

THE LOBBY BAR

BOURBON BARREL FRIES 9

Bourbon Barrel Smoked Spices
Kentucky Rose Cheese, Smoky Ketchup

CHEESE PLATE 16

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

CHEF'S DAILY POTAGE 9

Soup of the Day

HUMMUS 12

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

CHICKEN WINGS 13

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



SALADS



FARMERS SALAD 12

Groganica Farms Heirloom Lettuce
Baby Heirloom Tomatoes, Watermelon
Marcona Almonds
Pecorino Cheese, Champagne Vinaigrette

CLASSIC CAESAR SALAD 12

Romaine Hearts, House Dressing
Anchovy, Croutons, Parmigiano

ADDITIONAL OPTIONS

*Grilled Chicken Breast 8
*Grilled Salmon Filet 8

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

*VERLASSO SALMON 26

Fingerling Potatoes, Asparagus
Pesto, Tomato-Fennel Coulis

SHRIMP AND GRITS 28

Gulf Shrimp, Weisenberger Grits, Local Cheddar
Pepper and Scallion Crudo, Creole Sauce

*STEAK FRITES 28

Grilled Flat Iron Steak, Bourbon Barrel Fries
Smoked Ketchup, Bourbon Gastrique

PASTA PREMIVERA 19

Cavatappi Pasta, Baby Heirloom Tomatoes
Spinach, Mushrooms, Zucchini, Grilled Onions
Tomato-Fennel Coulis, Parmigiano

*CENTER CUT FILET MIGNON 50

Roasted Fingerling Potatoes, Asparagus, Oven Dried Tomatoes, Red Wine Jus

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)

DESSERTS

ICE CREAM 6

Strawberry, Vanilla, Chocolate, Pecan Praline

DERBY PIE 9

Louisville's Original Walnut and Chocolate Chip Pie

CRÈME BRÛLÉE 10

Whipped Cream, Fresh Berries

CHOCOLATE STRIPEASE 11

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.*