Starters

- Gluten free bread substitute available for $1

**SAUSAGE TRIO** served with bourbon mushrooms and onions, garlic truffle crustini, Sriracha Bourbon BBQ, and spicy house mustard 14

**SPICY SHRIMP** (great to share) sauteed shrimp with spicy sausage, peppers, onions, in our white wine creole reduction. Served with a toasted truffle baguette for dipping 14

**BÉARNAISE TRUFFLE FRIES** béarnaise, white truffle oil, shaved parmesan, and scallions 13 **TRUFFLE BUTTERED CRAB** or **BBQ PORK BELLY** 14

**SEARED AHI TUNA** seared rare ahi tuna sliced and glazed with sweet and spicy soy sauce, topped with green onions and toasted sesame seeds, served with wasabi aioli 17

**SWEET AND SPICY RIBS** tossed in Sriracha Bourbon BBQ, shaved jalapeños, and toasted sesame seeds 14

**BAKED GOAT CHEESE** zesty cabernet marinara with fresh basil pesto, served with braided garlic truffle rolls 12

**SALMON BRUSCHETTA** house-cured salmon, goat cheese spread, red onion, capers, cucumbers, balsamic reduction, créme fraîche, and fresh dill 14

**AHI POKE LETTUCE WRAPS** ahi tuna, sesame, cucumbers, ginger, red onion, tomato, avocado, sweet and spicy soy, and wasabi aioli 15

**PRETZELS & BEER CHEESE** baked beer cheese with soft braided pretzels and spicy house mustard 12

**GRILLED BRIE** with bourbon pear chutney, candied pecans, and seasonal berries served with a toasted baguette and truffle butter 15

Salads & Soups

- add grilled chicken breast or shaved chicken 5, grilled salmon 7, grilled shrimp 8, seared ahi tuna 7, or 4 oz. filet medallion 8

**GRILLED HEARTS OF ROMAINE** with seasonal tomatoes, blue cheese crumbles, red onion, cucumbers, chopped, baked, and dill ranch 17

**ENTRÉE CAESAR SALAD** chopped romaine lettuce tossed in Carson's own caesar dressing, topped with white truffle garlic croutons and finished with freshly grated parmesan cheese. Served with a truffle roll 13

**SPINACH & FIELD GREENS** with mandarin oranges, pears, candied pecans, Granny Smith apples, red onion, dried cranberries, tossed in our raspberry vinaigrette and topped with blueberry vanilla goat cheese 13

**CAPRESE SALAD** fresh seasonal tomatoes, burrata cheese, fresh basil pesto, balsamic reduction, and extra virgin olive oil 14

**SOFT SHELL CRAB SALAD** hearts of romaine, field greens, avocado, tomato, cucumber, bacon, and red onion, tossed in our spicy dill ranch dressing, topped with flash-fried soft shell crab and drizzled with créme fraîche and Sriracha 17

**CHOPPED NAPA** with napa cabbage, hearts of romaine, snow peas, shredded carrots, purple cabbage, sunflower seeds, almonds, and ramen noodles; tossed in our sweet soy vinaigrette 13

**SALAD DU JOUR** or **ROMANE WEDGE SALAD** or **CAESAR SALAD** 8

Soup & Salad
today's soup, with a romaine wedge salad or caesar salad and our braided garlic truffle roll 13

Sandwiches & Burgers

- serve your choice of our house seasoned fries OR romaine wedge salad OR caesar salad OR soup of the day substitute any burger patty for our cauliflower quinoa patty - gluten-free bread substitute available for $1

**VEAL PASTRAMI SANDWICH** shaved veal pastrami with melted swiss, Russian dressing, and topped with our spicy jalapeño ciliantro cole slaw 16

**SHAVED PRIME RIB** with bourbon marinated onions and chives, horseradish cream, mozzarella, and rosemary demi-glace 17

**GRILLED HAM & GRUYÈRE** with bourbon pear chutney, house mustard, cherrywood smoked bacon, and topped with an over easy egg 14

**BOURBON BBQ GLAZED PORK BELLY** shaved and piled high in bourbon sauce with smoked gouda cheese sauce, lettuce, tomato, red onion, and garlic aioli 14

**BUFFALO CHICKEN SANDWICH** (GRILLED OR FRIED) tossed in buffalo sauce, served with lettuce, tomato, red onion, dill ranch dressing, and blue cheese crumbles 14

**PESTO CHICKEN SANDWICH** grilled and carved chicken breast topped with mozzarella, fresh basil pesto, lettuce, tomato, fresh basil, garlic aioli, and balsamic reduction 14

**SOFT SHELL CRAB BLT** lightly fried, topped with spicy dill aioli, lettuce, tomato, red onion, avocado, and chives, smoked wood cooked, 17

**BLACKENED SALMON SANDWICH** topped with lettuce, tomato, red onion, and dill ranch 15

**PORK BELLY BEER CHEESE BURGER** topped with lettuce, tomato, fried onion strings, spicy aioli, and finished with our Sriracha Bourbon BBQ sauce 14

**BÉARNAISE BURGER** topped with bacon, an over easy egg, garlic aioli, lettuce, and tomato, red onion 14

**SO-CAL CHEESE BURGER** American cheese, lettuce, tomato, grilled smoked onions, bread & butter pickles, and thousand island dressing 13

