

Starters

- SAUSAGE TRIO** served with bourbon mushrooms and onions, garlic truffle crustinis, sriracha bourbon bbq, and spicy house mustard 14
- COCONUT CURRY MUSSELS** steamed in our coconut curry cream sauce and served with a toasted baguette 13
- BÉARNAISE TRUFFLE FRIES** béarnaise, white truffle oil, shredded parmesan, and scallions 12
ADD CRAB WITH GARLIC BUTTER or BBQ PORK BELLY 4
- SWEET AND SPICY RIBS** tossed in sriracha bourbon bbq, shaved jalapeños, and toasted sesame seeds 12
- BAKED GOAT CHEESE** zesty cabernet marinara with fresh basil pesto, served with braided garlic truffle rolls 11
- SALMON BRUSCHETTA** house cured salmon, goat cheese spread, red onion, capers, cucumbers, balsamic reduction, crème fraîche, and fresh dill 14
- AHI POKE LETTUCE WRAPS** ahi tuna sashimi, cucumbers, ginger, red onion, tomato, avocado, sweet and spicy soy, and wasabi aioli 13
- PRETZELS & BEER CHEESE** baked beer cheese with soft braided pretzels and spicy house mustard 11
- 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 6, grilled shrimp 7, or 4 oz. filet medallion 8

- GRILLED HEARTS OF ROMAINE** with seasonal tomatoes, bleu cheese crumbles, red onion, cucumbers, chopped bacon, and dill ranch 11
- 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 12
- 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 crème fraîche and sriracha 15
- CHOPPED NAPA** with hearts of romaine, snow peas, shredded carrots, purple cabbage, sunflower seeds, almonds, and ramen noodles tossed in our sweet soy vinaigrette 11
- SOUP DU JOUR or ROMAINE WEDGE SALAD** served with our braided garlic truffle roll 8
- SOUP & SALAD** today's soup, with a romaine wedge salad and our braided garlic truffle roll 10

Sandwiches & Burgers

served with your choice of our house seasoned fries, romaine wedge salad, or soup of the day
****substitute any burger patty for our cauliflower quinoa patty - ask about our gluten-free bread****

- SHAVED PRIME RIB** with bourbon mushrooms and onions, horseradish cream, mozzarella, and rosemary demi-glace 16
- 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 bbq with smoked gouda cheese sauce, lettuce, tomato, red onion, and garlic aioli 13
- HICKORY SMOKED PULLED PORK** topped with bourbon bbq sauce, cheddar cheese, cherrywood smoked bacon, lettuce, tomato, and red onion 13
- PESTO CHICKEN SANDWICH** grilled and carved chicken breast topped with mozzarella, fresh basil pesto, lettuce, tomato, fresh basil, garlic aioli, and balsamic reduction 13
- 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, tomato, and red onion 13
- SO-CAL CHEESE BURGER** american cheese, lettuce, tomato, grilled smoked onions, bread & butter pickles, and thousand island dressing 12
- BACON JAM & SWISS BURGER** lettuce, tomato, red onion, bacon jam, melted swiss cheese, and garlic aioli 14
- SOFT SHELL CRAB BLT** lightly fried, topped with spicy dill aioli, lettuce, tomato, red onion, avocado, and cherrywood smoked bacon 16
- BLACKENED SALMON SANDWICH** topped with lettuce, tomato, red onion and dill ranch 15
- VEAL PASTRAMI SANDWICH** shaved veal pastrami with melted swiss, russian dressing, and topped with our spicy jalapeño cilantro coleslaw 15

Vegan & Gluten Free Entrées

- TOFU STIR-FRY** red, yellow, and green peppers, jalapeños, red onion, snow peas, and carrots all sautéed together in our vegan, gluten free teriyaki and placed on a bed of jasmine rice, topped with toasted sesame seeds and green onions 20
- PORTOBELLO VEGETABLE STACK** bibb leaf lettuce, grilled tomatoes, asparagus, red, yellow and green bell peppers, red onion, and jalapeño, sautéed and topped with sliced avocado and a marinated portobello mushroom with balsamic reduction, cilantro lime vinaigrette and sriracha 22
- CHICKPEA CURRY** chickpeas, peppers, carrots, potatoes, onions, tomatoes, and snow peas sautéed in our house curry sauce and served over our jasmine rice 19

