

DESSERTS

North Lime Donut Pudding

Warm house-made bread pudding made with North Lime glazed donuts. Topped with Kentucky Bourbon icing and white chocolate shavings. 5.99



Chocolate Popcorn Freshly popped, salted popcorn covered in smooth milk chocolate. 8.49

Chocolate Fondue Choice of rich dark Belgian chocolate or smooth milk chocolate. Served with pretzels, bananas, strawberries, Rice Krispie Treats and waffle wedges. 14.99

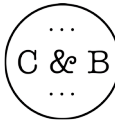
Bananas Foster Waffle Bananas, brown sugar and butter, sautéed with banana liqueur then served over a Belgian waffle with vanilla ice cream and white chocolate. 9.99

Half-Baked Chocolate Chip

Cookie Sundae Warm house-made chocolate chip cookie served in a cast iron skillet and topped with vanilla ice cream, white, milk and dark chocolate sauce. 8.29

Crank & Boom Craft Ice Cream

Premium ice cream exclusively made by Crank & Boom from Lexington, KY. Ask for the current flavor. 4.99



Nutella Waffle A freshly made Belgian waffle topped with Nutella, whipped cream and toasted hazelnuts. 8.29

White Chocolate Cheesecake

Homemade white chocolate cheesecake on a butter graham cracker crust and sour cream topping. 8.29

BEVERAGES

Coke, Diet Coke, Root Beer, Ale 8, Sprite, Pink Lemonade, Iced Tea, Sweet Tea, Raspberry Iced Tea, Hot Tea, Milk, Coffee

APPETIZERS

Saul's Soup of the Day Ask your server about today's fresh house-made creation. 3.99

French Onion Soup Red and yellow onions, shallots, sherry and beef broth, hand-cut croutons and melted Swiss cheese. 4.29

Mac & Cheese Pasta baked into our creamy homemade cheese sauce, topped with even more cheddar cheese, jack cheese and toasted Ritz cracker crumbs. 7.99

Buffalo Chicken Lightly fried white and dark boneless chicken tossed in garlic buffalo sauce. Served with cucumber, celery, red peppers and bleu cheese relish. 8.99

Guacamole and Corn Chips

Fresh avocado dip served with Pico de Gallo and crispy corn tortilla chips. 6.49

Greek Tacos Marinated pork skewers, fresh Greek salsa, tzatziki, roasted red pepper hummus and fresh spinach. Served with toasted pitas and lemon. 12.79

West 6th Beer Cheese and Steak Nachos

Crispy corn tortilla chips piled with grilled steak, a five-cheese blend, beer cheese made with local brewery West 6th Amber Ale, fresh jalapeños, scallions, cilantro, sea salt and lime. 12.99



Lettuce Wraps Ginger chicken, water chestnuts and mushrooms in a soy mirin glaze. Served with romaine lettuce cups and an Asian dipping sauce, garnished with rice noodles, crispy wontons and peanuts. 8.99

Southwestern Dip Smoked shoe peg corn, jalapeños, scallions and cilantro combined with cream cheese seasoned with toasted cumin and chili powder. Served warm with crispy corn tortilla chips. 7.99

SIDES

	<i>As a Side Substitution</i>	<i>Side Item</i>
Quinoa Medley	1.29	2.29
Side Salad	1.79	2.79
Caesar Salad	1.79	2.79
½ Wedge Salad	3.29	4.29
½ Strawberry Salad	3.29	4.29
Veggie of the Day	1.29	2.29
Green Beans Almondine	1.29	2.29
Kung Pao Brussel Sprouts	----	3.99
French Onion Soup	3.29	----
Soup of the Day	2.99	----
Fresh Fruit	1.29	1.99
French Fries	----	1.99
Sweet Potato Fries	.99	2.49
Mashed Potato	.99	1.99
Poppy Seed Cole Slaw	----	1.29

SAUL'S SPECIALS

Monday – Saturday 3 – 6 pm
(dine-in only)

Monday 1/2 PRICE

Hand-Tossed Pizzas

Tuesday 1/2 PRICE

Our Specialty Drinks

Wednesday 1/2 PRICE

Chocolate Desserts & Bottles of Wine

Thursday 1/2 PRICE

Guacamole and Chips
Margaritas & Corona Beer

Friday & Saturday 1/2 PRICE

All Local Draft Beers

Sunday 11:30 am – 4 pm

\$10 Bottomless Mimosas

01/25/17

Prices and items are subject to change without notice

SAUL GOOD

restaurant & pub

EAT LOCAL, EAT GOOD

Downtown Lexington

123 N. Broadway
859.252.4663

The Plaza at Fayette Mall

3801 Mall Road, #120
859.273.4663

Hamburg

1808 Alysheba Way
859.317.9200

Saul Good Catering Compnay

859.312.5600

saulgoodpub.com

SALADS

Asian Crunch Salad

Romaine lettuce tossed in sesame-ginger dressing with cabbage, carrots and savory pulled chicken. Garnished with crispy wontons, rice noodles and peanuts. 9.49

Fresh Strawberry Salad Mixed lettuce with strawberries, grapes, scallions, toasted almonds and our house-made poppy seed dressing. Served with cheese bread. 8.99

Beet and Goat Cheese Salad

Mixed lettuce with roasted red and golden beets, orange segments, toasted almonds, goat cheese and Chef's creamy tarragon dressing. 10.29

Steak Salad Mixed greens, cabbage, carrots, sweet hot peppers and bleu cheese crumbles tossed in a balsamic vinaigrette, topped with grilled steak cooked to order, balsamic reduction and a roasted shallot blossom. Served with cheese bread. 12.99

