



Old Vine Bistro

859.523.4141

SOUP AND SALADS

- HOUSE-MADE SOUP OF THE DAY \$8
- CLASSIC CAESAR SALAD \$8
crisp romaine hearts | sourdough croutons | freshly shaved parmesan cheese
- OV BISTRO SALAD \$10
local field greens | granny smith apples | farm-fresh goat cheese | raspberries | candied pecans | champagne-raspberry vinaigrette
- STEAKHOUSE ICEBERG WEDGE \$10
baby heirloom tomatoes | crispy smoked bacon | maytag bleu cheese | creamy buttermilk ranch dressing
- ITALIAN BURRATA SALAD \$14
prosciutto da parma | baby heirloom tomatoes | baby arugula | extra virgin olive oil | 15yr aged balsamic vinaigrette

APPETIZERS

- GRANDSTAND CHIPS \$9
house seasoned potato chips | smoked bacon | bleu cheese fondue
- WHIPPED FETA DIP \$12
creamy feta blended with herbs | red pepper-honey drizzle | grilled pita points | raspberries
- BOOM BOOM SHRIMP \$12
lightly dusted & fried shrimp | sambal aioli | scallion | black sesame seed
- THE TRIPLE CROWN \$14
pimiento cheese | benedictine | beer cheese fondue | crostini | hand-cut crudite
- CLASSIC SHRIMP COCKTAIL \$15
six jumbo shrimp | southern tangy cocktail sauce | lemon
- PAN-SEARED FILET MIGNON THUMBITS \$16
crisp garlic crostini | garlic-lemon gremolada
- FROMAGE FOR TWO \$17
rotating selection of imported cheeses | prosciutto | fresh fruit | selection of nuts & pickled vegetables | dijon mustard | crostini

SIDES

substitute | a la carte

- CLASSIC - | \$3
grilled asparagus | haricots verts | sweet potato fries
crispy herbed fries | garlic mashed yukon gold potatoes
sweet fire brussels sprouts
- PREMIUM \$3 | \$6
creamy lobster alfredo mac & cheese
side bistro salad | fresh berries

SOFT DRINKS | ICED TEA | COFFEE \$3

WIFI: Old Vine Bistro - Guest Password: Bistro400

HANDHELDS

- BLACK & BLEU WRAP \$13
blackened chicken breast | bleu cheese crumbles | heirloom cherry tomato | red onion | local field greens | honey vinaigrette
crispy herbed fries
- BOURBON BACON JAM BURGER \$13
classic bacon jam | bbq sauce | cheddar cheese | coffee-dusted fried onions | sweet potato fries
- CHICKEN & BRIE SANDWICH \$15
roasted chicken breast | toasted baguette | double cream brie | apricot preserves | arugula | crispy herbed fries
- SMOKED SALMON QUESADILLA \$17
house-smoked salmon | goat cheese | smoked bacon | shaved red onion | baby heirloom tomatoes | creamy chipotle sauce

ENTREES

- OV FISH N' CHIPS \$18
atlantic cod | jalapeno-corn tartar | malted vinegar | crispy herbed fries
- KY BOURBON FRIED CHICKEN \$22
garlic mashed yukon gold potatoes | haricots verts | spicy bourbon mustard | hot pepper honey drizzle
- DERBY BIRD HOT BROWN \$24
bourbon pecan waffle | smoked ham | ky bourbon fried chicken breast | grilled tomato | applewood smoked bacon | mornay | baked parmesan | hot pepper honey drizzle
traditional bistro brown | \$14
- BLACKENED BBQ SALMON \$26
8oz pan seared blackened salmon filet | whipped sweet potatoes | sweet fire brussels sprouts
🍷 bread & butter pinot noir
- SHRIMP A LA TORTELLINI \$28
jumbo shrimp | five-cheese tortellini | creamy lobster alfredo | roasted red peppers | seared artichokes | parmesan cheese
🍷 wente morning fog chardonnay
- THE BLUEGRASS FILET \$34
8oz filet mignon | garlic mashed yukon gold potatoes | grilled asparagus | house herbed butter | port wine sauce | coffee-dusted fried onions
🍷 freakshow cabernet sauvignon

VEGETARIAN OPTIONS AVAILABLE UPON REQUEST

ENJOY YOUR VISIT TO OV BISTRO
Housed in the original 1930s Taylor Tire Garage on Old Vine Street, we present Lexington with a renovated, modern atmosphere embodied with hints of traditional Kentucky culture and classical American cuisine.
Facebook.com/ovbistro Follow Us! Scratch-made desserts available daily! @ovbistro

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.