**BACON & SWISS BURGER** lettuce, tomato, red onion, bacon jam, melted swiss cheese, and garlic aioli 14

**PORTOBELLO SANDWICH** marinated portobello mushroom grilled and topped with our house goat cheese with roasted red pepper, red onion, tomato, bibb lettuce, balsamic reduction, avocado, and garlic aioli on our toasted brioche bun 13

**HAM & BRIE MELT** honey glazed ham with melted brie cheese, gruyère snake apples and topped with honey mustard dressing on a toasted hokie roll 15

Steaks

- our steaks are served with your choice of romane wedge salad, caesar salad or soup of the day • add grilled shrimp to any steak 8

**FILET MEDALLIONS** two 4 oz. medallions grilled and served on Yukon gold mashed potatoes with rosemary demi-glace, asparagus, béarnaise, garnished with microgreens and an edible orchid 14

**NEW YORK STRIP** 12 oz. flame grilled center cut New York strip, served with Yukon Gold mashed potatoes, steamed broccoli with smoked gouda cheese sauce, rosemary demi-glace, and our house truffle butter 42

**BONE-IN RIBEYE** 18 oz. Flame grilled ribeye, finished with truffle butter, with steamed broccoli topped with smoked gouda cheese sauce and our bourbon mushrooms and onion 55

**BARREL CUT FILET MIGNON** 8 oz. seared filet served with yukon gold mashed potatoes, haricots verts, rosemary demi-glace and our house truffle butter 42

**CREOLE FILET** 8 oz. seared filet medallion served on smoked gouda Wiesenberger grits, blistered heirloom tomatoes, topped with shrimp sautéed in truffle butter, and served with creole white wine reduction 45

**OSCAR STYLE MEDALLIONS** two 4 oz. filet medallions served on smoked gouda Wiesenberger grits, topped with bacon, an over easy egg, garlic aioli, and truffle butter 42

**SWEET AND SPICY PRIME SIRLOIN STEAK** 8 oz. Flame grilled prime sirloin, glazed with our Sriracha bourbon BBQ sauce on a bed of Yukon Gold mashed potatoes and topped with fried onion strings 29

**FILET MEDALLIONS & SCALLOPS** two 4 oz. filet medallions and two seared scallops on a bed of smoked gouda Wiesenberger grits; topped with our crab and shrimp white wine mustard 45

Entries

- add our romane wedge salad, side caesar salad or soup of the day to any entrée below 5

**SCALLOPS** sautéed in garlic butter and served on smoked gouda Wiesenberger grit cakes, seared pork belly, and white wine balsamia, finished with heirloom tomatoes, frisse and micro greens 35

**CARSON’S CHICKEN FRIED CHICKEN** buttermilk marinated chicken breasts breaded and fried on a bed of Yukon Gold mashed potatoes, served with haricots verts and topped with pork belly sassy gravy and pork belly 25

**SMOKED GOUDE MACARONI & CHEESE** with creamy smoked gouda cheese, shaved parmesan, scallions, and truffle oil 21 **ADD BBQ PORK BELLY 4 OR SHRIMP 20**

**ROSE LINGUINI** seafood marinated with creole aioli, heirloom tomatoes, asparagus tips, rose wine, topped with shaved parmesan and served with a baguette 22 **ADD CHICKEN 5, SALMON 6, OR SHRIMP 7**

**GRILLED SALMON OSCI Style** served on Yukon Gold mashed potatoes and asparagus, topped with béarnaise and truffle buttered crab 29

**CREOLE SHRIMP & GITS** with spicy sausage, peppers, onions, jalapeños and our white wine reduction 26

**SWEET & SPICY RIB ENTRÉE** Tossed in Sriracha bourbon BBQ, shaved jalapeños, and toasted sesame seeds served with smoked gouda macaroni and cheese and Carson’s House seasoned fries 29

**18% Gratuity will be added to parties of 13 (guests) or more. Please notify us of any food allergy - not every ingredient is listed and your well-being is important to us.**

State food code requires us to inform you consuming raw or uncooked meats and seafood may increase your risk of foodborne illness.

Menu V. 9 July 2020
Thank You For Being Here
Mark & Carson Fichtner

General Manager
Kyle Zimmerman

Executive Chef
Larry Hunter

Saturday & Sunday Brunch
10:00 am - 2:00 pm

Sunday Live Jazz
11:00 am - 2:00 pm

carsonsfoodanddrink.com  •  Facebook/CarsonsLexington  •  Instagram/carsons_lexington  •  Twitter/CarsonsLex

Children's Menu
10 and under • includes a drink and a side item
ALL Children's Selections $9

MACARONI & CHEESE
CHEESEBURGER
GRILLED CHEESE
GRILLED CHICKEN BREAST
BBQ RIBS
GRILLED PB&J

Sides
CARSON'S SEASONED FRIES 6
SMOKED GOUDA MACARONI & CHEESE 6
YUKON GOLD GARLIC MASHED POTATOES 6
(TOP YOUR POTATOES WITH ROSEMARY DEMI-GLACE FOR NO ADDITIONAL COST)
ASPARAGUS WITH BÉARNAISE 7
BOURBON MUSHROOMS AND ONIONS 6
BBQ PORK BELLY MACARONI AND CHEESE 6
HARICOTS VERTS 6
BROCCOLI WITH SMOKED GOUDA CHEESE SAUCE 6
WEISENBERGER CHEESE GRITS 6