!

159 North Limestone Street - (859) 523-1236

**13 The Press Juice & Health Bar V \$\$**

The Press invites you to kickstart your health by discovering the power of fresh, healthy juices and cleanses. This sunny, historic location also offers a variety of smoothies, coffees, elixir waters, juice shots and a selection of vegan snacks and meals.

191 Kentucky Avenue - (859) 317-8915 - [www.thepressjuicebar.com](http://www.thepressjuicebar.com)

**14 Street Craves LD + Sun. B \$**

Street tacos, chopped salads, craft beer and more – that’s the name of the game down at Street Craves. Inspired by the sights, sounds and friendly faces of taco carts and food trucks, their motto is “street-food without shortcuts.” Stop in for slow-roasted tacos and a wide array of chopped-on-the-spot salads while enjoying the unique urban ambiance. Come for weekend brunch and enjoy \$1 mimosas and \$4 Bloody Marys.

395 South Limestone Street - (859) 554-5514 - [www.streetcraves.com](http://www.streetcraves.com)

*–The Press Juice & Health Bar*



# LOCAL LANDMARKS

—Missy's Pie Shop





**15 Al's Bar LD V \$**  

Many know Al's as the place to catch some of the best in local and regional music, but the kitchen rocks in its own way. "Al's Regulars" include signature burgers (try lamb or bison) and sandwich creations featuring local ingredients. You'll find classic bar food like nachos, quesadillas and Al's famous chili alongside unexpected fare like the falafel salad, jambalaya, and killer vegetarian options such as the tomatoes creole. Did we mention that everything's under \$10?

601 North Limestone Street - (859) 309-2901 - [www.alsbarlexington.com](http://www.alsbarlexington.com)

**16 Alfalfa LD \$\$**   

Fresh, locally sourced and veg-friendly for nearly 40 years. Alfalfa cares about their ingredients and it shows, claiming "local before local was cool." This community-centric urban eatery grounded in "granola roots" sports blackboard specials every day, but it's hard not to try local favorites such as the blueberry buckwheat pancakes or the signature "Hoppin' John."

141 East Main Street - (859) 253-0014 - [www.alfalfarestaurant.com](http://www.alfalfarestaurant.com)

**17 Columbia Steak House LD \$\$**

One of central Kentucky's oldest restaurants, Lexingtonians have gathered at this traditional steakhouse since 1948. Stop in for a late night steak, and you'll likely have the "Nighthawk" special recommended, a local favorite since the 1960s. Not in the mood for a steak? Try the hot brown, crispy fried banana peppers or famous lamb fries.

201 North Limestone Street - (859) 253-3135

2750 Richmond Road - (859) 268-1666

[www.columbiassteakhouse.com](http://www.columbiassteakhouse.com)

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**Dudley's On Short LD \$\$\$** 

Adventurous continental entrées, an extensive wine selection and a cozy bar have made Dudley's a local favorite since 1981 (even after moving locations). Now settled in the historic Cheapside District downtown, you'll find a perfect balance of upscale elegance and comfort, with impeccable service. The modern and inventive menu features favorites such as the braised short ribs, steak frites and Dudley's style pasta.

259 West Short Street – (859) 252-1010 – [www.dudleysrestaurant.com](http://www.dudleysrestaurant.com)

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**Joe Bologna's LD \$\$**

An Italian pizzeria and unquestionable campus favorite since 1973. Formerly a synagogue, and listed on the National Register of Historic Places, the original style of the building has been carefully maintained, with 41 stained glass windows and several chandeliers providing a unique atmosphere. And oh yeah, they have legendary pizza, breadsticks and pasta. Many would agree that this is Lexington's signature pizza spot.

120 West Maxwell Street – (859) 252-4933 – [www.joebolognas.com](http://www.joebolognas.com)

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**Keeneland Track Kitchen B + L during racing & sales \$**

The perfect way to start a morning at Keeneland, or just a great excuse to drive by scenic horse farms on the way. Rub elbows with jockeys, owners and trainers while enjoying a hearty and inexpensive Southern breakfast buffet—biscuits and gravy, grits, home fries and more. The kitchen is open all year, but has extended hours during the Keeneland September and November sales. Call ahead to confirm hours.

4201 Versailles Road – (859) 280-4769 – [www.keeneland.com/discover/track-kitchen](http://www.keeneland.com/discover/track-kitchen)

**21 Kilbern's BLD \$\$**

Located inside Lexington's historic Campbell House, this award-winning Southern dining room serves traditional fare in an intimate, upscale setting. With breakfast, lunch and dinner menus, as well as specialty buffets, Kilbern's offers guests a fine dining experience unlike any other. But no matter what you order, be sure to finish it off with their famous bread pudding.

1375 South Broadway - (859) 255-4281 - [www.thecampbellhouse.net](http://www.thecampbellhouse.net)

**22 Malone's LD \$\$\$**

Lexington's signature USDA prime steakhouse, serving the "best beef on the planet," brought in fresh from Chicago butchers. Filet mignon, prime rib, New York strip, porterhouse cuts—all cooked to perfection and served with over-the-top-hospitality. The hundreds of celebrity-signed menus on the wall confirm this is one of the most prestigious steakhouses in the country. Three locations in town, but the original is on Tates Creek Road.

3347 Tates Creek Road - (859) 335-6500

1920 Pleasant Ridge Drive - (859) 264-8023

3735 Palomar Centre Drive - (859) 977-2620

[www.bluegrasshospitality.com](http://www.bluegrasshospitality.com)

**23 Missy's Pie Shop L \$ **

Their pies have been legendary for almost 30 years, but they also offer tasty light fare seven days a week. Take a seat or grab and go. Have the Asian spiced sliced filet or the ham and Swiss panini. Your sandwich doesn't come with a pie, but it does come with a homemade cookie!

502 East High - (859) 253-0449 - [www.missyspieshop.com](http://www.missyspieshop.com)

## 24 Parkette Drive-In LD \$

Look for the retro neon sign. Featured on Food Network's "Diners, Drive-Ins and Dives," this honest-to-goodness 1950s drive-in welcomes a return to the "good old times." Turn up the nostalgia with American classics like the double-decker "Kentucky poor boy" hamburger, a side of tasty onion rings and an old-fashioned milkshake. It's one of Lexington's tastiest landmarks.

1230 East New Circle Road - (859) 254-8723 - [www.theparkette.com](http://www.theparkette.com)

## 25 Pazzo's Pizza Pub LD V \$

With a maze of dining areas and bars, featuring 47 beers on tap, this pizzeria offers a different experience on every visit. But one thing is always the same: fresh ingredients and perfect pizzas. Located on the edge of the UK campus, Pazzo's provides a fun environment with plenty of patio seating for those warm summer outings.

385 South Limestone - (859) 255-5125 - [www.pazzospizzapub.com](http://www.pazzospizzapub.com)

## 26 Ramsey's Diner LD \$

This is what Lexington is all about, a place where the regulars are both young and old, country folk and city folk alike. Try the hot brown or the meatloaf, and don't forget to ask about the pie. It's the home-style comfort food, the Southern appeal and the genuine hospitality that make this diner feel like home—no matter where you're from.

151 West Zandale - (859) 259-2708  
4053 Tates Creek Center - (859) 271-2638  
3090 Helmsdale Drive - (859) 264-9396  
4391 Harrodsburg Road - (859) 219-1626  
[www.ramseysdiners.com](http://www.ramseysdiners.com)

*-Ramsey's*





—Malone's

**27 Sawyer's LD \$**

This downtown eatery serves food the way you want it: overflowing with options and smothered in choices. Pile up the toppings and let the kids make their own masterpiece at the burger bar, chili bar, and salad bar. Featuring top-rated burgers and chili, it's not often that quality and quantity come together so deliciously.

325 West Main Street – (859) 281-6022

**28 Tolly-Ho BLD \$**

A late-night tradition and rite-of-passage for the University of Kentucky student, this 24/7 establishment serves up its signature "Hoburger" all night. Along with breakfast, milkshakes and arcade games, Tolly-Ho is all about having a good time, and if it's your first time, be sure to let them know!

606 South Broadway – (859) 253-2007 – [www.tollyho.com](http://www.tollyho.com)

**29 Winchell's BLD \$\$**

The only thing this place is more serious about than sports, is food. And the only thing more impressive than the number of TVs is the quality of the menu. After graduating from the renowned Culinary Institute of America, two Lexington natives decided to open a sports bar with all the classics, prepared the right way. The spicy beef nachos are a must try!

348 Southland Dr. – (859) 278-9424 – [www.winchellsrestaurant.com](http://www.winchellsrestaurant.com)

**30 Wines On Vine LD V \$\$**

The place to go for fine wine and good conversation. This spot is cozy and comfortable with just the right amount of down-home sophistication. Friendly staff will help you choose from hundreds of wines and beers while relaxing at the bar or on the patio. The menu is simple, yet elegant and each dish pairs nicely with a glass of wine.

400 Old Vine Street – (859) 243-0017 – [www.winesonvine.net](http://www.winesonvine.net)

# HEIRLOOM TOMATO & BURRATA SALAD WITH LEMON-BASIL VINAIGRETTE

from Chef Mark Richardson at Dudley's on Short

## INGREDIENTS

### Vinaigrette

- 1 bunch basil, leaves only
- 3 oz. fresh squeezed lemon juice
- 3 oz. extra virgin olive oil
- 3 oz. grapeseed oil
- ½ tbsp. minced shallots
- ½ tbsp. Dijon mustard
- 1 tsp. kosher salt

### Salad

- 6 oz. Heirloom tomatoes, washed
- 1 Burrata
- 1 oz. pitted Cerignola Olives
- 1 small cucumber
- 2 French breakfast radishes
- 5 basil leaves
- 4 slices country ham
- Extra virgin olive oil
- Salt & pepper

## VINAIGRETTE

Combine all ingredients except oil in a blender. Blend for 10 seconds and slowly add all oil until everything has been pureed and emulsified. Reserve.

## SALAD

In a mixing bowl add tomatoes (cut into desired shape), olives, radishes (shaved thin), cucumber (sliced very thin), and toss with desired amount of the vinaigrette. Season with salt and fresh ground black pepper. Arrange tomato mixture on two salad plates, top each with 2 pieces of Burrata (cut into quarters), season with salt and fresh ground black pepper. Divide country ham (Colonel Newsom's or Kentucky Country of some kind) between two salads, draping over tomato mixture. Finish the dish with a small drizzle of a good quality extra virgin olive oil and the cut basil pieces (cut in ½ inch slices).





*A delicious mixture of refreshing and indulgent, this salad from one of Lexington's most beloved restaurants is perfect for a summer lunch or delicious accompaniment.*

# FOODIE APPROVED

*-Village Idiot*



**31 AZUR Restaurant & Patio LD G V \$\$** 🚗 🚗 🚗

Innovative and diverse dishes shine through in a Euro café atmosphere. Azur's décor, including a top-notch outdoor patio, is among Lexington's most unique restaurant designs. A knowledgeable and accommodating wait staff serve up renowned Chef/Owner Jeremy Ashby's creative, bold and often farm-to-table creations. Throw in live weekend jazz and you have a can't-miss fine dining destination.

3070 Lakecrest Circle – (859) 296-1007 – [www.azurrestaurant.com](http://www.azurrestaurant.com)

**32 Caldo BLD V \$**

True to its name – which translates to "hot" in Portuguese and "broth" in Spanish – Caldo serves up hot broth toting great nutritional benefits, with anti-inflammatory properties and digestion aids. Acclaimed Lexington chef Allison Davis' broth is pulled from local, pasture-raised chicken and slow-cooked with vegetables for added nutrients. Caldo's philosophy is simple: Food is fuel for optimal health – in fact, clients have described this health trend as "the fountain of youth in a cup."

