

# J. Graham's Café

## BREAKFAST

We offer 2 hour complimentary valet parking while dining in J. Graham's Café.

### THE CLASSIC\* \$17

Two Eggs Cooked to Order  
Choice of:

Toast, English Muffin or Biscuit  
Breakfast Potatoes or Cheddar Grits  
Salted Country Ham, Bacon or Sausage  
Coffee or Tea, and Juice

### BRIOCHE FRENCH TOAST \$14

Brioche Toast, Strawberries  
Warm Bourbon Syrup

### OATMEAL \$8

Oatmeal, Fresh Strawberries  
Brown Sugar  
Toasted Almonds, Dried Fruit

### EGG WHITE FRITTATA\* \$15

Spinach, Tomato and Swiss Cheese  
Fruit Garnish, Choice of Toast

### EGGS BENEDICT\* \$15

Hollandaise Sauce, Canadian Bacon  
Toasted English Muffins

### SPECIALTY COCKTAILS

#### BLOODY MARY \$10

#### MIMOSA \$10

**AL'S SMASH \$13**  
Rittenhouse Rye  
Mint, PAMA Liqueur, Agave Nectar

**KENTUCKY DERBY \$12**  
Bulleit Bourbon, Sorghum Syrup  
Pink Grapefruit Juice

**BROWN MANHATTAN \$14**  
Larceny Bourbon  
Sweet Vermouth, Orange Bitters  
Bourbon Cherries

### VANILLA BELGIAN WAFFLE \$13

Fresh Strawberries  
Warm Bourbon Syrup

### DERBY CROISSANT\* \$13

Fresh Baked Croissant  
Filled with Fluffy Scrambled Eggs  
Bacon and Melted Derby Sage Cheese  
served with Fresh Fruit

### QUINOA BOWL\* \$12

Quinoa with Spinach, Tomato  
Peppers and Fennel  
Topped with Two Fried Eggs  
Avocado and Cilantro

### CHICKEN AND WAFFLES\* \$14

Vanilla Belgian Waffle  
with Two Chicken Tenders

### STEAK AND EGGS \$22

6 oz. Flat Iron Steak with your Choice of Eggs  
Breakfast Potatoes

### GRANOLA PARFAIT \$8

Vanilla, Strawberry or Mixed Berry Yogurt  
Fresh Berries

## THE HOT BROWN \$20

*A Louisville Tradition Since 1926*

*Roasted Turkey Breast, Toast Points, Mornay Sauce*

*Pecorino Romano Cheese, Baked Golden Brown, Finished with Bacon and Tomatoes*

A Louisville legend, invented here at The Brown Hotel in 1926!

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)*

### OMELETTES\* \$15

Three Eggs served with Breakfast Potatoes, Choice of Toast

Choice of three: Ham, Bacon, Sausage, Smoked Salmon, Spinach, Mushrooms, Onions, Tomato, Bell Pepper, Black Olives  
Cheddar Cheese, Feta Cheese, Smoked Gouda

### COUNTRY FARM OMELETTE \$15

Kentucky Salted Country Ham, Tomato, Smoked Gouda

### SPINACH OMELETTE \$15

Shiitake Mushrooms, Kalamata Olives and Feta Cheese

Bacon (3) or Sausage (2)	\$5	Fruit Smoothie	\$6
Salted Country Ham or Kentucky Farm Cured Ham	\$5	<i>(Low-Fat Yogurt, Orange Juice, Bananas, Strawberries)</i>	
Two Eggs Cooked to Order*	\$6	Freshly Brewed Coffee, Regular or Decaf	\$5
Mixed Berry, Strawberry or Vanilla Yogurt	\$4	Hot Tea	\$5
Bowl of Fresh Strawberries	\$7	Fruit Juices or Milk	\$4
Toasted Bread or English Muffin	\$3.5	Espresso	\$5
Biscuits (2) and Sausage Gravy	\$5	Cappuccino	\$5
Cheddar Cheese Grits or Breakfast Potatoes	\$4	Extra shot of Espresso	\$2
Toasted Bagel and Cream Cheese	\$4.5	<i>Torani flavored syrups:</i>	
Muffins (2)	\$4	<i>Amaretto, Irish Cream, Caramel, Vanilla</i>	\$1
Pancake (1) or French Toast (1)	\$6	<i>S. Pellegrino Sparkling Water</i>	\$6
Croissant (2) or Danish (2)	\$5	<i>Fiji Still Water</i>	\$4

### GIFT CARD *Remember Someone Special*

Available for J. Graham's Café, English Grill, Shop at the Brown and Guest Rooms in The Brown Hotel.  
Available online and at the Hotel Front Desk.



**Executive Chef – James Adams | Chef De Cuisine – Arkan Bajalani**

*\*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.*