

J. Graham's Café

BREAKFAST

We offer 2 hour complimentary valet parking while dining with us.

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 \$9

Oatmeal, Fresh Strawberries
Brown Sugar
Toasted Almonds, Dried Fruit

EGG WHITE FRITTATA* \$16

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

EGGS BENEDICT* \$16

Hollandaise Sauce, Canadian Bacon
Toasted English Muffins

BISCUITS & GRAVY \$9

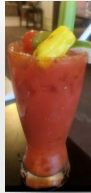
Two Buttermilk Biscuits
Savory Sausage Gravy

GRANOLA PARFAIT \$8

Vanilla, Strawberry or Mixed Berry Yogurt
Fresh Berries

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

Wild Turkey Bourbon
Sweet Vermouth, Orange Bitters
Bourbon Cherries

VANILLA BELGIAN WAFFLE \$13

Fresh Strawberries, Warm Bourbon Syrup
Two Chicken Tenders \$17

DERBY CROISSANT* \$16

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
Mushrooms, Peppers and Fennel
Topped with Two Fried Eggs
Avocado and Cilantro

LOX & BAGELS \$12

Toasted Bagel with Cream Cheese
Nova Scotia Smoked Salmon
Thin Sliced Tomato, Red Onions, Capers

AVOCADO TOAST \$12

Served on Wheat Berry Toast
Topped with Fresh Avocado
Two Fresh Eggs Sunny Side Up
Lemon Dressed Harvest Greens

MEDITERRANEAN VEGETABLE SANDWICH \$12

Avocado Hummus, Sweet Peppers, Feta Cheese
Cucumbers, Zucchini, Spinach, Tomato, Red Onions
on Naan Bread



THE HOT BROWN \$22

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* \$16

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

Bacon (3) or Sausage (2)	\$5	Fruit Smoothie	\$7
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	\$4
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	\$5
Cheddar Cheese Grits or Breakfast Potatoes	\$4	Cappuccino	\$5
Toasted Bagel and Cream Cheese	\$4.5	Extra shot of Espresso	\$2
Muffins (2)	\$4	<i>Torani flavored syrups:</i>	
Pancake (1) or French Toast (1)	\$6	<i>Amaretto, Irish Cream, Caramel, Vanilla</i>	\$1
Croissant (2) or Danish (2)	\$5	<i>S. Pellegrino Sparkling Water</i>	\$6
		<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.

Chef De Cuisine – Arkan Bajalani

Vegan and Gluten Free items are available by request.

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