



LATE NIGHT

9:00 p.m. — Midnight

THE HOT BROWN 25

A Louisville Tradition since 1926

**Roasted Turkey Breast, Toast Points, Mornay Sauce, Pecorino Romano Cheese
Baked Golden Brown, Finished with Bacon and Tomatoes**

The Hot Brown...a Louisville tradition with worldwide appeal has been featured in: *The New York Times*, *The Wall Street Journal*, *Southern Living Magazine*, *The Los Angeles Times*, *NBC's Today Show*, *ABC News with Diane Sawyer*, and *Travel Channel's Man v. Food* as well as being a regular entry in many of the finest cookbooks.

(Please allow 20 minutes to prepare)

BOURBON BARREL FRIES 9

Bourbon Barrel Smoked Spices
Kentucky Rose Cheese, Smoky Ketchup

HUMMUS 12

Roasted Red Pepper Hummus, Spicy Olive Mix
Vegetable Crudités, Grilled Pita Bread

CHEESE PLATE 16

An Assortment of Artisan Cheeses
Quince Paste, Marcona Almonds, Lavosh

CLASSIC CAESAR SALAD 12

*Romaine Hearts, House Dressing
Anchovy, Croutons, Parmigiano*

**with Grilled Chicken Breast 20*

CHICKEN WINGS 13

Chicken Wing "Lollipops"
Bourbon Hot Sauce
Kentucky Ale Blue Cheese Dressing
Crispy Vegetables, Spicy Local Pickles

THE CLUB 15

Turkey, Chow-Chow Mayonnaise, Pepper Jack Cheese
Bacon, Lettuce, Vine-Ripened Tomatoes
Buttery Brioche Toast, French Fries

***THE LOBBY BAR BURGER 18**

Angus Beef, Special Sauce, Iceberg
Cheddar, Bacon, Brioche Bun
House Cut Fries, Smoked Ketchup

ICE CREAM 6

DERBY PIE 9

Louisville's Original Walnut and Chocolate Chip Pie

CHOCOLATE STRIPEASE 10

Milk Chocolate Mousse, Espresso Steam Cake, Salted Caramel

Troy Ritchie - Lobby Bar Manager | Dustin Willett - Chef de Cuisine

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*