

Breakfast

FRUIT PLATE

Seasonal Fruit, Berries, Vanilla Yogurt \$12

THE CLASSIC*

Two Eggs Cooked to Order Choice of: Toast or English Muffin Bacon or Sausage Breakfast Potatoes \$16

MEDITERRANEAN EGG WHITE OMELET*

Spinach, Olives, Sundried Tomatoes Feta Cheese, Mixed Greens Champagne Vinaigrette \$16

BREAKFAST SANDWICH

Scrambled Eggs, Avocado, Bacon White Cheddar on Brioche Bun With Breakfast Potatoes \$13.5

COCKTAILS

ALI'S SMASH \$14 Rye, Muddled Mint PAMA Liqueur and Agave Nectar

THE LOUISVILLE LIP \$12

Four Roses Bourbon Freshly Squeezed Lemonade and Honey

OLD FASHIONED \$12.5

Old Forester Bourbon Simple Syrup, Angostura Bitters Orange Bitters

KENTUCKY DERBY \$12

Bulleit Bourbon Sorghum Syrup, Pink Grapefruit Juice

THE LILY \$13

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

MINT JULEP \$13

Jim Beam Bourbon Simple Syrup, Fresh Mint

MIMOSA \$9

BLOODY MARY \$9

BLUEGRASS OMELET

Kentucky Salt Cured Ham, Tomato Smoked Gouda, Breakfast Potatoes Toast \$16

PANCAKES WITH FRESH BERRIES

Fresh Berries, Bourbon Syrup Whipped Cream \$13.5

OATMEAL

Oatmeal, Fresh Berries, Brown Sugar Toasted Almonds, Dried Fruit \$9.5

AVOCADO TOAST

Avocado, Cherry Tomatoes Sesame Seeds, Espelette Pepper 9 Grain Bread Mixed Greens, Champagne Vinaigrette \$13 / with 2 eggs \$16

THE HOT BROWN \$26

Petite Hot Brown \$18

A Louisville Tradition since 1926

Roasted Turkey Breast, Toast Points, Mornay Sauce, Pecorino Romano Cheese Baked Golden Brown, Finished with Bacon and Tomatoes

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.

a la CARTE BEVERAGES

Bacon (3) or Sausage (2) 8 oz Country Ham Steak Toasted Bread or English Muffin Breakfast Potatoes	\$6 \$9 \$3.5 \$5	Freshly Brewed Coffee, Regular or Decaf Hot Tea Fruit Juices, Milk Espresso Cappuccino	\$4 \$4 \$5 \$5
Toasted Bagel and Cream Cheese	\$5 \$5	Cappuccino	\$6
		Pellegrino	\$6
		Fiji Water	\$5

Troy Ritchie - Lobby Bar Manager

Dustin Willett - Chef de Cuisine







Sunday Bar opens at 10am