



Chenault

PIZZA

Pizzas available in 7" and 14" inch crust.

Cauliflower Crust (10 inch) Available Upon Request.

CLASSICS

Cheesy Bread (10 INCH)

10

Garlic Butter base with Mozzarella and Cheddar Cheese. Served with side of Robust Tomato Sauce.

Cheese Pizza

6 | 11

Robust Tomato Sauce with Mozzarella Cheese.

Pepperoni Pizza

8 | 15

Robust Tomato Sauce with Mozzarella Cheese and Pepperoni.

DESSERT

Original Poosey Puffs

6

House-made dough pastries dusted with powdered sugar.
Served with your choice of dipping sauce: Caramel, Chocolate, Blackberry, or Vanilla Frosting.

Pumpkin Spice Poosey Puffs

6

Tossed in cinnamon-pumpkin sugar and served with caramel sauce.

SPECIALTIES

Margherita Pizza

8 | 15

Extra Virgin Olive Oil, Roma Tomatoes, Fresh Mozzarella, Basil, and Drizzled with Balsamic Glaze.

BBQ Chicken

9 | 18

BBQ Sauce with Grilled Chicken, Red Onion, Banana Peppers, and Mild Cheddar Cheese.

Chicken Bacon Ranch

9 | 18

Ranch Base with Grilled Chicken, Real Bacon Pieces, and Mozzarella Cheese.

Garden Pizza

9 | 18

Robust Tomato Sauce with Mushrooms, Olives, Spinach, Red Onion, Tomatoes, Bell Peppers, and Drizzled with Basil Pesto.

Autumn Harvest

9 | 18

Olive Oil Base with Roasted Butternut Squash, Caramelized Onions, Sage, Mozzarella, & Goat Cheese.

Sweet & Spicy Italian

10 | 19

Marinara Base with Italian Sausage, Peppadews, Mozzarella, and a Hot Honey Drizzle.

CHARCUTERIE BOARDS

Cheeses: Brie, Gouda & Goat Cheese | Meats: Pepperoni, Salami & Prosciutto

Small Board - Serves 1-2 people

11

Choose One Meat, One Cheese

Medium Board - Serves 2-4 people

19

Choose Two Meats, Two Cheeses

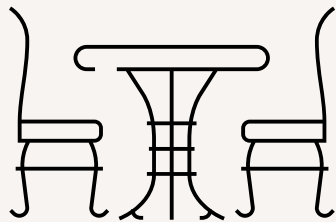
Large Board - Serves 3-5 people

25

Choose Three Meats, Three Cheeses

All boards are served with a mix of nuts, olives, seasonal fruit, jam, and crackers.

 seasonal item



CHENAULT BISTRO

Casual dining, carefully curated.



APPETIZERS

9 Caprese Bruschetta

Six Toasted Crostini with Fresh Mozzarella, Vine-Ripened Tomatoes, Basil, and Balsamic Glaze.

Potato Skins 7

Six Potato Skins topped with Cheddar, Bacon, and Scallions. Served with your choice of Sour Cream or House-Made Ranch.

SOUP & SALAD

7 Tomato Bisque Soup

Our Famous, House-Made Tomato Bisque Soup. (Bowl)

8 Baked Potato Soup

Creamy, Loaded Potato Soup topped with Bacon, Cheddar, Sour Cream and Scallions. (Bowl)

Chopped Antipasto Salad 14

Romaine, Diced Salami, Provolone Cheese, Tomatoes, Garbanzo Beans, Red Onions, Kalamata Olives, and Pepperoncini in a Creamy Vinaigrette.

SANDWICHES & BURGERS

*served with a side of your choice
a la carte available*

*6 oz. locally sourced
beef served on a
toasted brioche bun*

11 Chicken Salad Croissant

House-Made Chicken Salad on a Buttery Croissant.

13 Italian Panini

Pepperoni, Salami, Provolone and Roasted Red Pepper in a Panini.

13 Fall Chicken Caesar Wrap

Roasted Sweet Potato and Kale Seasonal Wrap with Shaved Parmesan and Caesar Dressing.

13 Turkey, Apple, & Brie Panini

Roasted Turkey Breast, Sliced Apples, and Creamy Brie in a Panini. Served with your choice of Honey Dijon or Cranberry-Apple Chutney.

The Front Porch Burger 14

*A timeless Cheeseburger done right.
American Cheese, Romaine, Tomato, and Kosher Pickles.*

The Brie n' Fig Burger 15

Creamy Brie, Red Wine Caramelized Onions, and a Dollop of Fig Jam.

The BBQ Burger 15

*Glazed with Smoky BBQ Wine Sauce, topped with Crispy Bacon, Cheddar Cheese, and Tobacco Onions.
Optional: Add Jalapeños for a kick.*

SIDES

Tomato Bisque Soup Cup

Our Famous, House-Made Tomato Bisque Soup.

Baked Potato Soup Cup

Loaded Potato Soup topped with Bacon, Cheddar, Sour Cream and Scallions.

Fruit Cup

Small Cup of Fresh Seasonal Fruit.

