

J. Graham's Café

LUNCH

FROM THE GARDEN

COBB SALAD \$16

Romaine and Mesclun Lettuce Blend
Blue Cheese, Tomato, Avocado
Hard Boiled Eggs, Bacon
Grilled Chicken
Lemon Vinaigrette Dressing

CLASSIC CAESAR SALAD* \$11

Young Romaine Hearts
Parmesan Cheese, Croutons, Caesar Dressing
*with Grilled Chicken Breast \$19
*with Seared Salmon \$19

EGG WHITE FRITTATA* \$16

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

DESSERTS

DERBY PIE \$10

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

VANILLA BEAN CRÈME BRÛLÉE \$10

Bourbon Infused Custard
Shortbread Cookie, Whipped Cream
Fresh Berries

STRIPTease FLAMBÉ \$11

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

ICE CREAM \$7

Vanilla or Chocolate

BEVERAGES

Soft Drinks or Iced Tea	\$4
Coffee	\$4.5
<i>Add Kahlua or Baileys Irish Cream</i>	\$9
Cappuccino	\$6
Espresso	\$5
S. Pellegrino Sparkling Water	\$6
Fiji Still Water	\$4

APPETIZERS

SMOKED BOURBON HUMMUS \$13

Crudit , Pita Bread

BOURBON BARREL FRIES \$11

LARGE BOWL

Bourbon Barrel Smoked Spices
Kentucky Rose Cheese
Smoked Ketchup

SOUP OF THE DAY

Bowl \$9

Cup \$6



THE *original* HOT BROWN

\$26

PETITE HOT BROWN

\$18

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.

SPECIALTY COCKTAILS

ALI'S SMASH \$13

Rye, Mint, PAMA Liqueur
Agave Nectar

KENTUCKY DERBY \$12

Bourbon, Sorghum Syrup
Pink Grapefruit Juice

BROWN MANHATTAN \$14

Bourbon, Sweet Vermouth, Bitters
Bourbon Cherries

J. GRAHAM'S FAVORITES

*Choice of: Homemade French Fries, House Salad,
or Sweet Potato Tots*

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 \$16

Turkey, Bacon, Bibb Lettuce
Swiss Cheese, Tomato, Mayo
Toasted Buttery Brioche Bread

CLASSIC HAMBURGER* \$18

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

IMPOSSIBLE™ BURGER * \$19

Plant Based Burger, Sliced Tomato
Saut ed Onions, Swiss Cheese, Avocado
Chow Chow Dressing on Brioche Bun

HOT BROWN PASTA \$18

Created by Chef Bajalani

Cavatappi Pasta, Turkey Breast, Mornay Sauce
Special Seasonings, Roasted Vegetables

VERLASSO SALMON BOWL * \$23

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

HALF TURKEY CLUB \$13

with Soup of the Day

GIFT CARD *Remember Someone Special.*

We would gladly accept separate checks for parties up to four guests.

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 foodborne illness.*

September 2021



WINES BY THE GLASS

SPARKLING

La Marca, Prosecco \$12

Nicolas Feuillatte, Champagne, France, Split \$26

Chandon Brut Rose California, Split \$16

Luccio, Moscato D'Asti \$12

ROSÉ

White Zinfandel California \$9

Villa Viva, France, Rose \$10

WHITE WINE

Stoneleigh, Sauvignon Blanc, NZ \$11

Bollini, Pinot Grigio, Trentino \$11

Napa Cellars, Chardonnay, Napa \$11

Sonoma-Cutrer RR, Chardonnay, Sonoma \$16

RED WINE

Kaiken, Malbec, Mendoza \$12

Meomi Pinot Noir, California \$13.5

Wente Cabernet Sauvignon California \$12

Treana, Cabernet Sauvignon, Paso Robles \$15



URBANBOURBONTRAIL



SIGNATURE COCKTAILS

ALI'S SMASH \$14

Rye, Muddled Mint
PAMA Liqueur and Agave Nectar

THE LOUISVILLE LIP \$12

Four Roses Bourbon
with Freshly Squeezed Lemonade and Honey

BROWN MANHATTAN \$14

Wild Turkey Bourbon
Sweet Vermouth, Orange Bitters and Bourbon Cherries

OLD FASHIONED \$12.5

Old Forester Bourbon
Simple Syrup, Angostura Bitters and Orange Bitters

KENTUCKY DERBY \$12

Evan Williams Bourbon
Sorghum Syrup, Pink Grapefruit Juice

THE LILY \$13

Vodka, Lemon and Lime Juice
Cranberry Juice
Splash of Orange Liqueur

BISONTINI \$13

Buffalo Trace Bourbon
Cream Liqueur, Hint of Nutmeg

KENTUCKY MULE \$14

Ezra Brooks Bourbon
Lime Juice, Ginger Beer

MINT JULEP \$13

Jim Beam Bourbon
Simple Syrup, Fresh Mint

BEER SELECTION

Local

West Sixth IPA	\$7
Goodwood Louisville Lager	\$7.5
Fall City Pale Ale	\$7.5
West Sixth Brewing Amber	\$7.5
West Sixth Oktoberfest	\$7.5
Bourbon Barrel Stout	\$11.5
Kentucky Bourbon Ale	\$11.5
Kentucky Irish Ale	\$7

Other

Blue Moon	\$7
Stella Artois	\$7
Bud Light	\$6
Michelob Ultra	\$6
Miller Lite	\$6
Heineken (Non-Alcoholic)	\$7
Kaliber (Non-Alcoholic)	\$7