230 West Main Street – (859) 559-0230 – [www.drinkcaldo.com](http://www.drinkcaldo.com)

**33 Cole's 735 Main D G V \$\$\$**

Executive Chef and Lexington native Cole Arimes puts an eclectic, global touch on familiar Southern cuisine in this refinished historic landmark. The tasteful décor is inspired by the French countryside, and the cuisine is simply inspired. Must-try dishes include the shrimp and grits featuring truffle infused lobster cream with Midnight Moon goat cheese, the warm brussel and house bacon salad, spicy aioli and honey pistachio aioli.

735 East Main Street – (859) 266-9000 – [www.coles735main.com](http://www.coles735main.com)

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**Enoteca D \$\$**

An ultra-stylish lounge and patio designed for sharing Spanish-style tapas and conversation over fine wine. The extensive wine list is curated by Lexington's only certified Sommelier. You'll find an impressive selection of bourbons and craft beers behind the bar, too. And the tapas? Chorizo puffs, stuffed mushrooms, scallops, gamba y grits (shrimp with 3 cheese grits), and an assortment of both foreign and domestic cheeses and cured meats—all of them pair well with a nice wine and good company.

191 Jefferson Street - (859) 687-0346 - [www.enotecalex.com](http://www.enotecalex.com)

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**Middle Fork Kitchen Bar D \$\$ **

Recently named one of the top 100 Best Restaurants in America by Open Table, Middle Fork Kitchen Bar began as a beloved food truck and evolved into a top-notch new-American dining experience in the heart of Lexington's Distillery District. Located in the Old Pepper Distillery Building, Middle Fork features a custom-built Argentinian wood-fire grill and an open kitchen design, serving locally-focused seasonal fare that infuses complex and rich flavors, all in a cozy atmosphere. Stop by on Sundays to enjoy a "comfortably late breakfast."

1224 Manchester Street - (859) 309-9854 - [www.middleforkkb.com](http://www.middleforkkb.com)

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**National Provisions BLD V \$\$**

Located in a beautifully renovated warehouse, National Provisions is home to a French bakery, a brasserie-style restaurant, a Beer Hall, a wine shop and a large French-style market filled with fresh, locally produced food and delicacies flown in from around the world. The adjoining Boulangerie's assortment of artisanal sandwiches, baguettes, croissants, muffins, cookies and pastries are a delight. Beer Hall boasts one of the city's best beer selections, and the restaurant's menu ranges from spring vegetable salad, to duck and dumplings.

264 Walton Avenue - (859) 303-4763

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**OBC Kitchen D \$\$**

Rustically decorated with centuries-old barn wood and Old Bourbon Country-stamped barrels, OBC's dedication to Kentucky heritage is displayed proudly in this tavern-style hotspot. Sift through their selection of over 300 rare and domestic bourbons, while looking at their chef-focused artisanal menu chock-full of high-quality, distinctive ingredients and southern-style dishes. Oh, and the short rib tacos? Just try them.

3373 Tates Creek Road – (859) 977-2600 – [www.obckitchen.com](http://www.obckitchen.com)

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**Pasta Garage Italian Cafe LD V \$ 🚚**

From the owners of Lexington Pasta, which supplies pasta to more than 50 restaurants in the region, this concept restaurant provides a dining experience that can be found no where else. Surrounded by antique pasta-making machinery, customers can delight in fresh hand-made pasta, take classes on how to make their own pasta and buy pasta to take home.

962 Delaware Avenue – (859) 309-9840

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**Pho BC LD G V \$**

If you are a pho aficionado, this is a must; and if you don't know what pho is, there's no better place to get your first taste. Try this perfectly balanced and spicy soup or venture into their other traditional Vietnamese dishes like the vermicelli bowl or a hand-rolled egg roll with lemon dipping sauce.

171 West Lowry Lane – (859) 276-0557

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**Smithtown Seafood** LD V \$\$ 🚲 🚲 🚲

A farm-to-table venture of one of Lexington's most celebrated restaurateurs, Ouita Michel. Creative and traditional made-from-scratch dishes feature local, sustainable ingredients. Greens, herbs and tilapia are sourced from neighboring urban farm, FoodChain. Menu options are aplenty—wild-caught fried catfish, flavorful salads, fresh-shucked oysters, ethnic Tilapia dishes and more. Adjoined to West Sixth Brewery, grab a seat in the beer garden and enjoy top-notch seafood with quick and casual service.

501 West Sixth Street – (859) 303-4100 – [www.smithtownseafood.com](http://www.smithtownseafood.com)

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**Table Three** TEN D + Wknd B \$\$\$ 🚲

Preparing farm-fresh nouvelle cuisine, this unique downtown eatery uses only the finest local ingredients for its weekly blackboard-style menu, with a fantastic selection of continental cheeses and charcuterie. Minimalist décor and communal seating arrangements make for a sleek, elegant and inviting space, complemented by a 20-seat oak wood bar that serves many signature craft cocktails and a wide selection of fine wine.

310 West Short Street – (859) 309-3901

42

**The Sage Rabbit** LD V \$\$ 🚲 🚲 🚲

“Sustainable, seasonal, and local” is the unwavering motto of Chef John Foster’s artisanal Chevy Chase restaurant. The menu is constantly changing to highlight the absolute freshest ingredients in town – local meats, house made pasta and seafood seasoned with fresh herbs and vegetables “two hours out of the ground.” In the mood for a classic? Their always-on-the-menu hamburger, “the Hoppy,” is made from house-ground local beef and a secret ingredient that will keep you guessing. The covered patio, which is also dog friendly, is an inviting and casual venue. Serving lunch and dinner and Saturday brunch.

438 South Ashland Avenue – (859) 523-2095 – [www.thesagerabbitrestaurant.com](http://www.thesagerabbitrestaurant.com)

43

**Village Idiot** DV \$\$ 🍷 🍷 🍷

Lexington's first gastropub, the Village Idiot's simple, yet inventive menu and an outstanding craft beer selection make for a guaranteed good time, every time. Classic dark wood finishes and a laid-back atmosphere give this spot a real pub feel, while serving unique sharables like "The Pot" of mussels or the "pulled pork mac & cheese".

307 West Short Street - (859) 252-0099 - [www.lexingtonvillageidiot.com](http://www.lexingtonvillageidiot.com)



*—The Sage Rabbit*



***This customer-favorite is one of Chef Arimes' original creations, and has the perfect amount of crunch to satisfy any avocado-lover's palate.***



# PANKO FRIED AVOCADO

from Chef Cole Arimes at Cole's 735 on Main

## INGREDIENTS

### Crab Salad

2 lb. jumbo lump crab  
2 red peppers, finely diced  
1 Jalapeno pepper, finely diced  
½ red onion, finely diced  
15 oz. Coconut Milk  
1 tbs. Lemongrass  
Zest or juice from 2 lemons  
Salt & pepper (season to taste)

### Tempura-Fried Avocado

1 avocado  
Tempura batter  
Panko bread crumbs  
Frying oil

## CRAB SALAD

Combine peppers, onion, coconut milk, lemongrass, lemon zest, salt and pepper in a medium-sized mixing bowl and mix thoroughly. Add crab and gently incorporate. Serve immediately.

## TEMPURA-FRIED AVOCADO

Half, seed and peel avocado. Dip avocado halves in tempura batter, shake off excess and coat with Panko bread crumbs. Fry in oil deep enough for avocados to float at 350 degrees until golden brown. Remove from oil and place on a paper towel to absorb excess oil. Fill avocado halves with crab salad.

# DATE NIGHT



*-Portofino*

44

**Bella Notte LD G V \$\$**

Homemade bread with extra virgin olive oil produced exclusively for Bella Notte by the Rodolico family of Florence provides an excellent authentic touch for this Italian trattoria. Expect pasta dishes, wood-fire grilled meats, pizzas and more using fresh and local ingredients. Ask to sit under the tree!

3715 Nicholasville Road – (859) 245-1789 – [www.bellalexington.com](http://www.bellalexington.com)

45

**Distilled at Gratz Park Inn BLD V \$\$\$ **

Chef Mark Wombles and team's creation specializes in farm-to-table fare, incorporating an artful and elevated approach to southern cuisine. Located in historic Gratz Park Inn, the establishment removes all unnecessary ingredients from fine dining, leaving only the artistic expression of food.

120 West Second Street – (859) 255-0002 – [www.distilledatgratzparkinn.com](http://www.distilledatgratzparkinn.com)

46

**Giuseppe's Ristorante Italiano & Bar LD V \$\$**

Tucked away in a quiet tree-lined cove, Giuseppe's offers traditional and nouveau Italian cuisine as slow jazz sets the mood. Passionately made pasta dishes, fresh seafood and hand-cut steaks stand out on the menu, as does an extensive wine collection. The intimate setting is perfect for date nights, special occasions or relaxed family gatherings.

4456 Old Nicholasville Road – (859) 272-4269 – [www.giuseppeslexington.com](http://www.giuseppeslexington.com)

**47****Jean Farris Winery and Bistro LD G V \$\$\$**

A scenic drive down a country lane will deliver you to this charming bistro surrounded by beautiful vineyards. The owners' passion for wine, good company and fine cuisine shine through in every last detail. Many of the ingredients come from the estate's herb and vegetable garden, and the seasonal menu is full of big flavors for refined tastes. Try the exceptional mezza secco, then move on to first-class entrées such as bouillabaisse or duck with goat cheese mashed potatoes.

6825 Old Richmond Road - (859) 263-9463 - [www.jeanfarris.com](http://www.jeanfarris.com)

**48****JW's Steakhouse BLD \$\$\$**

Located at the Griffin Gate Marriott Resort & Spa, and a favorite of traveling horse enthusiasts, JW's specializes in exceptional USDA Prime steaks, fresh seafood (cedar plank salmon, lobster tail, Maryland lump crab cakes), and Bluegrass favorites such as fried green tomatoes and hot brown. Try the award-winning bourbon butter cake for dessert!

1800 Newtown Pike - (859) 231-5100 - [www.griffingatemarriott.com/dining](http://www.griffingatemarriott.com/dining)

**49****Le Deauville D \$\$\$**

As the name suggests, authentic French cuisine. With sidewalk seating available, it's as close as you'll get to a casual Parisian bistro in town. Try the bouillabaisse or duck confit, or stop in for all-you-can-eat crêpes on Mondays and mussels and fries on Tuesdays. An always-delicious prix-fixe meal is available Monday through Friday as well.

199 North Limestone Street - (859) 246-0999 - [www.ledeauvillebistro.com](http://www.ledeauvillebistro.com)

**50 Portofino LD V \$\$\$**

Located in a beautifully renovated downtown building, this fine Italian eatery is all about sophistication. Complementing an award-winning wine list, the menu features pizzas, pastas, sandwiches and salads made from only the best ingredients. Greeted by elegant décor and walls lined with paintings from Kentucky artists, you'll have a hard time deciding whether to sit inside or on the patio, ensconced by a wall of vines.

249 East Main Street - (859) 253-9300 - [www.portofinolexington.com](http://www.portofinolexington.com)

**51 Sal's Chophouse LD V \$\$**

Dark wood and warm colors complement the upscale gourmet of Chef Matt Combs. Featuring an open-kitchen design, this chophouse manages to balance cozy dining with a lively atmosphere. Signature steaks, chops and filets anchor the hearty Italian-American menu, and their covered patio seating is the perfect place for a cocktail.

3373 Tates Creek Road - (859) 977-2489 - [www.salsrestaurant.com](http://www.salsrestaurant.com)

**52 The Julep Cup LD V \$\$**

Encompassed by deep red and teal walls, this tribute to the Thoroughbred serves up Southern fare in an upscale setting. Kentucky classics like the hot brown and shrimp and grits characterize the menu, with a nod to the contemporary. And if the traditional Mint Julep doesn't fit your fancy, their award-winning wine list surely will.

