



THE LOBBY BAR

BOURBON BARREL FRIES 9
Bourbon Barrel Smoked Spices
Kentucky Rose Cheese, Smoky Ketchup

CHEESE PLATE 16
An Assortment of Artisan Cheeses
Quince Paste, Marcona Almonds, Lavosh

BEEF SHORT RIB TACOS 13
Corn Tortilla, Local Cheddar, Cumin-Lime Slaw
Sour Cream, Bourbon Hot Sauce, Cilantro


HUMMUS 12
Roasted Red Pepper Hummus, Spicy Olive Mix
Vegetable Crudités, Grilled Pita Bread

LOBSTER AND CRAB GRATIN 16
Lobster and Crab Baked in Cast Iron, Local Cheddar
Lobster Bechamel, Panko Herb Crust, Grilled Bread

CHEF'S DAILY POTAGE 9
Soup of the Day

FREEDOM RUN FARMS LAMB SLIDERS 13
Grilled Local Lamb Patty, Mint Tzatziki, Feta
Diced Tomato, Romaine, Pop's Pickles, Brioche Bun

CHICKEN WINGS 13
Chicken Wing "Lollipops"
Bourbon Hot Sauce
Kentucky Ale Blue Cheese Dressing
Crispy Vegetables, Spicy Local Pickles

 SALADS			
<p>ROMAINE AND PURPLE KALE CAESAR SALAD 10 Anchovy, Croutons Cheese Crisp</p>	<p>FARMERS SALAD 11 Groganica Farms Heirloom Lettuce, Pomegranate Apples Golden Beets, Candied Pecans Pecorino Cheese Champagne Vinaigrette</p>	<p>POWER GREENS SALAD 12 Groganica Lettuce, Arugula Kale, Avocado, Quinoa Golden Beets, Cucumbers, Cashews Herb Vinaigrette</p>	<p>ADDITIONAL OPTIONS *Grilled Chicken Breast 10 *Grilled Salmon Filet 12 *Flat Iron Steak 14 *Jumbo Shrimp 4 each</p>

THE CLUB 14
Turkey, Chow-Chow Mayonnaise, Pepper Jack Cheese
Bacon, Lettuce, Vine-Ripened Tomatoes
Buttery Brioche Toast, French Fries

***THE LOBBY BAR BURGER 18**
Angus Beef, Special Sauce, Iceberg
Cheddar, Bacon, Bacon Jam, Brioche Bun
House Cut Fries, Smoked Ketchup

CRAB CAKES 23
Spicy Rémoulade, Fingerling Potatoes, Seasonal Vegetables

SHRIMP AND GRITS 26
Gulf Shrimp, Weisenberger Grits, Local Cheddar
Pepper and Scallion Crudo, Creole Sauce

***STEAK FRITES 26**
Grilled Flat Iron Steak, House Cut Fries
Truffle Salt, Garlic Aioli, Bourbon Gastique

***VERLASSO SALMON 25**
Fingerling Potatoes, Seasonal Vegetables
Pesto, Swiss Chard

***CENTER CUT FILET MIGNON 50**
Whipped Potatoes, Candied Root Vegetables, Sautéed Green Beans, Smoked Tomato Jus

THE HOT BROWN 25

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.

(Please allow 20 minutes to prepare)

DESSERTS

ICE CREAM 6
Strawberry, Vanilla, Chocolate, Pecan Praline

CRÈME BRÛLÉE 9
Espresso Crème, Chantilly
Chocolate Dipped Pistachio Biscotti

DERBY PIE 8
Louisville's Original Walnut and Chocolate Chip Pie

CHOCOLATE STRIPTEASE 10
Milk Chocolate Mousse, Espresso Steam Cake
Salted Caramel

Troy Ritchie - Lobby Bar Manager | Dustin Willett - Chef de Cuisine

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.*