Super Food Salad Baby kale, arugula, blueberries, red grapes, sun-dried cranberries, candied pecans, red onions, goat cheese, quinoa and fat free berry dressing. 10.49

Cobb Salad Finely chopped romaine lettuce, house roasted turkey, maple pepper bacon, tomatoes, avocado, cucumbers, chopped hardboiled egg, bleu cheese crumbles, Dijon-ranch dressing and hand-cut croutons. Served with cheese bread. 10.49

Wedge Salad Iceberg lettuce, maple pepper bacon, bleu cheese crumbles, tomatoes, cucumbers, zesty balsamic and bleu cheese dressing. Served with cheese bread. 8.99

Chicken Caesar Salad Romaine lettuce, savory pulled chicken, Romano cheese, hand-cut croutons and house-made Caesar dressing. Served with cheese bread. 9.49

SANDWICHES

Our handcrafted sandwiches are served with Saul Spice seasoned French fries.

Tuna Salad Sandwich

Grilled tuna crumbled with celery, onions and lemon-mayo, with balsamic dressed lettuce and tomato, in a fresh pita. 9.79

Mauui Tuna Steak Sandwich

Grilled tuna steak – cooked medium, pineapple soy glaze and Swiss cheese on a fresh toasted brioche bun. 13.99

Kentucky Bourbon Barrel Ale BBQ Pork Sandwich

Spice crusted pork loin, sliced and glazed Kentucky Bourbon Barrel Beer BBQ sauce on a fresh toasted brioche bun. Served with poppy seed cole slaw and French fries. 10.99

Szechwan Steak Sandwich

Thinly sliced grilled steak with a spicy shallot and soy mirin glaze on a toasted ciabatta hoagie with sesame-ginger dressed spinach. 12.99

California Portobello Sandwich

Grilled Portobello, guacamole, red onion, tomato and balsamic dressed lettuce, on a fresh toasted brioche bun. 9.49

Turkey Cobb Sandwich

House-roasted turkey, maple pepper bacon, avocado, tomato, bleu cheese crumbles, balsamic dressed lettuce and cobb aioli on a fresh toasted sourdough bread. 10.79

BURGERS

Fresh all natural 7 oz. Angus beef chuck patty or all natural 6 oz. chicken breast, toasted brioche bun, balsamic dressed lettuce, tomato, red onion and Saul Spice seasoned French fries. (*gluten-free bun, add 99¢*)

Hawaiian Grilled pineapple, teriyaki sauce, Swiss cheese and mayonnaise. 10.99

Bacon and Cheese Maple peppered bacon and your choice of sharp cheddar, American, bleu, Swiss or pepper jack cheese. 10.99

PIZZA & FLATBREADS

We proudly make our own dough from scratch. Our cosmopolitan style pizzas & flatbreads are topped with our five-cheese blend.

Pizza 13.99 / Flatbread 9.99

Argentinean Steak Churrasco sauce, marinated steak, roasted red peppers and lime.

Kentucky Hot Brown Creamy Mornay sauce, ham, turkey, bacon, cheddar-jack cheese and fresh tomatoes.

Saul Meat Arrabiata sauce, Italian sausage, pepperoni, maple pepper bacon, fresh mozzarella and basil.

Rosemary Chicken Rosemary olive oil, grilled chicken, spinach, artichoke hearts and lemon.

BBQ Chicken BBQ sauce, chicken, bleu cheese crumbles, caramelized onions and cilantro.

Thai Peanut sauce, chicken, carrots, cilantro, bean sprouts, sweet chili garlic sauce, peanuts and lime.

Saul's Margherita

Arrabiata sauce, fresh mozzarella, tomatoes and basil. Finished with a balsamic vinegar reduction.

Parisian

Dijon cream sauce, ham, Granny Smith apples and Brie cheese. A drizzle of honey to finish.

Crab Rangoon

Pizza 14.99 / Flatbread 10.99
Surimi-style crab, whipped cream cheese, cheddar, crispy wontons, sweet chili garlic sauce, cilantro, lime.

Get any pizza made on gluten-free crust, add 1.49.

Texas Pepper jack cheese, fresh jalapeños and BBQ sauce. 10.99

Breakfast Burger Maple peppered bacon, fried egg and cheddar cheese. 11.99

Burger of the Day Just ask

MAINS

Center Cut Pork Chop

12 oz. hand-cut prime pork chop rubbed with a blend of brown sugar, cayenne pepper and cinnamon. Served with sweet potato fries. 17.99

All Natural Choice Ribeye Steak

10 oz. grass fed ribeye, lightly seasoned and grilled. Served with mashed potatoes and vegetable of the day. 25.99

Mediterranean Pasta

Lexington Pasta's fresh tri-colored penne pasta, tossed with grilled artichoke hearts, roasted tomatoes, garlic and capers in a light olive oil and white wine sauce. 12.99



Norwegian Salmon

Fresh salmon fillet lightly seasoned, grilled and topped with tzatziki sauce, basil pesto and sun dried tomato pesto. Served with quinoa medley and vegetable of the day. 19.99

Big Breakfast

Two farm fresh eggs cooked any style, served with three strips of maple pepper bacon, crispy country potatoes and a Belgian waffle wedge with butter and warm maple syrup. 10.49

Saul's Special Chicken & Waffle

Saul's spiced fried all natural boneless chicken thighs, Belgian waffle, warm maple syrup and scallions. 13.99

Cajun Chicken Pasta

Spicy chicken breast, Portobello mushrooms, red bell peppers and red onions, served with Lexington Pasta's fresh tri-color penne pasta, tossed in Cajun cream sauce. Served with cheese bread. 14.99



Mahi Mahi

Simply grilled 8 oz. Mahi fillet served with quinoa medley and vegetable of the day. 18.99