

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
Coffee or Tea, and Juice

OATMEAL \$8

Oatmeal, Strawberries
Brown Sugar
Toasted Almonds, Dried Fruit

EGG WHITE FRITTATA* \$15

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

VANILLA BELGIAN WAFFLE \$13

Fresh Strawberries, Bourbon Syrup

GRANOLA PARFAIT \$8

Vanilla, Strawberry or Mixed Berry Yogurt
Fresh Berries

OMELETTES* \$15

Choice of Three: Ham, Bacon, Sausage
Smoked Salmon, Spinach, Mushrooms
Onions, Tomato, Bell Pepper, Black Olive
Cheddar, Feta, or Smoked Gouda Cheese
Served with Breakfast Potatoes
Choice of Toast

EGGS BENEDICT* \$15

Hollandaise Sauce, Canadian Bacon
Toasted English Muffin

SIDES

Toast or English Muffin	\$3.50
Toasted Bagel, 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*

10AM - 1:30PM

Carving Station
Chef prepared Omelette Station
Entrée of the Week
Smoked Salmon
Charcuterie and Cheese Platter
Fresh Cut Fruit
Assortment of Salads
Scrambled Eggs
Bacon, Sausage
Southern Biscuits and Gravy
Breakfast Potatoes, French Toast
Fresh Pastries and Muffins
Toast, Bagels
Oatmeal, Cold Cereal
Breakfast Breads
Fruit Juices, Yogurt
Freshly Brewed Coffee or Tea

\$32

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

Romaine and Mesclun Lettuce
Blue Cheese, Tomato, Avocado
Hard Cooked Eggs, Bacon
Grilled Chicken

Choice of: Ranch, Blue Cheese
or Lemon Vinaigrette Dressing

J. GRAHAM'S FAVORITES

Choice of Homemade French Fries
Sweet Potato Tots or Grilled Vegetables

BOURBON BARBECUED

PORK LOIN SANDWICH \$14

Slow Roasted Shaved Pork Loin
Original Bourbon Barbecue Sauce
Smoked Gouda, Cabbage Slaw
Dill 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

Butter Lettuce
Maple Bourbon Glazed Bacon
Fried Green Tomato
Brioche Toast

TURKEY CLUB \$13

Turkey, Bacon, Mixed Greens
Vine Ripe Tomato
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	\$5
S. Pellegrino Sparkling Water	\$6
Fiji Still Water	\$4

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)

- FULL BAR SERVED AFTER 10AM ON SUNDAYS -

BLOODY MARY \$10

MIMOSA \$10

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.