

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 \$13

Brioche Toast, Strawberries
Warm Bourbon Syrup

OATMEAL \$8

Oatmeal, Fresh Strawberries
Brown Sugar
Toasted Almonds, Dried Fruit

EGG WHITE FRITTATA* \$13

Spinach, Tomato and Swiss Cheese

EGGS BENEDICT* \$15

Hollandaise Sauce, Canadian
Bacon, Toasted English Muffins

BREAKFAST BUFFET

SATURDAY 7AM - 11AM

Fresh Pastries
Variety of Muffins
Fresh Cut Fruit
Toast, Bagels,
Oatmeal, Cold Cereal
Fresh Baked Breakfast Breads
Fruit Juices, Yogurts
Scrambled Eggs
Southern Biscuits and Gravy
Bacon, Sausage
Breakfast Potatoes
French Toast
Freshly Brewed Coffee or Tea

\$19

GRANOLA PARFAIT \$8

Choice of Vanilla, Strawberry
or Mixed Berry Yogurt with Fresh Berries

VANILLA BELGIAN WAFFLE \$13

Fresh Strawberries
Warm Bourbon Syrup

DERBY CROISSANT* \$12

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
Sliced 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

THE HOT BROWN \$18

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 at The Brown 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.

OMELETTES*

Made with Three Eggs served with Breakfast Potatoes, Choice of Toast

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	Low-Fat Yogurt, Orange Juice, Bananas, Strawberries	
Two Eggs Cooked to Order*	\$6	Freshly Brewed Coffee, Regular or Decaf	\$5
Mixed Berry, Strawberry or Vanilla Yogurt	\$4	Hot Tea	\$4
Bowl of Fresh Strawberries	\$7	Fruit Juices or Milk	\$4
Toasted Bread or English Muffin	\$3.5	Espresso	\$4.50
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	Torani flavored syrups	
Muffins (2)	\$4	Amaretto, Irish Cream, Caramel, Vanilla	\$1
Pancake (1) or French Toast (1)	\$6	SanPellegrino	\$6
Croissant (2) or Danish (2)	\$5	Fiji Water	\$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.



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 especially if you have certain medical conditions.*