

J. Graham's Café

SUNDAY BRUNCH

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

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
Juice, Coffee or Tea

OATMEAL \$8

Oatmeal, Strawberries
Brown Sugar
Toasted Almonds, Dried Fruit

EGG WHITE FRITTATA* \$13

Spinach, Kale, Tomato
and Swiss Cheese

VANILLA BELGIAN WAFFLE \$13

Fresh Strawberries
Warm Bourbon Syrup

GRANOLA PARFAIT \$8

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

OMELETTES* \$15

Served with Breakfast Potatoes
Choice of Toast

EGGS BENEDICT* \$15

Hollandaise Sauce, Canadian Bacon
Toasted English Muffins

SIDES

Toast Bread or English Muffin	\$3.50
Toasted Bagel and Cream Cheese	\$4.50
Mixed Berry, Vanilla or Strawberry Yogurt	\$4
Two Eggs Cooked to order*	\$6
Bacon (3) or Sausage (2)	\$5

SUNDAY BRUNCH BUFFET*

9AM - 1PM

Live Carving Station
Chef's Choice Entrée of the Week
Smoked Salmon
Charcuterie and Cheese Platters
Assortment of Salads
Omelette Station
Scrambled Eggs
Southern Biscuits and Gravy
Bacon, Sausage
Breakfast Potatoes, French Toast
Fresh Pastries, Variety of Muffins
Fresh Cut Fruit
Toast, Bagels
Oatmeal, Cold Cereal
Fresh Baked Breakfast Breads
Fruit Juices, Yogurts
Freshly Brewed Coffee or Tea

\$30

FROM THE GARDEN

KALE SALAD* \$12

Baby Kale, Grapes, Manchego
Avocado, Marcona Almonds
Green Goddess Dressing
with Grilled Chicken Breast \$16
with Seared Salmon \$17

CLASSIC CAESAR SALAD* \$10

Young Romaine Hearts, Parmesan
Cheese, Croutons, Tomatoes
Caesar Dressing
*with Grilled Chicken Breast \$16
*with Seared Salmon \$17

COBB SALAD \$13

Blue Cheese, Tomato, Avocado
Hard Cooked Eggs, Bacon
Grilled Chicken, Romaine
and Mesclun Lettuce Blend
Choice of: Ranch, Blue Cheese
or Lemon Vinaigrette Dressing

J. GRAHAM'S FAVORITES

Choice of House Made French Fries
Sweet Potato Tots or Grilled Vegetables

BOURBON BARBECUED

PORK LOIN SANDWICH \$14

Slow Roasted Shaved Pork Loin
House Made Bourbon Barbecue Sauce
Smoked Gouda, Cabbage Slaw
Pop's Pickle on a Toasted Bun

FLAT IRON STEAK \$15

Grilled 8 oz. Flat Iron Steak
Sautéed Fingerling Potatoes
Vegetable of the Day

BLUEGRASS B.L.T. \$12

Maple Bourbon Glazed Bacon
Fried Green Tomato, Butter Lettuce
Mayonnaise on Brioche Toast

TURKEY CLUB \$13

Turkey, Bacon, Mixed Greens
Vine Ripe Tomatoes, Mayonnaise
Toasted Buttery Brioche Bread

CLASSIC HAMBURGER* \$16

10 oz. Grilled Angus Beef, Bacon
Lettuce, Tomato, Onion, Pickle
Choice of: American, Cheddar
Pepper Jack, Swiss or Blue Cheese

LOBSTER "MAC AND CHEESE" \$16

Maine Lobster, Cavatappi Pasta
Truffle Oil, Aged Kenny's Cheddar

BEVERAGES

Soft Drinks or Iced Tea	\$4
Fruit Smoothie	\$6
Coffee or Hot Tea	\$5
Cappuccino	\$5
Espresso	\$4.50
SanPellegrino	\$6
Fiji Water	\$4
Fruit Juices or Milk	\$4

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.

- FULL BAR SERVED AFTER 10AM ON SUNDAYS -

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.