

# J. Graham's Café

## SUNDAY BRUNCH

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

### OATMEAL \$9

Oatmeal, Strawberries, Brown Sugar  
Toasted Almonds, Dried Fruit

### EGG WHITE FRITTATA\* \$16

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

### VANILLA BELGIAN WAFFLE \$13

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

### GRANOLA PARFAIT \$8

Vanilla, Strawberry or Mixed Berry Yogurt  
Fresh Berries

### OMELETTES\* \$16

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\* \$16

Hollandaise Sauce, Canadian Bacon  
Toasted English Muffin

### SIDES

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

### BEVERAGES

Soft Drinks or Iced Tea	\$4
Fruit Smoothie	\$7
Coffee or Hot Tea	\$4
Cappuccino	\$5
Espresso	\$5
S. Pellegrino Sparkling Water	\$6
Fiji Still Water	\$4
Fruit Juices or Milk	\$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

#### CAPRESE SALAD \$12

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

### SUNDAY BRUNCH BUFFET\*

10AM - 1:30PM

Carving Station  
Chef Prepared Omelette Station  
Specials of the Week  
Smoked Salmon  
Charcuterie and Cheese Platter  
Assortment of Salads  
Bacon, Sausage  
Southern Biscuits and Gravy  
Breakfast Potatoes, French Toast  
Fresh Pastries and Muffins, Toast, Bagels  
Oatmeal, Cold Cereal  
Fruit Juices, Yogurt

\$32

### FULL BAR SERVED ON SUNDAYS

(after 10:00 AM)

#### BLOODY MARY \$10

#### MIMOSA \$10

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



### J. GRAHAM'S FAVORITES

Choice of Homemade French Fries  
Sweet Potato Tots or Grilled Vegetables

#### BLUEGRASS B.L.T. \$13

Butter Lettuce  
Maple Bourbon Glazed Bacon  
Fried Green Tomato  
Brioche Toast

#### TURKEY CLUB \$14

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

#### 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

#### LOX & BAGELS \$12

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

#### HOT BROWN PASTA \$16

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

#### 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, Aged Kenny's Cheddar

### FROM THE GARDEN

#### CLASSIC CAESAR SALAD\* \$11

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

#### COBB SALAD \$16

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

#### KALE SALAD \$14

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



### 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)

### 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.