111 Woodland Avenue - (859) 226-0300 - [www.thejulepcup.com](http://www.thejulepcup.com)

## DATE NIGHT

### 53 **Tony's of Lexington D V \$\$\$**

Tony's is an exciting upscale addition to downtown's "The Square" shopping center. Dedicated to delivering elevated hospitality and artful dishes, Tony's aged and hand-cut USDA Prime steaks are seasoned with a proprietary paprika-based dust that adds both depth of flavor and creates a char that seals in juices. An ultra fresh selection of seafood dishes, including an exceptional take on shrimp and grits fills out the menu. Even the sides are of top quality, including the popular bourbon whipped sweet potatoes.

401 West Main Street - (859) 243-0210 - [www.tonysoflexington.com](http://www.tonysoflexington.com)

### 54 **Triangle Grille BLD \$\$**

Located in the Hilton Downtown Hotel, right across from Triangle Park, Executive Chef Joshua Winslow prepares a mix of traditional and innovative dishes in an upscale, yet comfortable environment. Regional cuisine, made with fresh, local ingredients include the "southern comfort" buttermilk marinated fried chicken and Lyons Farm angus filet mignon.

369 West Vine Street - (859) 281-3773 - [www.trianglegrille.com](http://www.trianglegrille.com)

### 55 **Tulip Bistro and Bar D G V \$\$\$**

A French-American inspired menu with cozy lighting and intimate seating. Offering everything from white crab bisque, mussels and pommes frites, to Chesapeake Bay oysters, Cubano sliders and short ribs. This upscale French bistro is a wonderful place to bring a date or grab some friends and sip a cocktail on the patio.

355 Romany Road - (859) 367-6687 - [www.thetulipbistroandbar.com](http://www.thetulipbistroandbar.com)



*-Giuseppe's*

# CASUAL



*-Lexington Diner*



**56** **Bad Wolf Burgers BL \$**

A breakfast, brunch and burger spot. Order at the counter, have a seat, and they'll bring your order out. You'll need to become a regular customer to get through all the unique burger choices! Try the Penrod, with Swiss cheese and pineapple.

1415 Leestown Road - (859) 258-2222

**57** **Bourbon n' Toulouse LD GV \$**

Featured on Urbanspoon's "100 Most Popular Cheap Eats." Try the chicken or crawfish etouffee and grab a bottle (or three) of their wide array of hot sauces. Plenty of gluten-free and vegetarian options as well.

829 Euclid Avenue - (859) 335-0300 - [www.ilovecajun.com](http://www.ilovecajun.com)

**58** **Clawdaddy's LD \$\$**

Proclaiming "Lobster Rolls that Rock," Clawdaddy's specializes in fresh, sustainable, 100% pure shellfish brought in from Maine. All of the rolls are crafted in the traditional "Down East" Maine fashion (where they know what they're doing), with no fillers of any kind. Choose from the ultra flavorful gourmet Maine lobster roll, crab roll, or shrimp roll—or a sampler platter of each. They're all "wicked good."

128 North Broadway - (859) 258-2529 - [www.clawdaddys.net](http://www.clawdaddys.net)

59

**Cortland's BLD \$\$**

Attached to the Clarion Hotel, Cortland's offers Southern style breakfast, lunch and dinner in a casual setting. If you've never tried frog legs, this is the place to go. There's something for everyone here, including all the staples you'd expect to find in a down-home country kitchen.

1950 Newtown Pike - (859) 233-0512 - [www.clarionhotellx.com](http://www.clarionhotellx.com)

60

**Crust LD \$\$**

Pizza, done a bit differently. Most everything is prepared fresh, in-house—dough, dried oregano, fire-roasted peppers, baked breads. Dedicated to exhibiting the "expansive potential of pizza," wood-fire charred pies with seasonal, organic ingredients fill out the menu. With signature pizzas such as the "il pisto," topped with truffle, country ham and asparagus or the "nutella" with marshmallows, vanilla gelato and EVOO syrup, there's no shortage of variety or creativity coming out of the oven.

2573 Richmond Road - (859) 523-3222 - [www.crustlex.com](http://www.crustlex.com)

61

**Dad's Favorites Deli LD \$**

Dad has a special take on some good ole' classic sandwiches. There's the mouth watering asiago pot roast sandwich, served hot, and the green chili jack smoked turkey. The sweet tea is brewed fresh daily, as it should be in the South. Both locations are only open 11 am to 3 pm weekdays, because the rest of the time Dad is focused on preparing awesome stuff like their beer cheese and their honey lime slaw.

820 Lane Allen Road - (859) 309-1930

236 East Main Street - (859) 252-9812

[www.dadsfavorites.com/deli](http://www.dadsfavorites.com/deli)

**62 Detroit Famous Coney Island LD \$**

An authentic taste of Detroit's Famous Coney Island-style hot dogs—a classic, steamed foot long hot dog topped with a special chili meat sauce, cheese sauce and freshly diced onions. If you're familiar with Michigan's "Coney Island" restaurants, you'll know exactly what to expect here...classic greasy spoon favorites from steak sandwiches, to giant fish sandwiches and chili cheese fries. Be sure to finish off your meal with authentic family recipe Greek baklava for dessert.

825 Lane Allen Road - (859) 278-3982

**63 Good Foods Market and Cafe BLD G V \$\$ **

Your friendly neighborhood co-op, featuring local, natural, organic and whole foods. The locally owned and operated café offers a super-fresh salad bar, a hot lunch and dinner buffet, made-to-order sandwiches, excellent sushi and an espresso/juice bar to boot. It's a favorite among vegetarians and health-conscious eaters, but everybody can find something they'll love.

455 Southland Drive - (859) 278-1813 - [www.goodfoods.coop](http://www.goodfoods.coop)

**64 Goodfella's Pizzeria LD V \$**

Tiny space, huge pizzas—their motto is "size does matter," after all. Featuring delicious New York-style pizza available by the pie or slice, and enormous breadsticks, this downtown joint is usually hopping for lunch, dinner and late night. Order a slice and chow down streetside (there's no indoor seating), or take a box to go. Visit once, and you'll definitely want to be part of the "family."

110 North Mill Street - (859) 281-1101

333 South Limestone - (859) 523-3353

[www.goodfellaspizzeria.com](http://www.goodfellaspizzeria.com)

**65 Gumbo Ya Ya LD V \$**

Owners Greg and Tressa Todd like to keep it simple, with a chalkboard menu full of select Cajun Creole dishes inspired by Greg's years as a New Orleans cook and store manager. Prepared with fresh local produce, you'll find plenty of authentic and hearty Cajun staples, with new specials appearing every day. Try the signature "Yatwich," chicken fricassée, red beans & rice, traditional jambalaya, or several variations of étouffées, gumbos and creoles. You simply can't go wrong.

1080 South Broadway - (859) 252-9292 - [www.gumboyaaky.com](http://www.gumboyaaky.com)

**66 Lexington Diner BL \$ **

A relaxed diner with locally proud All-American dishes. Owners Ranada and Karin West-Riley have crafted a menu full of comforting favorites—Weisenberger battered fish & chips, specialty burgers featuring Kentucky Proud local beef, and fried green tomatoes with bacon jam. Breakfast features overstuffed omelets, an array of French toast options and plenty more. Don't see something you'd like? They say they can likely make it happen!

124 North Upper Street - (859) 303-7308 - [www.lexingtondiner.com](http://www.lexingtondiner.com)

**67 Limestone Blue LD V \$\$**

Limestone Blue is all about supporting locals—artists, farmers and community, but out-of-town guests will feel just as welcome to eat, drink and socialize. The menu is highlighted by daily mac 'n cheese specials and a number of signature sandwiches named after Lexington residents and landmarks. Customers rave about the avocado fries. The weekend brunch menu is also a huge hit—give the "Steve Cristo" a try.

133 North Limestone Street - (859) 367-0133 - [www.limestoneblue.com](http://www.limestoneblue.com)

68

**Saul Good Pub LD V \$\$**

It's the kind of place that serves chicken and waffles and chocolate beer floats, a creatively cosmopolitan pub that specializes in soul food and sweet surprises. The menu pulls from Thai, Mexican, French, Hawaiian and, of course, Southern influences, adding delightful twists in all the right places. It's a local favorite, and a place you just might have to visit more than once.

1808 Alysheba Way - (859) 317-9200

3801 Mall Road - (859) 273-4663

123 North Broadway - (859) 252-4663

[www.saulgoodpub.com](http://www.saulgoodpub.com)

69

**Smashing Tomato LD V \$**

The art of pizza making is alive and well in Lexington. Smashing Tomato's commitment to perfecting its Neapolitan style pies is one example. Each pizza is stretched to order before being "kissed by the flame" in a wood-burning oven. Made with fresh-mozzarella, handpicked basil and premium meats, a pizza here is promised to be hot, quick and saucy.

3801 Mall Road - (859) 273-0184

2200 War Admiral Way - (859) 264-1500

[www.smashingtomato.com](http://www.smashingtomato.com)

## CASUAL

### 70 **The Ketch LD \$\$**

A seafood restaurant that has served a landlocked state for over 30 years. Quaint and cozy, this neighborhood restaurant is a local favorite for a reason. Serving fresh seafood, hand-cut steaks, ribs and chicken cooked over white oak coals on a wood grill. So fresh you can almost hear the waves hitting the beach.

2012 Regency Road - (859) 277-5919 - [www.ketchseafoodgrill.com](http://www.ketchseafoodgrill.com)

### 71 **Vinaigrette Salad Kitchen LD V \$**

One of the freshest, healthiest options in town, Vinaigrette is a fast casual concept specializing in line-prepared salads. Pick from signature salads such as the "Bluegrass blackberry" or "Maki Shrimp," or craft your own from fresh veggies, proteins and made-from-scratch dressings. Seasonal made-in-house lemonades (blueberry basil, blackberry mint, cantaloupe limeade, etc.) and iced teas are the perfect touch for a light but satisfying meal with tons of flavor.

1781 Sharkey Way - (859) 317-5966

113 North Broadway - (859) 569-4040

[www.vinaigrettesaladkitchen.com](http://www.vinaigrettesaladkitchen.com)

*-Vinaigrette Salad Kitchen*



# PUB FOOD



*—A.P. Suggins Bar & Grill*



**72 A.P. Suggins Bar & Grill LD \$\$**

The quintessential no-frills neighborhood spot, serving up classic pub fare. Expect a "where everybody knows your name" atmosphere, with friendly staff and locals ready to make you feel at home. Beer cheese, nachos, burgers and award winning chili make this a perfect spot for grabbing a casual bite. A great place to watch University of Kentucky games.

345 Romany Road - (859) 268-0709 - [www.suggins.com](http://www.suggins.com)

**73 Bigg Blue Martini D \$\$**

Upscale Southern fare anchors a menu that includes pastas, steaks and seafood. The kitchen serves until 11 p.m. making this a great option for a late dinner. You'll find a delicious Hot Brown here, along with fried green tomatoes, shrimp and grits and fried catfish. Located on the first floor of the Hilton across from Triangle Park. Live music on Fridays and Saturdays.

369 West Vine Street - (858) 231-9000 - [www.biggbluemartini.com](http://www.biggbluemartini.com)

**74 Bru Burger LD V \$\$**

A perfect mix of upscale dining and average-Joe eating, this restaurant's raison d'être is a love for the good old fashioned American hamburger. A "gourmet" burger joint, the menu offers an adventurous selection of Chef Burgers as well as classic burgers and sandwiches, all made with premium meats. These guys know their burgers, but they also know beer - so order a cold brew to wash that patty down.

