



# LOBBY BAR

## 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.

*(Please allow 20 minutes to prepare)*

### *BOURBON BARREL FRIES 10*

Bourbon Barrel Smoked Spices  
Kentucky Rose Cheese, Smoky Ketchup

### *HUMMUS 12*

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

### *CHEESE PLATE 16*

An Assortment of Artisan Cheeses  
Quince Paste, Marcona Almonds, Lavosh

### *CLASSIC CAESAR SALAD 12*

Romaine Hearts, House Dressing  
Anchovy, Croutons, Parmigiano

*\*with Grilled Chicken Breast 21*

### *CHICKEN WINGS 14*

Chicken Wing “Lollipops”  
Bourbon Hot Sauce  
Kentucky Ale Blue Cheese Dressing  
Crispy Vegetables, Spicy Local Pickles

### *THE CLUB 16*

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, Brioche Bun  
House Cut Fries, Smoked Ketchup

### *ICE CREAM 7*

### *DERBY PIE 10*

*Louisville’s Original Walnut and Chocolate Chip Pie*

### *CHOCOLATE STRIPEASE 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.*

