

## 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><b>ROMAINE AND PURPLE KALE CAESAR SALAD 10</b> Anchovy, Croutons Cheese Crisp</p>	<p><b>FARMERS SALAD 11</b> Groganica Farms Heirloom Lettuce, Blood Orange, Seasonal Mandarins, Cucumber Avocado, Marcona Almonds Pecorino Cheese Champagne Vinaigrette</p>	<p><b>POWER GREENS SALAD 12</b> Groganica Lettuce, Arugula Kale, Avocado, Quinoa Golden Beets, Cucumbers, Cashews Herb Vinaigrette</p>	<p><b>ADDITIONAL OPTIONS</b> *Grilled Chicken Breast 10 *Grilled Salmon Filet 12 *Flat Iron Steak 14 *Jumbo Shrimp 4 each</p>
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### 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 Rémolade, 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 Gastrique

### \*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

### DERBY PIE 8

Louisville's Original Walnut and Chocolate Chip Pie

### CRÈME BRÛLÉE 9

Espresso Crème, Chantilly  
Chocolate Dipped Pistachio Biscotti

### 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 foodborne illness, especially if you have certain medical conditions.*