Steaks

our steaks are served with your choice of romaine wedge salad, or soup of the day • add grilled shrimp to any steak 7

- COWBOY RIBEYE** 18 oz. ribeye, served with seasoned fries, bourbon mushrooms and onions, and finished with our house truffle butter 45
- FILET MEDALLIONS** two 4 oz. medallions grilled and served on garlic mashed potatoes with rosemary demi-glace, asparagus, béarnaise, garnished with micro greens and an edible orchid 32
- NEW YORK STRIP** 12 oz. flame grilled center cut new york strip, served with garlic mashed potatoes, steamed broccoli with smoked gouda cheese sauce, rosemary demi-glace, and our house truffle butter 36
- SWEET AND SPICY PRIME SIRLOIN STEAK** 8 oz. flame grilled prime top sirloin, glazed with our sriracha bourbon bbq sauce on a bed of garlic mashed potatoes and topped with fried onion straws 28
- CREOLE FILET** 8 oz. seared filet mignon on smoked gouda wiesenberger grits, blistered heirloom tomatoes, shrimp sautéed in truffle butter, and served with creole white wine reduction 42
- PRIME TOP SIRLOIN** 8 oz. flame grilled prime top sirloin, served with haricots verts and smoked gouda macaroni and cheese 28

Entrées

Add our romaine wedge 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 béarnaise, finished with heirloom truffle tomatoes, frisée and micro greens 35
- SWEET & SPICY RIB ENTRÉE** tossed in sriracha bourbon bbq, shaved jalapeños, and toasted sesame seeds served with carson's house seasoned fries and jalapeño cilantro coleslaw 24
- CARSON'S CHICKEN FRIED CHICKEN** buttermilk marinated chicken breasts breaded and fried on a bed of garlic mashed potatoes, served with haricots verts and topped with pork belly sage gravy and pork belly 25
- SMOKED GOUDA MACARONI & CHEESE** with creamy smoked gouda cheese, shaved parmesan, scallions, and truffle oil 20
ADD BBQ PORK BELLY 4 OR SHRIMP 7
- ROSÉ LINGUINI** seafood marinara with creole alfredo, heirloom tomatoes, rosé wine, topped with shaved parmesan and served with a baguette 20
ADD CHICKEN 5, SALMON 6, OR SHRIMP 7
- GRILLED SALMON OSCAR STYLE** served on garlic mashed potatoes and asparagus, topped with béarnaise and buttered lump crab 28
- CREOLE SHRIMP & GRITS** with spicy sausage, peppers, onions, jalapeños and our creole white wine reduction 24

*Please notify us of any food allergies - 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 food borne illness*



Carson's

FOOD & DRINK

Thank You For Being Here
Mark & Carson Fichtner

Executive Chef
Larry Hunter

Join us for Brunch
Saturdays & Sundays
10:00 am - 2:00 pm

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Children's Menu

10 and under • includes a drink and a side item

- MACARONI & CHEESE 8
- BBQ RIBS 8
- GRILLED PB&J 8
- CHEESEBURGER 8
- GRILLED CHICKEN BREAST 8

Sides

- CARSON'S SEASONED FRIES 6
- SMOKED GOUDA MACARONI AND CHEESE 6
- GARLIC MASHED POTATOES 6
- ASPARAGUS WITH BÉARNAISE 6
- BOURBON MUSHROOMS AND ONIONS 6
- JALAPEÑO CILANTRO COLESLAW 6
- HARICOTS VERTS 6
- BROCCOLI WITH SMOKED GOUDA CHEESE SAUCE 6
- WEISENBERGER CHEESE GRITS 6