

# 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	\$4
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.