3010 Lakecrest Circle - (859) 305-0082 - [www.bruburgerbar.com/lexington](http://www.bruburgerbar.com/lexington)

### **75 Horseshoes Kentucky Grill & Saloon BLD \$\$**

It's a pretty well known fact that "something's always happening at the 'Shoe," and with live music every night of the week, it's not hard to see why. Serving breakfast, lunch and dinner, this grill and saloon offers home cookin' the way it ought to be—Kentucky style. And their extensive beer and spirits selection will make you want to stay all night!

1987 North Broadway - (859) 294-5164 - [www.horseshoeskentuckygrill.com](http://www.horseshoeskentuckygrill.com)

### **76 JDI Grille and Tavern LD \$\$**

This newly constructed three-story restaurant, named after a former downtown hotspot, is decked out in mahogany and specializes in Southern-style pub food, bourbon whiskey and craft beer. You can't go wrong with signature items such as the on-site pulled pork, chicken and waffles or the "JDI Burger." A beautifully crafted building that offers both an elegant and relaxed atmosphere. Plenty of TVs on the walls to catch a game, too!

319 Cedar Street - (859) 246-0202 - [www.jeffersondavisinn.com](http://www.jeffersondavisinn.com)

### **77 Lexington Beerworks D \$**

Lovers of beer, rejoice! With more than 100 beers and 12 rotating taps, Lexington Beerworks offers a cozy, dark-wood setting to enjoy some of the world's best craft beer, complemented by a menu of artisan pizzas and perfectly sharable appetizers. It's the kind of experience that'll leave you inspired, with a bucket full of beer making supplies in hand and the knowledge to take your craft beer connoisseurship to the next level.

213 North Limestone - (859) 317-8137 - [www.lexingtonbeerworks.com](http://www.lexingtonbeerworks.com)

78

**Lynaugh's Shamrock Bar and Grill LD V \$\$**

It wouldn't be an Irish sports bar if you couldn't catch the game, drink a pint, play some darts and grab a bite all in the same hour. Try their signature "o'round burger," voted "The Best in the Bluegrass," or go toe-to-toe with a heaping pile of their legendary Irish nachos. This spot has proudly served Lexington pub-goers for more than 20 years. Stop by for trivia night.

154 Patchen Drive # 87 - (859) 269-7621 - [www.shamrocksky.com](http://www.shamrocksky.com)

79

**Paddock Grille at the Embassy Suites LD \$\$**

You may be familiar with the Kentucky hot brown, a staple dish of the Bluegrass, but the Paddock Grille at Embassy Suites takes it a step further with their hot brown pasta. Order from their extensive small batch bourbon list and you have a uniquely-Kentucky night. Fine steaks, signature burgers, and a number of wonderfully crafted entrées such as "shrimp and grits" fill out the All-American menu.

1801 Newtown Pike - (859) 455-5000

80

**Parlay Social D G \$\$**

With seven different kinds of gourmet grilled cheese, oysters, pizzas and more, the menu alone is enough to get people talking. Fortunately, Parlay Social is designed for the gregarious, as a fun social gathering featuring live music every night. Inspired by a Prohibition-era speakeasy, this downtown spot perfectly balances mellow sophistication with lively entertainment.

249 West Short Street - (859) 244-1932 - [www.parlaysocial.com](http://www.parlaysocial.com)

## PUB FOOD

### 81 **Sidebar Grill LD \$**

A true hole-in-the-wall, right-on-the-sidewalk bar and grill. With what some call "the best burger in Lexington," and hand-cut potato chips, the menu certainly does not take a backseat to the unique culture of this rock-n-roll hangout. Serving up classic pub fare, the Lexington lunch crowd can't get enough of Sidebar Grill.

147 North Limestone Street – (859) 225-8883

### 82 **Sports Page Bourbon Bar and Grill D \$**

Everything you'd expect from a sports bar, plus some. When there's a game to watch, you can bet The Sports Page will be showing it on one of their flat-screen TVs. Challenge your friends to a game of billiards or darts, then get a true taste of Kentucky with a Bourbon sampler. If you're here on a Tuesday, be sure to stop by for their Classic Car Cruise In!

1950 Newtown Pike – (859) 233-0512 – [www.clarionhotellex.com/eat-and-drink.htm](http://www.clarionhotellex.com/eat-and-drink.htm)

*Fun Fact: Sidebar was named on the list of "Best Burger in the State" by Spoon University.  
[www.spoonuniversity.com](http://www.spoonuniversity.com)*



*-Sidebar Grill*

# PORCHES & PATIOS

*-KY Native Cafe*

83

**Chatham's Southern Comfort Food LD \$\$**

The name is a nod to Chatham County, Georgia, where Savannah is located. Esteemed head chef Amy Harris' kitchen specializes in Southern comfort fare with a twist – country-fried steak, she-crab soup, fried green tomatoes and old fashioned hot browns are a sure bet here. Enjoy your meal on their patio for an added dose of that low-country, front porch Southern feel.

496 East High Street – (859) 229-6989 – [www.chathamsscf.com](http://www.chathamsscf.com)

84

**Cheapside Bar & Grill LD \$\$**

There's a little something for everyone at this Lexington landmark in the heart of downtown, featuring one of the city's best patios. A Bluegrass-meets-Southwest menu features a number of creative and affordable entrées, including the Cuban roasted pork, Baja fish tacos, smoky baby back ribs and more. The happy hour is one of the happiest in town, and you can't go wrong with live music on the weekends.

131 Cheapside – (859) 254-0046 – [www.cheapsidebarandgrill.com](http://www.cheapsidebarandgrill.com)

85

**Grey Goose LD V \$\$ **

A hip and lively neighborhood hangout serving super-thin New York-style pizzas, fresh salads with homemade dressings, and an array of pub food appetizers and entrées. Choose from a wide variety of wines and craft beers and grab a seat on one of Lexington's best outdoor patios.

170 Jefferson Street – (859) 233-1500 – [www.greygooseresaurants.com](http://www.greygooseresaurants.com)

86

## Harry's: An American Bar and Grille LD \$\$

Complete with historic horse racing décor—including jockey silks and a "dream team" tote board of some of racing's legendary Thoroughbreds—Harry's is an approachable, yet stylish place to grab all-American apps and plates. Known for their variety of mini- sandwiches, a relaxed all-weather patio and over-the-top service, it's a safe bet for any occasion.

1920 Pleasant Ridge Drive – (859) 264-8023

3735 Palomar Centre Drive – (859) 977-2620

[www.bluegrasshospitality.com/harrys](http://www.bluegrasshospitality.com/harrys)

87

## Kentucky Native Cafe DV \$

An urban oasis hidden inside a family-owned five-generation nursery, Kentucky Native Café is an addition to the well-loved Michler's Florist Greenhouse & Garden Design. Serving food when weather permits, Michler's menu features mostly vegetarian fare – with fresh breads, local fruits and vegetables, herbs grown in their greenhouse and local craft beer on tap. A great escape from the bustle, this is a unique place to sit outside and enjoy the beauty of carefully cultivated greenhouses and landscaping.

417 East Maxwell Street – (859) 281-1718 – [www.michlers.com/pages/cafe](http://www.michlers.com/pages/cafe)

88

## Merrick Inn DGV \$\$\$

Consistently voted among the city's best dining destinations. A stylish, yet relaxed local hot spot serving inventive regional specialties and comfort food, including buttermilk fried chicken with mashed potatoes, a wide variety of rotating veggie sides, petite filet medallions and plenty of great daily specials. Several charming dining rooms and patio settings create a sophisticated, lively atmosphere.

1074 Merrick Drive – (859) 269-5417 – [www.themerrickinn.com](http://www.themerrickinn.com)



89

**Nick Ryan's Saloon LD G V \$\$**

A neighborhood restaurant and bar named after the Ryan family who ran a number of saloons in Lexington at the turn of the century. Dishing out contemporary American favorites like slow-braised short ribs and beef stout potpie, and for dessert, fried Oreos with ice cream. Enjoy Prohibition-era drinks while unwinding on the porch, facing the happening Jefferson Street.

157 Jefferson Street - (859) 233-7900 - [www.nickryans.com](http://www.nickryans.com)

90

**Palmers Fresh Grill LD G V \$\$**

There is something incredibly serene about eating a meal lakeside. Combine that with the freshest of fresh ingredients, live music and an award-winning wine list and you have yourself a dining experience that is certainly out of the ordinary. "Fresh" is this grill's middle name, using wood-fire grilling and slow roasting to create its savory, signature dishes.

161 Lexington Green Circle - (859) 273-0103 - [www.palmersfreshgrill.com](http://www.palmersfreshgrill.com)

91

**Shakespeare and Co. BLD G V \$\$**

From the turquoise wrought iron molding to ornate sofas, this fine dining destination is as lavish as it gets. The menu is on par too, featuring comfort foods like eggs benedict and European delicacies like penne arrabiata. Sitting on the corner of North Broadway and Short, this café restaurant is reminiscent of old-world riches and extravagant luxuries.

367 West Short Street - (859) 367-0413

1060 Chinoe Road - (859) 303-5780

[www.shakespeare-and-co.com](http://www.shakespeare-and-co.com)

92

**Stella's Kentucky Deli LD + Wknd B V \$** 

You won't be able to tell if you're in a small town or a big city. Serving simple dishes made with fresh, Kentucky-grown ingredients and sold at down-home prices (all entrées under \$9), this deli is quaint and refreshing. The sunny yellow building, red awnings and superior freshness of the menu combine to make it feel like summer year-round.

143 Jefferson Street – (859) 255-3354 – [www.stellaskentuckydeli.com](http://www.stellaskentuckydeli.com)

93

**Sutton's LD V \$\$**

Serving Lexington for more than 26 years, the Masterone family brought their appetites with them when they moved from Italy to Kentucky. Large portions of traditional Italian cuisine and American classics will fill your plate. Staples like meatballs, pasta and stromboli are made with some of the best ingredients Kentucky has to offer.

110 North Locust Hill Drive – (859) 268-2068 – [www.suttonsrestaurant.com](http://www.suttonsrestaurant.com)

94

**The Blue Heron Steakhouse D \$\$\$** 

A hand-crafted cocktail bar turned charming steakhouse on Lexington's happening Jefferson Street. Choose from an array of steakhouse classics – like their cooked-to-perfection porterhouse – or indulge in southern fare like locally-raised fried chicken and fresh oysters. A two-sided wood burning fireplace cozies up the inside of this renovated historic home, or you can opt to sit on the charming wooded patio.

185 Jefferson Street – (859) 254-2491 – [www.blueheronsteakhouse.com](http://www.blueheronsteakhouse.com)

95


**Windy Corner Market and Restaurant** **BLD G V \$\$** 🚗 🚗 🚗

Smack dab in the middle of horse country, everything here is locally grown. Serving breakfast, lunch and dinner seven days a week, including the "Mabel's Nut burger", a delicious local burger topped with spicy peanut dressing. Enjoy a fresh, home-style meal followed by an ice cream cone while sitting on the screened-in porch, surrounded by lilacs and horses.

4595 Bryan Station Road - (859) 294-9338

[www.windycornermarket.com](http://www.windycornermarket.com)

*-Cheapside Bar and Grill*



# PAM'S HEALTHY GRAIN SALAD

from Chef Ouita Michel at Windy Corner Market & Restaurant

## INGREDIENTS

### Salad

1 cup wheat berries  
1 cup millet  
1 cup bulghur  
1 cup quinoa  
1 cup wild rice  
2 ribs celery, small dice  
1 carrot, small dice  
½ cup red onion, small dice  
1½ cups dried cranberries  
1½ cups Sorghum Vinaigrette  
Salt & pepper to taste

### Sorghum Vinaigrette

1 cup malt vinegar  
1 scant tbsp. salt  
1/2 tsp. paprika  
1 dash Louisiana-style hot sauce  
1 tbsp. grated onion  
10 tbsp. Kentucky sorghum  
¼ cup Woodford Reserve Bourbon  
1 cup blended olive & vegetable oil

## SALAD

Cook each grain type separately according to package directions. Cool to room temperature. Add together all the ingredients, mix well. Chill at least 30 minutes before serving. Taste for seasoning.

