

Appetizers

Baby Hot Browns - The local favorite! Toast points topped with fresh roasted turkey, creamy Mornay sauce, crispy bacon and vine-ripe tomatoes \$8

Westport Wontons - Deep-fried wontons stuffed with mushrooms, apples, curry spice and white cheddar, served with a tangy basil sauce \$6

Savory Artichoke Fritters - Southern-style deep-fried fritters, served with a sweet chili dip \$7

Fried Bologna and Cheddar- Everyone's favorite guilty pleasure! Fried bologna and white cheddar with mustard and tomato on white bread \$5

Fried Green Tomatoes - Breaded and seasoned tomatoes served with smoked chipotle corn salsa \$6

Salads

Westport Greens- Garden fresh greens topped with sweet tomatoes, peppers, onions, with your choice of dressing.....\$4

Caesar Salad - Fresh romaine dressed with a homemade Caesar dressing \$5

Add chicken breast, to any salad \$4

Add fish or shrimp to any salad \$5

Vegetarian

Black-eyed pea stew- Black-eyed peas, collard greens, onion, peppers, carrots, and celery served over basmati rice. \$11 (vegan)

Eggplant Napoleon - Layered, breaded eggplant, fresh provolone, chunky tomatoes, basil, and garlic sauce, served over Farfalle pasta. \$14

Pasta Pomodoro - Farfalle, fresh basil, tomatoes, garlic, and extra virgin olive oil. \$12

Veggie Burger - Served with lettuce, tomato, onion. Your choice of one side. \$8

Main Course

Chicken Breast Saltimbocca - Our Signature Dish! Finchville country ham, provolone cheese, fresh sage-lemon butter, rice and seasonal vegetables \$16

Bison Rib-eye - Locally produced range-raised Bison rib eye, grilled to your liking, béarnaise, fried onion strings, Your choice of two sides \$25

Red Eye Shrimp- Sautéed shrimp wrapped in Finchville country ham, Weisenberger stone ground grits, collard greens \$16

Steak Nugent- 10oz NY Strip, sautéed mushrooms. Your choice of two sides. \$18

Fish Platter -A large portion of fish, served with creamy tartar sauce on marbled pumpernickel rye bread with a side of blue cheese coleslaw and fries \$10

Pork Chop-Fried, southern style pork-loin, white gravy. Your choice of two sides. \$14

Kentucky Bison Burger - Locally produced range raised Buffalo Burger, the leanest meat around, served with your choice of blue cheese coleslaw or fries. \$9
Add cheese for \$.75

Cuban Chicken Sandwich- Mustard and garlic marinated grilled chicken breast, Finchville Country Ham, swiss cheese, dijon mustard and pickles. Served with sweet potato fries. \$9

Sides

French fries, blue cheese coleslaw, collard greens, sauteed vegetables, mashed potatoes, basmati rice, Weisenberger stone ground grits, sweet potato fries. \$2.50

For the Kids

(Kids under 12 only please. We keep the prices down so families can eat out together. Adults will be charged an additional \$2)

Grilled Cheese with fries	\$4
Chicken Strips, served with fries.	\$5
Peanut Butter and Jelly	\$3
Buttered noodles with cheese	\$4
Lil' Fish and Chips	\$4

All soft drinks \$1.80

Coffee and tea are \$1.80 Free refill

Desserts - \$5

About Us

Since the town of Westport was created in 1780 there has always been a Westport General Store except for a short period in last century. Will Crawford bought the store building in 2003, revamped the concept and added an upscale casual restaurant. Customers drive from as far as Cincinnati to sample the upscale vittles such as locally raised Bison rib eye with onion straws, shrimp wrapped in Finchville country ham, served with stone ground grits and collard greens.

Will Crawford and his wife Ruth use local ingredients whenever possible, in order to support the community and the local farmers. Kentucky Proud counts!

"They're serving some serious food at Westport General Store"

-Marty Rosen, Leo Magazine 4 Toques

Will Crawford and his crew provide a comfortably sophisticated bill of fare that would in no way be out of place in the fanciest bistro on Bardstown Rd. or Frankfort Ave.

-Robin Garr, Louisville Hot Bytes 90 rating

Hosts Will and Ruth Crawford