



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, Blood Orange
Pomegranate, Kenny's Blue Gouda
Pine Nuts, Cucumbers
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

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

***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 Rémoûlade, Fingerling Potatoes, Seasonal Vegetables

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.*