## SORGHUM VINAIGRETTE (yields 2½ cups)

In a large bowl, whisk together vinegar, salt, paprika, hot sauce and grated onion. Warm sorghum in microwave on medium power, then stir into the vinegar mixture along with the bourbon. Add oil slowly and emulsify.

*One of the most popular side dishes at Chef Ouita Michel's Windy Corner Market and Restaurant, this flavorful salad is the perfect accompaniment to any entrée.*



# BREAKFAST & BRUNCH

– Doodle's



96

**Coffee Pub** **BLD** **G** **V** **\$\$**

Nestled inside a stone house and former tack shop built in the 1800s, Coffee Pub specializes in traditional southern breakfast and brunch fare. Customers rave about their cheesy grits and French toast, so bring your appetite! Not in the mood for breakfast? If you find yourself in the area around dinnertime on Wednesdays through Saturdays, the kitchen will also be serving up delightful dinner entrees, many of which are named after famous Thoroughbred racehorses.

4401 Harrodsburg Road - (859) 225-0099 - [www.coffeepublex.com](http://www.coffeepublex.com)

97

**Doodle's** **BL** **\$\$** 

"Comfort food with a conscience." This remodeled gas station has become a trendy spot for both breakfast and lunch, specializing in local and organic ingredients whenever possible. Get breakfast a la carte, including fresh buttermilk biscuits and beignets, or try any of their signature items, from the "dirty" shrimp and grits, to the often limited-quantity strata casserole.

262 North Limestone Street - (859) 317-8507 - [www.doodlesrestaurant.com](http://www.doodlesrestaurant.com)

98

**Gluten-Free Miracles Bakery & Café** **BL** **G** **V** **\$\$**

Gluten-free is the specialty at Miracles. A constantly rotating weekly menu features everything from pizzas to paninis, soups, salads and plenty of delicious baked goods (cakes, cookies, fresh breads, muffins, cinnamon rolls). You won't sacrifice taste to be gluten-free.

145 Burt Road - (859) 278-8888 - [www.glutenfreemiracles.com](http://www.glutenfreemiracles.com)

99

**Great Bagel BL G V \$**

A near-campus staple cooking up hot handcrafted bagels daily. Stop in to try nearly 20 different kinds of hand-dipped bagels, from plain to chocolate chip to maple bourbon, or try a bagel sandwich from their breakfast or lunch menu. Bagels are baked at 6am, 9am and 12pm, so plan ahead and you can get your Great Bagels fresh out of the oven.

396 Woodland Avenue – (859) 258-2210 – [eatgreatbagel.com](http://eatgreatbagel.com)

100

**Josie's BLD V \$\$**

An eclectic family diner atmosphere where you can order breakfast any time of day. The menu covers a lot of bases, so everybody can find something they'll love—steak and eggs, pancakes and bacon, homemade pretzels with spicy pimento cheese, reuben, build-your-own salad or pasta, pork chops, fried chicken ...the list goes on and on, and it's all quite delicious. Fresh, made-from-scratch quality meets warm hospitality.

821 Chevy Chase Place – (859) 523-8328 – [www.josieslex.com](http://www.josieslex.com)

101

**Le Matin Bakery and Zuni Cafe BLD \$\$**

It's a tale of two sides: pastries, croissants, cakes, tarts, fine cheeses and other French bakery specialties on one side...soups, salads, quiche and other savory café selections on the other. Plus, a fine selection of hard-to-find wines at the adjacent wine shop. Owners Abbas and Debbie Larian have carved their own niche, making Le Matin/Zuni a Lexington favorite for over 30 years.

890 East High Street – (859) 269-1511



102

**Magee's Bakery BL \$**

Family owned since 1956, this is where Lexingtonians go to satisfy their craving for sweets and fine baked goods. Desserts, cookies, breakfast and deli sandwiches round out your options, but if you're looking for something truly legendary, you have to try their birthday cake. Most customers go for the buttercream icing, and for good reason.

726 East Main Street - (859) 255-9481 - [www.mageesbakery.com](http://www.mageesbakery.com)

103

**Minton's at 760 B \$\$**

Come for brunch and try the morning hot brown or stop by at lunchtime for a number of delicious and inventive kitchen creations such as the "little brother" sandwich—smoked sausage split in half and pan fried, topped with homemade mac and cheese. The "desserts" section of the menu offers treats that rotate on a daily basis, and they'll be happy to make an entire cake to call your own. This café-style restaurant is a laid back way to enjoy Southern staples with a creative twist.

760 North Limestone Street - (859) 948-1874 - [www.mintonsat760.com](http://www.mintonsat760.com)

# SMOKED MEATS & BBQ

*—Blue Door Smokehouse*



104

**Blue Door Smokehouse LD \$**

With a pit proudly on display as you walk in, you'll often get an aromatic preview of the smoked beef brisket, pork, chicken, ribs and sausage that might grace your plate. You'll find various sauce options, but you might want to experience the slow-smoked, lightly seasoned flavor of the meat on its own before dousing too much. Expect big portions with a bevy of delicious sides, served with patient and friendly service. Southern Living named Blue Door Smokehouse one of the "10 Must-Visit Kentucky Barbeque Joints"

226 Walton Avenue – (859) 252-4227 – [www.bluedoorsmokehouse.com](http://www.bluedoorsmokehouse.com)

105

**County Club LD \$\$**

In a stylishly renovated garage complete with chandeliers, County Club is "committed to exploring and expanding on the American tradition of smoking meats using hardwoods and low temperatures." Kentucky-raised beef, pork, lamb, goat and chicken is all smoked on site and are perfectly complimented by an evolving menu of fresh daily salads, sides and other blackboard specials. Check out the Sunday brunch!

555 Jefferson Street – (859) 389-6555 – [www.countyclubrestaurant.com](http://www.countyclubrestaurant.com)

*Fun Fact: Describing themselves as “traditional and old school,” Blue Door Chefs and Owners Jon Rigsby and Jeff Newman make their meats daily from scratch, emulating the “Central Texas Style.”*

**106****J.J. McBrewster's LD G \$\$**

Don't let the modest façade fool you, this All-American smokehouse is chock full of tender, juicy flavor. Serving homemade barbecue in all fashions, slathered in secret family sauces, and slow smoked with real Hickory. It's no wonder that when Guy Fieri and the "Diners, Drive-Ins and Dives" crew got a taste, J.J.'s instantly became a Flavortown USA favorite.

3101 Clays Mill Road – (859) 224-0040 – [www.jjmcbrewsters.com](http://www.jjmcbrewsters.com)

**107****Proud Mary Honky Tonk BBQ D + Wknd L \$\$**

Dig your toes into the sand, dive into a plate of carefully smoked Southern BBQ or fried catfish, sip on your favorite cocktail and enjoy some live music or a game of cornhole. That's what you can expect at Proud Mary's enormous outdoor tiki bar and patio on the banks of the Kentucky River, a spectacular atmosphere to enjoy a taste of the South and get down to some local music!

9079 Old Richmond Road – (859) 913-5611 – [www.proudmmarybbq.com](http://www.proudmmarybbq.com)

**108****Red State BBQ LD \$**

Take a trip to the outskirts of Lexington to experience this hole-in-the-wall BBQ joint, serving brisket, pork, chicken and ribs. Just a short drive from the Kentucky Horse Park, dine on a checkered red and white tablecloth as you sample sauces from BBQ's best regions, from Texas Spicy to Memphis Sweet. Look to try their beer cheese grits for an extra helping of Southern goodness.

4020 Georgetown Road – (859) 233-7898 – [www.redstatebbq.com](http://www.redstatebbq.com)

**109 Wagon Bones Grill LD \$**

A "family-owned and homegrown" BBQ joint that's as authentic as it gets. Located on the corner of Jefferson and Short, Wagon Bones serves up plates of savory meats, seasoned with a blend of Memphis-style and Western Kentucky spin dry rub, smoked over an open fire pit for up to 15 hours and finished off with a slathering of their family's secret sauce recipe.

591 West Short Street - (859) 523-2400

**110 Willie's Locally Known LD \$\$**

New location-same great food. Ribs, Po' Boys, collard greens, sweet potato wedges, fried green tomatoes and other dishes beloved by fans of Southern cooking. Plus: blues, honky-tonk, country or bluegrass almost every night of the week.

286 Southland Drive - (859) 281-1116 - [www.willieslocallyknown.com](http://www.willieslocallyknown.com)

*-Willie's Locally Known*



# **BOURBON-GLAZED SMOKED BERKSHIRE PORK BELLY WITH SUMMER SUCCOTASH**

from Chef Johnny Shipley at County Club



*Slow-smoked meats, farm-fresh veggies and Bourbon - it doesn't get much better than this! Chef Johnny Shipley at County Club is a pro at the art of smoking meats, so you can bet that this recipe has been tried, tested and perfected.*

## INGREDIENTS

### Pork Belly

2 lbs. Berkshire Pork Belly,  
raw and skinned  
½ lb. salt  
½ lb. brown sugar  
1 tbsp. pink curing salt  
1 cup Bulleit bourbon

### Summer Succotash

4 ears corn, cut off cob  
1 red onion, sliced  
½ lb. roasted green beans  
½ lb. roasted summer squash  
¼ lb. blanched new potatoes  
3 heirloom tomatoes,  
sliced and salted  
12 leaves basil, torn

## CURED PORK BELLY

Mix all ingredients. Coat belly on all sides and place in a non-reactive pan in the refrigerator for 7 days, flipping once at the halfway point. Smoke for three hours at 250°F, let cool and slice into cubes.

## SUMMER SUCCOTASH

Start 1 lb. of pork belly in a cold sauté pan, season and render fat and cook until crispy. Add ½ cup Bulleit bourbon and reduce, add 3 tablespoons honey to set the glaze. Remove belly from pan and add all but 3 tablespoons of fat. Add corn and onion, sauté for 1 minute, add beans, squash, and potatoes, season and cook until just warm. Toss belly, vegetables, basil, and tomatoes and serve on a platter.

# WORLD CUISINE



*—Athenian Grill*



**111 Asuka Grill LD \$\$**

"Respecting ingredients and their natural flavors" is Asuka's MO, boasting "the largest sushi bar in town" and a menu full of fresh, colorful and carefully prepared entries. The "derby roll" stands out among a creative roster of house specialty rolls. And if you're in the mood for a teppanyaki-style meal, a skilled chef will happily serve traditional Japanese flavors straight from the grill, along with a few laughs and friendly service.

267 East Brannon Road - (859) 272-0020

2300 Sir Barton Way - (859) 543-0010

[www.asukagrill.com](http://www.asukagrill.com)

**112 Athenian Grill LD V \$  **

Cooking up authentic recipes from founder Ilias Pappas family tradition. Partnering with local farmers to bring fresh ingredients and serving meals with warm hospitality has created an unmistakable local family atmosphere. Must-try specialties range from spanikopita (a spinach pie), to classic gyros, and traditional pita dips such as tzatziki, hummus and htipiti.

313 South Ashland Avenue - (859) 303-5048

115 North Locust Hill Drive - (859) 368-9725

[www.atheniangrill.com](http://www.atheniangrill.com)

**113 Brasabana LD \$\$**

Modern, stylish and inspired. Chefs Jeremy Ashby and Miguel Rivas are bringing Cuban cuisine with Caribbean flair to the Lexington scene. You'll find colorful, classic Cuban dishes such as "arroz con pollo" and "ropa vieja" alongside plantain crusted whitefish or Peruvian chicken, and a number of bold Latin fusion items. The drink list features an array of mojitos, margaritas and specialty drinks—only further amplifying the chic tropical vibe.

