

J. Graham's Café

LUNCH

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

FROM THE GARDEN

SOUTHWEST GRILLED CHICKEN SALAD \$16

Grilled Breast of Free Range Chicken
Crisp Romaine Lettuce, Black Beans
Roasted Corn, Avocado, Tomatoes
Manchego, Crispy Tortilla Strips
Southwest Ranch Dressing

COBB SALAD \$16

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

CLASSIC CAESAR SALAD* \$11

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

KALE SALAD \$14

Baby Kale, Grapes, Manchego
Avocado, Marcona Almonds
Green Goddess Dressing
*with Grilled Chicken Breast \$19
*with Seared Salmon \$20

EGG WHITE FRITTATA* \$16

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

DESSERTS

DERBY PIE \$9

The Original - Kern's Kitchen since 1968
Walnut and Chocolate Chip Pie

BREAD PUDDING \$9

Bourbon Caramel Sauce
Whipped Cream and Citrus Tuile

BOURBON VANILLA CRÈME BRÛLÉE \$10

Bourbon Infused Custard
Shortbread Cookie, Whipped Cream
Fresh Berries

CHOCOLATE CHIP DELIGHT \$9

2 Housemade Chocolate Chip Cookies
Warmed in Skillet with Vanilla Bean Ice Cream
Drizzled with Chocolate Toppings

STRIptease FLAMBÉ \$10

Milk Chocolate Mousse, Espresso Steam Cake
Salted Caramel, Fresh Berries

ICE CREAM \$6

Vanilla or Chocolate

BEVERAGES

Soft Drinks or Iced Tea	\$4
Fruit Smoothie	\$7
Coffee	\$4
Add Kahlua or Baileys Irish Cream	\$9
Cappuccino	\$5
Espresso	\$5
S. Pellegrino Sparkling Water	\$6
Fiji Still Water	\$4

APPETIZERS

LOLLIPOP CHICKEN WINGS \$11

7 Wings with Bourbon Hot Sauce

BEEF SLIDERS* \$12

2 Sliders on Brioche
Sautéed Onions, Bib Lettuce
Chipotle Hot Sauce

SMOKED BOURBON HUMMUS \$10

Crudité, Pita Bread

TRUFFLE FRIES \$8

Seasoned with Truffle Salt and
Truffle Oil, Served with
Garlic Aioli

SOUP OF THE DAY

Bowl \$9

Cup \$6

CAPRESE SALAD \$12

Fresh Mozzarella, Vine Ripe Tomatoes
Basil Pesto, Olive Oil, Balsamic Reduction



THE original HOT BROWN \$22

Roasted Turkey Breast on
Toast Points, Mornay Sauce
Pecorino Romano Cheese
Tomatoes and Bacon
Baked to Perfection!

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)

SPECIALTY COCKTAILS

ALI'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

SUNDAY BRUNCH

\$32

10:00am - 1:30pm

Chef's Carving Table and Omelette Station
Entrées of the Week, Smoked Salmon
Assortment of Salads, Scrambled Eggs
Bacon, Sausage, Oatmeal, Cold Cereal
Decadent Dessert Display

J. GRAHAM'S FAVORITES

Choice of: *Homemade French Fries*
Sweet Potato Tots or *Grilled Vegetables*

BOURBON BARBECUED

PULLED PORK SANDWICH \$15

Slow Roasted Shaved Pork Loin
Original Bourbon Barbecue Sauce
Smoked Gouda, Cabbage Slaw
Dill Pickle on a Toasted Bun

BLUEGRASS B.L.T. \$13

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

TURKEY CLUB \$14

Turkey, Bacon, Mixed Greens
Vine Ripe Tomato
Toasted Buttery Brioche Bread

HALF TURKEY CLUB \$13

with Soup of the Day

CLASSIC HAMBURGER* \$17

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

IMPOSSIBLE™ BURGER \$19

Plant Based Burger, Sliced Tomato
Sautéed Onions, Smoked Gouda, Avocado
Southwest Dressing on Brioche Bun

FISH TACOS \$14

2 Tacos with Fish of the Day
Flour Wrap with Lettuce, Southwest Dressing

MEDITERRANEAN VEGETABLE SANDWICH \$12

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

HOT BROWN PASTA \$16

Created by Chef Bajalani
Cavatappi Pasta, Turkey Breast, Mornay Sauce
Special Seasonings, Roasted Vegetables

SALMON BOWL \$18

5 oz. of Grilled Salmon, Fingerling Potatoes
Vegetable of the Day

FLAT IRON STEAK* \$17

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

LOBSTER "MAC AND CHEESE" \$17

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

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 & Gluten Free items 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.