



*Experience Innovative Cuisine*

**3608 BROWNSBORO ROAD  
LOUISVILLE, KY 40207**

**502.632.4421**

**MESHRESTAURANTS.COM/LOUISVILLE**

**CARRY OUT HOURS**

MONDAY - SUNDAY: 11AM-8PM

**PLATES TO SHARE**

|  |           |
|--|-----------|
| <b>KUNG PAO CALAMARI</b>   | <b>13</b> |
| chili-garlic sauce   ginger-soy slaw   sesame seed                       |           |
| <b>SMOKED SALMON DIP</b>   | <b>12</b> |
| crostini   pickled onion   whole grain mustard   cornichon               |           |
| <b>CHEESE &amp; MEAT BOARD</b>   | <b>16</b> |
| chef's selection of cheese & meat  <br>assorted accoutrements   crostini |           |

**SOUPS**

|                                 |          |
|---------------------------------|----------|
| <b>WHITE BEAN CHICKEN CHILI</b> | <b>6</b> |
| <b>LOBSTER BISQUE</b>           | <b>7</b> |

**SANDWICHES**

served with sweet potato chips  
garlic fries, seasonal vegetable, or fruit + 2

|   |           |
|---|-----------|
| <b>WHITE CHEDDAR BACON BURGER*</b>                                | <b>14</b> |
| garlic aioli   lettuce   tomato   onion   brioche bun             |           |
| <b>NASHVILLE HOT CHICKEN</b>                                      | <b>13</b> |
| mayonnaise   lettuce   pickle   brioche bun                       |           |
| <b>CHICKEN SALAD</b>  | <b>12</b> |
| lettuce   tomato   onion   dried cranberry  <br>whole grain bread |           |

**SALADS**

add chicken +6 | shrimp +6 | steak +7 | salmon +7

|   |           |
|---|-----------|
| <b>MESH</b> VG & GF   | <b>7</b>  |
| mixed greens   quinoa   golden beet   walnut  <br>goat cheese   tarragon vinaigrette                                |           |
| <b>CAESAR</b>   | <b>7</b>  |
| romaine   brioche crouton   parmesan  |           |
| <b>APPLEWOOD CHICKEN</b>  | <b>15</b> |
| mixed greens   applewood bacon  <br>bleu cheese   spiced pecan   dried cranberry  <br>cranberry-poppysseed dressing |           |

**GARDEN**

add chicken + 6 | shrimp + 6 | steak + 7 | salmon + 7

|   |                |
|---|----------------|
| <b>RISOTTO</b> VG & GF  | <b>20</b>      |
| farm egg   roasted garlic   asparagus   parmesan  <br>oyster mushroom   lemon   olive oil |                |
| <b>PAD THAI</b> V & GF  | <b>12   19</b> |
| pepper   carrot   broccolini   rice noodle   mushroom  <br>sweet & spicy sauce   peanut   |                |

**ENTRÉES**

|   |           |
|---|-----------|
| <b>GRILLED SALMON*</b>  | <b>26</b> |
| bourbon glazed   baby carrot   crispy leek  <br>beech mushroom   broccolini               |           |
| <b>JUMBO LUMP CRAB CAKES</b>  | <b>25</b> |
| succotash   pancetta   kimchi butter  |           |
| <b>AMISH CHICKEN</b>  | <b>24</b> |
| bleu cheese   Yukon mashed potatoes   prosciutto  <br>mushroom   asparagus   sherry cream |           |
| <b>12 OZ. NY STRIP*</b> GF  | <b>34</b> |
| smoked sweet potato   roasted sweet pepper  <br>chimichurri                               |           |
| <b>8 OZ. FILET*</b> GF  | <b>38</b> |
| Yukon mashed potatoes   asparagus   bordelaise  <br>fines herbes butter                   |           |
| <b>10 OZ. STEAK FRITES*</b>   | <b>25</b> |
| housemade worcestershire   fines herbes butter  <br>garlic fries   garlic aioli           |           |

**DESSERTS**

|   |          |
|---|----------|
| <b>DOUBLE CHOCOLATE STOUT TERRINE</b>                                 | <b>8</b> |
| chocolate brownie   chocolate mousse  <br>chocolate ganache   peanuts |          |
| <b>ORANGE BROWN SUGAR CHEESECAKE</b>                                  | <b>9</b> |
| whipped cream   orange supreme   orange zest   mint                   |          |

*\*Consuming raw or undercooked food may increase risk of foodborne illness. Please inform us of any allergies or concerns.*

V VEGAN | VG VEGETARIAN | GF GLUTEN FREE



**CUNNINGHAM®**  
RESTAURANT GROUP