841 Lane Allen Road - (859) 303-5573 - [www.brasabana.com](http://www.brasabana.com)

### 114 **Buddha Lounge** LD \$\$

A modern, metropolitan sushi and tapas bar, featuring exposed brick walls, a 30-foot walnut bar, natural wood seating and a semi-open kitchen where you can watch sushi being prepared. It's one of the most exciting additions to a blossoming downtown dining scene—one you'll definitely want to check out.

109 North Mill Street - (859) 523-4723 - [www.buddhaloungeky.com](http://www.buddhaloungeky.com)

### 115 **El Charro** LD \$

Authentic fajitas, burritos, seafood, steaks, enchiladas and plenty more in a spacious, modern setting. Residents of South Lexington have been raving about El Charro since its opening, with good reason. As with any great Mexican restaurant, the details aren't overlooked—fresh salsas with quality tortilla chips, well crafted side items and attentive service. A perfect spot to relax and converse over a margarita or two.

4371 Old Harrodsburg Road - (859) 219-0200  
[www.elcharroauthenticmexicancuisine.com](http://www.elcharroauthenticmexicancuisine.com)

### 116 **El Rancho Tapatio** LD \$

Family owned and operated, the authentic "not your everyday Mexican" menu features taqueria-style tacos, tostadas, burritos and fajitas, along with street fare favorites such as sopas, gorditas, empanadas and more. Add some excitement with Mexican karaoke on the patio during the summertime.

144 Burt Road - (859) 373-9091 - [www.elranchotapatio.com](http://www.elranchotapatio.com)

**117 Gyroz Mediterranean Eatery LD V \$**

Welcoming and friendly, the staff is eager to help you with suggestions if you are new to Mediterranean food. Juicy gyroz, fluffy rice with fragrant spices, tangy tzatiki, creamy babaganoush, lightly crisp falafels; it's all here. The large portions and reasonable prices add to the appeal of this popular spot.

393 Waller Center - (859) 254-4976

**118 Jalapeno's LD \$**

Don't let the inexpensive menu fool you, you'll find plenty of delicious Tex-Mex classics at this colorful and friendly town favorite. Serving hearty, flavorful salsas alongside inventive specials such as cochinita pibrel-roast pork with pickled red onions and beans, you'll have plenty of fresh and authentic options to choose from. Some claim it home to the best queso in town...there's only one way to find out!

3130 Mapleleaf Drive Suite 160 - (859) 543-0441

1030 South Broadway - (859) 281-5171

295 New Circle Road - (859) 299-8299

**119 La Marquesa LD \$\$**

An authentic taqueria that might fly a little under-the-radar, but has made a number of loyal customers over the years. Ask someone who's been, and they're likely to swear by La Marquesa's fish tacos, carnitas, enchiladas, mole, ceviche, fresh guacamole and plenty more, all at a great value. Not to mention, the margaritas (2-for-1 every day after 5pm) have a reputation for being of the strong variety. What's not to love?

165 East Reynolds Road - (859) 225-4840

### 120 **Marikka's Restaurant D \$**

"Lexington's only authentic German restaurant." Choose from variations of schnitzel, wurst and plenty more, or go for more brew house-style appetizers such as mini corn dogs, chicken wings or a gigantic pretzel. You'll also find the most extensive beer list in town, with over 700 brews from all across the globe. Stick around after your meal for a game of billiards, darts or sand volleyball in the back.

411 Southland Drive - (859) 275-1925 - [www.marikkas.com](http://www.marikkas.com)

### 121 **Masala LD V \$\$**

A surefire recommendation when you ask about Indian food around town, Masala's menu is full of bright, authentic flavors. The chicken makhani and lamb rogan josh are crowd favorites, both perfectly complimented by tandoori-baked garlic naan. An extensive lunch buffet lets you sample the gamut of chicken, lamb, seafood and vegetarian specialties that many argue are some of the best Indian cuisine options in the region, let alone Lexington.

3061 Fieldstone Way - (859) 224-0001 - [www.eatatmasala.net](http://www.eatatmasala.net)

### 122 **Mi Pequena Hacienda LD \$\$**

A fun, festive and casual neighborhood Mexican restaurant—one that many locals consider their "go-to." Known for an extensive menu of big-portion sizzling fajitas, fish tacos, quesadillas, savory burritos and enchiladas, the family-friendly menu has something for everybody. Keep the freshly-prepared salsas and warm chips coming!

3501 Lansdowne Drive - (859) 245-4679 - [www.mipequenahacienda.com](http://www.mipequenahacienda.com)

123

**Miyako Sushi & Steakhouse LD V \$\$**

With skilled hibachi chefs ready to put on a show and master sushi chefs preparing ultra fresh and colorful plates, Miyako has been a local favorite for over a decade. The avocado tower, dancing tuna, kiss of fire and fried crab are among the most popular sushi rolls. Customers also rave about the Miyako fusion salad featuring salmon and tuna over fresh spring greens with mango, shaved daikon, avocado, and pickled ginger.

2547 Richmond Road – (859) 268-0708 – [www.miyakorestaurant.com](http://www.miyakorestaurant.com)

124

**Oasis Mediterranean Restaurant LD G V \$\$**

This authentic Middle Eastern restaurant is no mirage. Masters of spice and kings of kabobs, the food here is sure to satisfy a craving for the exotic. Gather up some friends and challenge the filling, yet affordable Oasis Platter (for 2), or sample a medley of Eastern Mediterranean flavor at the lunch buffet.

837 Chevy Chase Place – (859) 269-6440 – [www.oasisrestaurant.net](http://www.oasisrestaurant.net)

125

**Old San Juan Cuban Cuisine LD V \$**

This surprisingly authentic "mom and pop" spot is Lexington's only Cuban restaurant, but the appeal doesn't stop there. Serving traditional Cuban fare, each dish is simple and fresh with subtle nuances enriching each bite. Fill up on a perfectly pressed Cuban sandwich and a mango shake, or visit the in-house grocery and soda fountain to take some of the flavor home with you.

247 Surfside Drive – (859) 278-2682

### 126 **Osaka LD \$\$**

You're never short on big-flavor options at Osaka, with an extensive menu featuring more than 50 sushi rolls, fresh sashimi, teriyaki dinners and a wide array of noodle dishes. The staff takes pride in attentive and friendly service. Regulars recommend chef specialties such as the grilled red snapper and shogun chicken, the "Snow White" and "Lexington" rolls, and the spicy tuna or spicy salmon avocado salad.

3805 Dylan Place - (859) 296-2625 - [www.osakajapaneselexington.com](http://www.osakajapaneselexington.com)

### 127 **Planet Thai LD \$\$**

If you're looking for Thai food that's out of this world, look no further. You'll find an authentic menu that captures the essence of Thai cuisine, featuring award-winning recipes that perfectly balance the complex flavors of traditional Thai herbs and spices. The Red Curry noodles are a local favorite and a must-try!

2417 Nicholasville Road - (859) 373-8269 - [www.planetthai.net](http://www.planetthai.net)

### 128 **Sahara Mediterranean Cuisine LD V \$\$**

Make no mistake, this place puts the quality of its food before anything else. Fresh ingredients are used to make refreshingly authentic Mediterranean dishes at a surprisingly affordable price. Order made-from-scratch Middle Eastern cuisine like shawarma, falafel or kebabs, with sides of rice or hummus for one of the healthiest and tastiest meals in town.

3061 Fieldstone Way - (859) 224-1138 - [www.sahara-lex.com](http://www.sahara-lex.com)

**129 Sav's Grill and West African Cuisine LD G V \$**

Greeted by a big smile and warm colors, this West-African grill is as genuine and welcoming as it gets. Owner Sav cooks up recipes he learned growing up in Guinea, West Africa with a nod to traditional Southern favorites. From homey grits and hearty stews to fried plantains and peanut goat, you're sure to leave feeling sunny and satisfied.

304 South Limestone Street - (859) 368-7287 - [www.savsgrill.com](http://www.savsgrill.com)

**130 Taj India Indian Restaurant LD V \$\$**

Baldwinder Sinh loved sharing his passion for cooking Indian food, so he opened a restaurant. His menu offers traditional Indian cuisine, with sections of interesting combinations like the "Taj India chinese specials." Rich and flavorful sauces will delight the senses but it's the passionate, friendly staff that makes this hidden gem a true Lexington treasure.

154 Patchen Drive #68 - (859) 268-0055 - [www.tajindialexington.com](http://www.tajindialexington.com)

**131 Tandoor Fine Indian Cuisine LD \$\$**

A must-try for Indian food lovers. The chicken tikka masala over naan is a big hit, as are their array of curries, tandoori (clay oven) chicken and lamb, and a number of authentically-made items found in the all-you-can-eat buffet. Try out a mango lassi, a sweet and spiced yogurt-based drink. You'll also find a delightful array of vegetarian dishes, including the very flavorful tandoori-baked eggplant bharta.

3130 Mapleleaf Drive #112 - (859) 263-5771



# UNIQUE EXPERIENCES

You certainly can't go wrong with any of the dining experiences featured throughout this guide. But if you're looking for something a little more participatory, give one of these a try!

## **Bleu Plate Tours**

Overwhelmed by all of the amazing dining possibilities in town? Limited on time and want to try a little bit of everything? Bleu Plate Tours offers walking tours of downtown's most popular eateries. Featuring three different guided weekend tours, this is the best way to get a taste of Lexington's best dishes, while also taking in the culture, history and atmosphere of the city. The tours cover a little bit of everything, from upscale dining to the casual comfort food of some of the city's hidden gems. *Advanced tickets required.*

Heart of Lexington Tour: Saturday Mornings at 10am and 2pm

Sunday Stroll Tour: Sundays at 1:30pm

4008 Boone Creek Road - (855) 563-6464 - [www.bleuplatetours.com](http://www.bleuplatetours.com)



## Boone Creek Creamery at The Kentucky Proud Store

Employing traditional European techniques, Boone Creek Creamery produces quality, handcrafted cheeses using no mechanical equipment, which protects the flavor and texture of their products. Learn how to make mozzarella, mascarpone, yogurt, queso blanco, ricotta and hard cheeses in their cheese-making classes – you can find class schedules on their website!

2416 Palumbo Drive, Suite 110 – (859) 402-2364

[www.boonecreekcreamery.com](http://www.boonecreekcreamery.com)

## Crank & Boom Ice Cream Lounge

A local ice cream vendor turned brick-and-mortar café in the heart of the Distillery District, Crank & Boom has developed 40-50 unique flavors of ice cream, with 12 in regular rotation. The lounge's atmosphere strikes a balance between coffeehouse and dessert lounge, and features an espresso bar, a chocolate bar, plus beer, wine and spirits.

1210 Manchester Street – (859) 288-2176 – [www.crankandboom.com](http://www.crankandboom.com)

## Food Trucks

It's Lexington's culinary movement gone mobile! More than 30 active food trucks have hit the road to share their flavors with the city, offering cuisines ranging from locally-brewed coffee and craft ice cream to slow-roasted brisket tacos and authentic Greek gyros. You can find a full list of food trucks on the official Lexington Food Trucks website, but we recommend checking out their individual Facebook pages to see where to find them.

[www.lexingtonfoodtrucks.com](http://www.lexingtonfoodtrucks.com)

### **FoodChain**

Tucked inside a 90,000 square foot former Rainbo Bread factory just minutes from downtown sits FoodChain – an indoor, nonprofit farm capable of producing commercial amounts of lettuce, herbs, microgreens and fresh fish. FoodChain's overarching mission is to reconnect people with their food by providing education on urban indoor sustainable food production and aquaponics. Tours and demonstrations are held most Saturdays at 1pm, and attendees are encouraged to buy tickets ahead of time on their website. If you're hungry after your tour, you can head to the neighboring Smithtown Seafood to enjoy fresh fish and vegetables grown in the very same building.