House-Made Chips

Basket of House-Made Chips Tossed in Truffle Salt and Parmesan.





WINE OFFERINGS

Red Wine

 **BOURBON BARREL AGED RED** 7 | 27
Aged in Wilderness Trail Bourbon Barrels for six months.

 **ROUGE** 7 | 27
Made from Cabernet Sauvignon, Merlot, and Cabernet Franc grapes, aged in new oak barrels.

 **REBECCA'S RESERVE*** 9 | 40
Our Cabernet Sauvignon is a full-bodied wine with notes of cherry, black currant, and leather.

 **CABERNET FRANC** 7 | 27
Aged in new oak barrels. Notes of cherry, raspberry, and bell pepper.

 **MALBEC*** 7 | 28
Aged in new oak barrels. Notes of plum, black cherry, black currant, and vanilla.

 **HOMEGROWN RED** 6 | 24
Made with 100% estate grown Chambourcin grapes, aged in oak barrels for one year. Notes of pink peppercorn and grape jam.

 **ED'S RED** 6 | 22
This semisweet, unoaked wine is made with our estate grown Chambourcin grapes.

 **SAM'S FIX IT JUICE** 6 | 18
Our sweetest and most popular wine, made from 100% Concord grapes.

Wine Tastings

 **DRY FLIGHT** 7
Chardonnay, Rouge, Cabernet Franc & Homegrown Red

 **SWEET FLIGHT** 7
Riesling, Bovine Blush, Sundy Best & Sam's Fix it Juice

 **CHENAULT FAVORITES** 7
Bourbon Barrel Aged Red, Rebecca's Reserve, Rosé of Pinot Noir & Ed's Red

White Wine

 **CHARDONNAY** 6 | 22
A dry, buttery, and full bodied wine aged in new oak.

 **BLANC** 6 | 18
Made from Vidal Blanc grapes with notes of citrus and green apple.


 **RIESLING** 6 | 20
Semi-sweet wine with notes of nectarine, apple, and pear.

 **SUNDY BEST** 6 | 18
Sweet white wine made from Niagara grapes, resembles a white grape juice.

Fruit Wine

 **AUTUMN APPLE-CRAN** NEW! 7 | 24
A nostalgic crossover of two of our seasonal wines; Christina's Cranberry and Pappy's Pomme.

 **BLACK DIAMOND** 6 | 22
Blend of the sweet Diamond Grapes and Estate grown Blackberries

 **BOURBON PEACH** 6 | 22
Made from 100% peaches and aged for 2 months in Paul Sutton 8 Year Heritage Bourbon Barrels.

Blush Wine

 **ROSÉ OF PINOT NOIR*** 7 | 22
Dry Rosé wine with notes of watermelon and strawberries, with a grapefruit citrus quality.

 **BOVINE BLUSH** 6 | 20
Sweet and fruity wine made from estate grown grapes.



* Only Available at Chenault Vineyards



Chenault
VINEYARDS

SEASONAL COCKTAILS

limited time offering for seasonal signature cocktails

12 Kentucky Breakfast *(Old Fashioned)*

Made with Buffalo Trace Bourbon, Maple Syrup, Brown Sugar, and Chocolate Bitters.

Apple Harvest 12

Made with Castle & Key Harvest Gin, Apple & Clove Syrup, Lemon Juice and Sparkling Wine.

12 Autumn Sangria

Made with Chenault Riesling, Amaretto, Honey Syrup, Apple Juice, and Lemon Juice.

Spiced Cherry & Chai 12

Made with Bayou Spiced Rum, Amaretto, Chai Syrup, and Lemon Juice.

LOCAL HIGHLIGHTS



Dreaming Creek Brewery

Kentucky Common 7

Wink's Dunkel 7

© Richmond, KY

Country Boy Brewery

Apple Pie Cider 7

Witness the Citrus IPA 7

© Georgetown, KY



Blue Stallion Brewery

Octoberfest 7

Leichtbier 7

© Lexington, KY

Wise Bird Cider Co.

Pomme Pomme 7

© Lexington, KY

UK Research Vineyard

Bottle Sale Only

South Farms Cider 28

© Lexington, KY

FULL OFFERINGS

DOMESTIC BEERS

Michelob Ultra 5

Miller Lite 5

Michelob Ultra (bucket) 20

Miller Lite (bucket) 20

SPIRITS

Tito's Vodka 8

Wheatley Vodka 7

Castle & Key Gin 7

Bacardi White Rum 7

Captain Morgan Spiced Rum 7

Malibu Coconut Rum 7

Hornitos Plato Tequila 8

Casamigos Blanco Tequila 12

Buffalo Trace Bourbon 8

Knob Creek Smoked Maple Bourbon 11

NON-ALCOHOLIC

Coca-Cola 3

Diet Coke 3

Coke Zero 3

Dr. Pepper 3

Sprite 3

Club Soda 3

Fresca 3

Ginger Ale 3

San Pellegrino 5

UPON REQUEST

Chilled glass with any local or domestic beer

Non-Alcoholic Mocktails