

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, Layosh

BEEF SHORT RIB TACOS 13

Corn Tortilla, Local Cheddar, Cumin-Lime Slaw Sour Cream, Bourbon Hot Sauce, Cilantro

HUMMUS 12

Roasted Red Pepper Hummus, Spicy Olive Mix Vegetable Crudités, Grilled Pita Bread LOBSTER "MAC AND CHEESE" 16

Maine Lobster, Cavatappi Pasta Gratin Aged Kenny's Cheddar

CHEF'S DAILY POTAGE 9
Soup of the Day

FREEDOM RUN FARMS LAMB SLIDERS 13

Grilled Local Lamb Patty, Mint Tzatziki, Feta Diced Tomato, Romaine, Pop's Pickles, Brioche Bun

CHICKEN WINGS 13

Chicken Wing "Lollipops"

Bourbon Hot Sauce, Kentucky Ale

Blue Cheese Dressing

Crispy Vegetables, Spicy Local Pickles

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.

FARMERS SALAD 11

Groganica Farms Mixed Greens, Strawberries Cherry Tomatoes, Hazelnuts, KY Rose Cheese Champagne Vinaigrette

*CAESAR SALAD 10

*with Grilled Chicken Breast 20 *with Grilled Salmon Filet 22

WEDGE 10

Baby Iceberg, KY Ale Blue Cheese Dressing Cherry Tomatoes, Bacon, Watermelon Radish, Chives *with Flat Iron Steak 24

THE CLUB 14

Turkey, Chow-Chow Mayonnaise, Pepper Jack Cheese Bacon, Lettuce, Vine-Ripened Tomatoes Buttery Brioche Toast, French Fries *THE BOURBON BURGER 18

Angus Beef, Bacon, Bourbon Onion Jam Kenny's White Cheddar, Tobacco Onions

*ANGUS BEEF 10 oz. CHEDDAR BURGER 17

Bacon, Lettuce, Tomato, Pickle, Onions, Brioche Bun

*STEAK FRITES 26

Grilled Flat Iron Steak, House Cut Fries Truffle Salt, Garlic Aioli, Bourbon Gastrique

*VERLASSO SALMON 25

Fingerling Potatoes, Seasonal Vegetables Pesto, Blistered Colorful Cherry Tomatoes

CRAB CAKES 23

Spicy Remoulade, Fingerling Potatoes, Seasonal Vegetables

SHRIMP AND GRITS 26

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

DESSERTS

ICE CREAM 6

Strawberry, Vanilla, Chocolate, Pecan Praline

CRÈME BRÛLÉE 8

Vanilla Bean Chantilly Cream

DERBY PIE 8

Louisville's Original Walnut and Chocolate Chip Pie

CHOCOLATE STRIPTEASE 10

Milk Chocolate Mousse, Espresso Steam Cake Salted Caramel

Troy Ritchie - Lobby Bar Manager

Dustin Willett - Chef de Cuisine