501 West Sixth Street, Suite 105 – (859) 428-8380 – [www.foodchainlex.org](http://www.foodchainlex.org)

### **Lexington Pasta**

Longtime friends and business partners Reinaldo Gonzalez and Lesme Romero have made it their mission to bring fresh, authentic pasta to Lexington – and they haven't let us down! Their pasta is served at some of the best restaurants in Central Kentucky, as well as specialty stores and farmers markets around town. Stop by their restaurant, Pasta Garage, to taste exquisitely crafted pasta dishes, or learn how to make them yourself at a Lexington Pasta class.

962 Delaware Avenue – (859) 421-1764 – [www.lexingtonpasta.com](http://www.lexingtonpasta.com)

### **Phil Dunn's Kitchen**

Local chef and restaurant owner Phil Dunn was once chosen as Queen Elizabeth's personal chef on her first trip to Kentucky. In his cooking classes, you can learn tips and techniques for crafting gourmet meals in a state-of-the-art showroom kitchen at Architectural Kitchens and Baths. Part educational, part social, part delicious, Chef Dunn's class is always a recipe for a good time. *For further information and a schedule of classes, visit his website.*

345 Lafayette Avenue – (859) 533-3353 – [www.phildunncooks.com](http://www.phildunncooks.com)

## The Weekly Juicery

What began as two friends taking turns making fresh juices for one another has quickly turned into a rapidly growing business dedicated to the health and well-being of customers across Lexington, Louisville and Cincinnati. Using 100% organic produce to create “alive, raw and delicious” juices, the Weekly Juicery offers a Weekly Juice program that delivers juices right to their customers’ doorsteps. In addition to cold-pressed juices, they also offer fresh smoothies, juice cleanses, shots and a variety of raw foods.

436 Old Vine Street - (859) 368-8000 - [www.theweeklyjuicery.com](http://www.theweeklyjuicery.com)

## Wild Thyme Cooking School

Led by Kentucky native and respected Chef Allison Davis, Wild Thyme provides cooking classes for all skills levels and interests. With new class themes and meals featured each day, including “Cooking with Kentucky Bourbon,” “California Wine Dinner & Food Pairing,” and “Risotto Workshop,” it is one of Lexington’s most fun and rewarding dining experiences.

1060 Chinoe Road - (859) 523-2665 - [www.wildthymecooking.com](http://www.wildthymecooking.com)

## Wine + Market

In the mood for an elegant picnic? This boutique wine store and gourmet cheese shop has everything you need if you want to feel like you’re spending an afternoon in France. From fresh artisan bread to a growing craft beer selection, fine cheeses and deli meats, there’s a lot to try. But if you try anything, make sure it’s the macaroons; they’re to die for. They also offer weekly wine tastings, monthly wine classes, a monthly wine club and, occasionally, bourbon and beer tastings. Check out their website for a full list of special events.

486 West Second Street - (859) 225-0755 - [www.wineandmarket.com](http://www.wineandmarket.com)



— CRAVE Lexington

## FOOD EVENTS

Lexington has a number of fun and festive annual events dedicated to food and craft beer. The dates and locations of these festivities are subject to change, so be sure to check out their individual websites for details.

### **Alltech Craft Brews and Food Fest**

A festival showcasing the finest craft beer in the industry, along with Kentucky Proud food options and live music.

*May*

*Lexington Convention Center*

*430 West Vine Street*

[www.us.alltechbrewsandfood.com](http://www.us.alltechbrewsandfood.com)

### **Beer Cheese Festival**

A festival celebrating all things beer cheese, including a contest to determine the best local beer cheese made by Kentuckians, as well as live music, food and shopping.

*June*

*Winchester, KY*

[www.beercheesefestival.com](http://www.beercheesefestival.com)

## **Chew Series**

A monthly dinner series celebrating Lexington neighborhoods with farm-to-table, locally-sourced seasonal dinners, as well as local wine, beer and spirit pairings.

*Check website for dates*  
[www.lexeffectky.com/chew.html](http://www.lexeffectky.com/chew.html)

## **Craft Beer Week**

Beer enthusiasts unite! Craft Beer Week is a 10-day span of celebrations honoring local craft beer in Lexington. Enjoy tastings and drink specials at breweries all around town in the good company of brewers and beer lovers.

*May*  
[www.lexbeerscene.com](http://www.lexbeerscene.com)

## **CRAVE Lexington**

A two-day food & music festival perfect for friends, family, foodies (or people that just love to eat!) and more.

*August*  
*Masterson Station Fairgrounds*  
*3051 Leestown Road*  
[www.cravelexington.com](http://www.cravelexington.com)

## **Jefferson Street Soiree**

A culinary and musical festival along the bustling Jefferson Street corridor held in celebration of Beyond Grits and the Keeneland September Yearling Sale.

*September*  
[www.jeffersonstreetsoiree.com](http://www.jeffersonstreetsoiree.com)

## **Lexington Burger Week**

A weeklong festivity with 30+ participating restaurants as local chefs compete for the title of the best, most unique burger in town!

*July*  
[www.lexingtonburgerweek.com](http://www.lexingtonburgerweek.com)

## **Lexington Restaurant Week**

Your opportunity to discover the thriving culinary scene of Lexington, with dozens of participating restaurants offering their best, most inventive dishes.

*July*  
[www.lexrestaurants.com/  
lexington-restaurant-week](http://www.lexrestaurants.com/lexington-restaurant-week)



## FARMERS' MARKETS

Lexington is home to several local farmers' markets that offer impressive spreads of homegrown products. Browse seasonal selections of farm-fresh eggs, flowers, herbs, vegetables, pastured meats, cheeses, local honey, homemade dog treats and more! Be sure to check out their websites for additional locations, special events and vendor details.

### **Bluegrass Farmers' Market, Inc.**

Azur Restaurant & Patio – 3070 Lakecrest Circle  
Liquor Barn Hamburg Pavilion – 1837 Plaudit Place  
March-December  
Saturdays, 9am-2pm  
[www.bluegrassfarmersmarket.org](http://www.bluegrassfarmersmarket.org)

### **Chevy Chase Farmers' Market**

316 S. Ashland Avenue  
Summer Sundays  
10am-2pm

### **Lexington Farmers' Market**

Fifth Third Bank Pavilion – 241 West Main Street  
(859) 608-2655  
Saturdays, 7am – 2pm, year round  
*Additional seasonal locations on website*  
[www.lexingtonfarmersmarket.com](http://www.lexingtonfarmersmarket.com)

*Fun Fact: Delish.com named Lexington's Farmers' Market in their list of "The Best Farmers' Markets in Every State."*



- Daily Offerings Coffee Roastery

## COFFEE, TEA & DONUTS

Discover the thriving Lexington coffee, tea and donut scene by popping into a local shop for specialty coffees, fresh bakery items, herbal teas, local art and occasional live music performances.



**Broomwagon Bikes + Coffee**

800 North Limestone Street  
(859) 554-6938

**Coffea**

385 Rose Street  
(859) 253-6779

**Coffee Times Coffee House**

2571 Regency Road  
(859) 277-9140

**Common Grounds  
Coffee Shop**

343 East High Street  
(859) 233-9761

**A Cup of Common Wealth**

105 Eastern Avenue  
(859) 255-0270

**The Daily Grind**

4772 Hartland Parkway  
(859) 494-9313

**Daily Offerings  
Coffee Roastery**

529 West Main Street  
(859) 368-7906

**Donut Days Bakery**

185 Southland Drive  
(859) 277-9414  
814 Euclid Avenue  
(859) 269-8223

**Gift Box Tea Room**

3330 Partner Place, Suite 120  
(859) 278-2399

**Magee's Bakery**

726 East Main Street  
(859) 255-9481

**Mondelli's Bake Shop**

3120 Pimlico Parkway  
(859) 245-5377

**MonTea**

814 Euclid Avenue  
(859) 268-8327

**North Lime  
Coffee and Donuts**

575 North Limestone Street  
(859) 554-6026  
3101 Clays Mill Road  
(859) 303-6114

**Spalding's Bakery**

760 Winchester Road  
(859) 252-3737

**Third Street Stuff**

257 North Limestone Street  
(859) 255-5301

**Wild Fig Books & Coffee**

726 North Limestone Street  
(859) 252-3052

UNIQUE EXPERIENCES



— *Barrel House Distilling Co.*

# BOURBON DISTILLERIES

Explore the origins of America's native spirit at some of the Bluegrass' most celebrated bourbon distilleries, all within the city or just a short drive from Lexington. Each distillery offers their own unique tour and tastings, several for free. [www.VisitLEX.com/bourbon](http://www.VisitLEX.com/bourbon)

HISTORIC DISTILLERIES

**Buffalo Trace Distillery**

113 Great Buffalo Trace  
Frankfort, KY  
(502) 696-5926

**Castle & Key Distillery**

4455 McCracken Pike  
Frankfort, KY  
(859) 873-2481

**Four Roses Distillery**

1224 Bonds Mill Road  
Lawrenceburg, KY  
(502) 839-3436

**Wild Turkey Distillery**

1417 Versailles Road  
Lawrenceburg, KY  
(502) 839-2182

**Woodford Reserve  
Distillery**

7855 McCracken Pike  
Versailles, KY  
(859) 879-1812

CRAFT DISTILLERIES

**Barrel House Distilling Co.**

1200 Manchester Street  
Lexington, KY  
(859) 259-0159

**Bluegrass Distillers**

501 West 6th Street, #165  
Lexington, KY  
(859) 253-4490

**Hartfield & Co.**

718 Main Street  
Paris, KY  
(859) 559-3494

**Town Branch Distillery**

401 Cross Street  
Lexington, KY  
(859) 225-8095

**Wilderness Trail Distillery**

4095 Lebanon Road  
Danville, KY  
(859) 402-8707

RECIPE

# **BUZZ DU BRESIL**

from Michael Florence, Middle Fork Kitchen Bar

*Indulge in this delicious cocktail by Middle Fork's Michael Florence that will simultaneously give you a jolt of energy while making you feel like you are relaxing by a beach.*

## **INGREDIENTS**

1½ oz. Nate's Cold Brew  
Coffee Concentrate  
1½ oz. Plantation 5yr  
Barbados Rum

1 oz. Coconut Milk  
½ oz. Giffard Banane du Bresil  
Nutmeg

## **PUT IT TOGETHER**

In a chilled cocktail glass, combine all ingredients starting with Nate's Cold Brew Coffee Concentrate, then Plantation 5yr Barbados Rum. Add Coconut Milk and Giffard Banane du Bresil.

## **SERVE**

Top with a light nutmeg dusting and serve immediately.

*Fun Fact: Michael Florence was a finalist for "Bartender of the Year" for the 2013 Eater Awards in Boston!*



# THE BREWGRASS TRAIL

Most know us for our bourbon, but over the past several years, many dedicated Kentuckians have applied the same care and craftsmanship to beer making in the Bluegrass. The Brewgrass Trail offers a chance to experience this scene, showcasing the area's local breweries by way of a Brewgrass Trail passport. Pick yours up at any of the breweries or the Lexington Visitors Center.

