



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

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)

FARMERS SALAD 11
Groganica Farms Heirloom Lettuce, Pomegranate
Apples, Golden Beets, Candied Pecans
Pecorino Cheese, Champagne Vinaigrette

ROMAINE AND PURPLE KALE CAESAR SALAD 10
Anchovy, Croutons, Cheese Crisp
**with Grilled Chicken Breast 20*

POWER GREENS SALAD 12
Groganica Lettuce, Arugula, Kale, Avocado, Quinoa
Golden Beets, Cucumbers, Cashews, Herb Vinaigrette
**with Grilled Chicken Breast - add 10*
**with Grilled Salmon Filet - add 12*
**with Flat Iron Steak - add 14*
**with Jumbo Shrimp - add 4 (each)*

THE CLUB 14
Turkey, Chow-Chow Mayonnaise, Pepper Jack Cheese
Bacon, Lettuce, Vine-Ripened Tomatoes

***CENTER CUT FILET MIGNON 50**
Whipped Potatoes, Candied Root Vegetables, Sautéed Green Beans, Smoked Tomato Jus
Buttery Brioche Toast, French Fries

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

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

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

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

CRAB CAKES 23
Spicy Rémolade, Fingerling Potatoes, Seasonal Vegetables

DESSERTS

ICE CREAM 6
Strawberry, Vanilla, Chocolate, Pecan Praline

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

Troy Ritchie - Lobby Bar Manager

CRÈME BRÛLÉE 8
Vanilla Bean Chantilly Cream

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

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.*