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, Lavash

**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 "MAC AND CHEESE"**  16
Maine Lobster, Cavatappi Pasta Gratin  
Aged Kenny’s Cheddar

**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 Mixed Greens, Strawberries  
Fava Beans, Pecorino Cheese, Smoked Black Pepper  
Shaved Fennel, Cucumber, Champagne Vinaigrette

*CAESAR SALAD*  10
*with Grilled Chicken Breast*  20  
*with Grilled Salmon Filet*  22

**WEDGE**  10
Baby Iceberg, Kentucky Ale Blue Cheese Dressing  
Cherry Tomatoes, Bacon, Watermelon Radish, Chives  
*with Flat Iron Steak*  24

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

**THE BOURBON BURGER**  18
Angus Beef, Bacon, Bourbon Onion Jam  
Kenny’s White Cheddar, Tobacco Onions

**ANGUS BEEF 10 oz. CHEDDAR BURGER**  17
Bacon, Lettuce, Tomato, Pickle, Onions, Brioche Bun

**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

**CRAB CAKES**  23
Spicy Remoulade, Fingerling Potatoes, Seasonal Vegetables

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

**DESSERTS**

**ICE CREAM**  6
Strawberry, Vanilla, Chocolate, Pecan Praline

**DERBY PIE**  8
Louisville’s Original Walnut and Chocolate Chip Pie

**CRÈME BRÛLÉE**  8
Vanilla Bean Chantilly Cream

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

*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.*