[www.brewgrasstrail.com](http://www.brewgrasstrail.com)

**Alltech Lexington  
Brewing & Distilling Co.**

401 Cross Street  
(859) 225-8095

**Beer Engine**

107 Larrimore Lane, Danville  
(859) 209-4211

**Blue Stallion Brewing**

610 West Third Street  
(877) 928-2337

**Country Boy Brewing**

436 Chair Avenue  
(859) 554-6200

**Ethereal Brewing**

1224 Manchester Street  
(859) 309-1254

**Lemons Mill Brewery**

166 Marimon Avenue, Harrodsburg  
(859) 265-0872

**Life Brewpub**

2628 Richmond Road  
(859) 266-5433

**Mirror Twin Brewing Co.**

725 National Avenue  
(618) 406-3598

**Rooster Brew**

609 Main Street, Paris  
(859) 707-3436

**West Sixth Brewing Co.**

501 West Sixth Street  
(859) 705-0915

**West Sixth Greenroom**

109 West Main Street  
(859) 705-0915



## WINERIES

Winemaking is witnessing a strong revival in the Bluegrass, thanks to the region's climate and fertile soil. The area's picturesque vineyards offer tours, tastings, special events, horseback riding, live music, fine dining and even on-site lodging. You can also find the country's first commercial vineyard at the aptly named First Vineyard.



### **Black Barn Winery**

4200 Newtown Pike – Lexington, KY – (859) 552-2525

[www.blackbarnwinery.com](http://www.blackbarnwinery.com)

### **First Vineyard**

5800 Sugar Creek Pike – Nicholasville, KY – (859) 886-9359

[www.firstvineyard.net](http://www.firstvineyard.net)

### **Grimes Mill Winery**

6707 Grimes Mill Road – Lexington, KY – (859) 543-9691

[www.grimesmillwinery.com](http://www.grimesmillwinery.com)

### **Jean Farris Winery and Bistro**

6825 Old Richmond Road – Lexington, KY – (859) 263-9463

[www.jeanfarris.com](http://www.jeanfarris.com)

### **Talon Winery and Vineyards**

7086 Tates Creek Road – Lexington, KY – (859) 971-3214

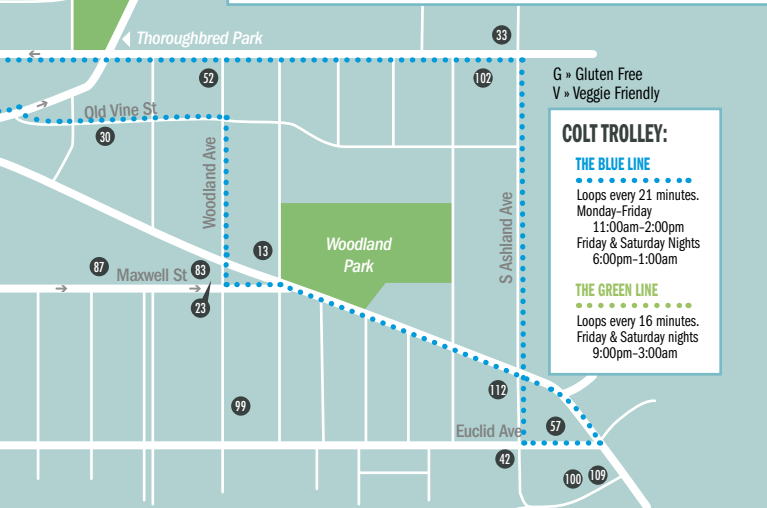
[www.talonwine.com](http://www.talonwine.com)





## DOWNTOWN DESTINATIONS

9. Lockbox \$\$
12. Minglewood \$
13. The Press Juice & Health Bar \$\$
15. Al's Bar and Beer Garden \$ V
16. Alfalfa \$\$ V
17. Columbia Steakhouse \$\$
18. Dudley's On Short \$\$\$
19. Joe Bologna's \$
23. Missy's Pie Shop
25. Pazzo's \$ V
27. Sawyer's Downtown Bar & Grill \$
30. Wines on Vine \$\$ V
32. Caldo \$
33. Cole's 735 Main \$\$\$ G V
34. Enoteca \$\$
40. Smithtown Seafood \$\$ V
41. Table Three Ten \$\$\$
42. The Sage Rabbit \$\$
43. Village Idiot \$\$ V
45. Distilled at Gratz Park \$\$\$ V
49. Le Deauville \$\$\$
50. Portofino \$\$\$ V
52. The Julep Cup \$\$\$ V
53. Tony's of Lexington \$\$\$ V
54. Triangle Grille \$\$
57. Bourbon n' Toulouse \$ G V
58. Clawdaddy's \$\$
61. Dad's Favorites Deli \$
64. Goodfella's Pizzeria \$ V
66. Lexington Diner \$ V
67. Limestone Blue \$\$ V
68. Saul Good Restaurant & Pub \$\$\$ V
71. Vinaigrette Salad Kitchen \$ G V
73. Bigg Blue Martini \$\$
76. JDI Grille and Tavern \$\$
77. Lexington Beerworks \$
80. Parlay Social \$\$ G
81. Sidebar Grill \$
83. Chatham's \$\$
84. Cheapside Bar & Grill \$\$
85. Grey Goose \$\$ V
87. Kentucky Native Café \$ V
89. Nick Ryan's Saloon \$\$ G V
91. Shakespeare & Co. \$\$ G V
92. Stella's Kentucky Deli \$ V
94. Blue Heron \$\$\$
97. Doodles \$
99. Great Bagel \$
100. Josie's \$\$ V
102. Magee's Bakery \$
105. County Club \$\$
109. Wagon Bones \$
112. Athenian Grill \$ V
114. Buddha Lounge \$\$
124. Oasis Mediterranean \$\$ G V
129. Sav's Grill and West African \$ G V



G » Gluten Free  
V » Veggie Friendly

### COLT TROLLEY:

#### THE BLUE LINE

Loops every 21 minutes.  
Monday-Friday  
11:00am-2:00pm  
Friday & Saturday Nights  
6:00pm-1:00am

#### THE GREEN LINE

Loops every 16 minutes.  
Friday & Saturday nights  
9:00pm-3:00am

A.P. Suggins Bar & Grill.....	49	Gluten-Free Miracles Bakery & Café <b>GV</b> .....	63
Al's Bar <b>V</b> .....	17	Good Foods Co-Op Café <b>GV</b> .....	43
Alfalfa <b>V</b> .....	17	Goodfella's Pizzeria <b>V</b> .....	43
Asuka Japanese Grill & Sushi .....	73	Great Bagel <b>GV</b> .....	64
Athenian Grill <b>V</b> .....	73	Grey Goose <b>V</b> .....	55
AZUR Restaurant & Patio <b>GV</b> .....	27	Gumbo Ya Ya.....	44
Bad Wolf Burgers.....	41	Gyroz Mediterranean Eatery <b>V</b> .....	75
Bella Notte <b>GV</b> .....	35	Han Cook In .....	11
Bigg Blue Martini.....	49	Harry's.....	56
Blue Door Smokehouse.....	67	Horseshoes Saloon.....	50
Blue Heron Steakhouse.....	58	Jax Burgers and Brews .....	12
Bourbon n' Toulouse <b>GV</b> .....	41	J. Renders BBQ .....	12
Bradford BBQ .....	11	J.J. McBrewhster's <b>G</b> .....	68
Brasabana .....	73	Jalapeño's .....	75
Broomwagon Bikes + Coffee .....	11	JDI Grille & Tavern .....	50
BRU Burger Bar .....	49	Jean Farris Winery & Bistro <b>GV</b> .....	36
Buddha Lounge .....	74	Joe Bologna's .....	18
Caldo <b>V</b> .....	27	Josie's <b>V</b> .....	64
Chatham's .....	55	The Julep Cup <b>V</b> .....	37
Cheapside Bar & Grill .....	55	JW's Steakhouse .....	36
Clawdaddy's .....	41	Keeneland Track Kitchen .....	18
Coffee Pub <b>GV</b> .....	63	The Ketch .....	46
Cole's 735 Main <b>GV</b> .....	27	Kentucky Native Café <b>V</b> .....	56
Columbia Steakhouse .....	17	Kilbern's .....	19
Cortland's.....	42	La Marquesa .....	75
County Club.....	67	Le Deauville .....	36
Crust.....	42	Le Matin Bakery and Zuni Café .....	64
Dad's Favorites Deli.....	42	Lexington Beerworks .....	50
Detroit Famous Coney Island.....	43	Lexington Diner <b>V</b> .....	44
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Malone's.....	19	Sawyer's .....	23
Maria's Kitchen .....	14	Shakespeare & Co. <b>GV</b> .....	57
Marikka's Restaurant.....	76	Sidebar Grill .....	52
Masala <b>V</b> .....	76	Smashing Tomato .....	45
MEATS BBQ MKT.....	14	Smithtown Seafood <b>V</b> .....	30
Merrick Inn <b>GV</b> .....	56	The Sports Page Bar & Grill .....	52
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Miyako Sushi & Steak House <b>V</b> .....	77	Tandoor Fine Indian Cuisine .....	79
National Provisions <b>V</b> .....	28	Tolly-Ho .....	23
Nick Ryan's Saloon <b>GV</b> .....	57	Tony's of Lexington <b>V</b> .....	38
Oasis Mediterranean <b>GV</b> .....	77	Triangle Grille .....	38
OBC Kitchen .....	29	Tulip Bistro and Bar <b>GV</b> .....	38
Old San Juan Cuban Cuisine <b>V</b> .....	77	Village Idiot <b>V</b> .....	31
Osaka .....	78	Vinaigrette Salad Kitchen <b>GV</b> .....	46
Paddock Grille .....	51	Wagon Bones Grill .....	69
Palmer's Fresh Grill <b>GV</b> .....	57	Willie's Locally Known .....	69
Parkette Drive-In .....	20	Winchell's.....	23
Parlay Social <b>G</b> .....	51	Windy Corner <b>GV</b> .....	59
Pasta Garage Italian Café <b>V</b> .....	29	Wines On Vine <b>V</b> .....	23
Pazzo's <b>V</b> .....	20		
Pho BC <b>GV</b> .....	29		
Planet Thai .....	78		
Portofino <b>V</b> .....	37		
The Press Juice & Health Bar .....	15		
Proud Mary's Honky Tonk BBQ .....	68		
Ramsey's Diner .....	20		
Red State BBQ .....	68		
The Sage Rabbit .....	30		
Sahara Mediterranean Cuisine <b>V</b> .....	78		
Sal's Chophouse <b>V</b> .....	37		
Saul Good Restaurant & Pub <b>V</b> .....	45		
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## Bluegrass Local Sourcing Designation

New to this year's Beyond Grits guide is the Bluegrass local sourcing designation, which highlights the amount of dollars invested in local farms by local restaurants and businesses.

Supporting our local food system has important implications for consumers, farmers and our community as a whole. Specifically, buying food from Kentucky farmers directly benefits our local food and farm economy by keeping dollars locally that can then be reinvested in our community.

 **SPENT UP TO \$14,999**  
 **SPENT \$15,000-\$29,999**  
 **SPENT OVER \$30,000\***

The restaurants and food businesses in this guide marked with a blue tractor regularly source ingredients

from Kentucky farms. We are so proud of our restaurants that are committed to supporting Kentucky farmers. When dining out, always be sure to ask what's local! Visit [www.bgfarmtotable.org](http://www.bgfarmtotable.org) to learn more.

*\*Spending between June 1, 2015-May 31, 2016*



Bluegrass Farm to Table, an initiative of the City of Lexington's Economic Development, works to increase coordination and collaboration among all stakeholders at all levels of the local food system—from production to consumption—in an effort to build a more robust local food economy.

# #Share THE Lex

We would love to see and hear about your experiences! Tag your posts online using #sharethelex and be sure to leave reviews for your favorite spots on Trip Advisor, Yelp and UrbanSpoon. Help us get the word out about the very best that Lexington has to offer!



VISITLEX

VisitLEX.com

*Kentucky*  
UNBRIDLED SPIRIT