



## 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 "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 Rémolade, 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 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.*