J. Graham's Cafe

We offer 2 hour complimentary valet parking while dining in J. Graham's Cafe.

THE CLASSIC* \$17

Two Eggs Cooked to Order Choice of:

Toast, English Muffin or Biscuit **Breakfast Potatoes or Cheddar Grits** Salted Country Ham, Bacon or Sausage Choice of Juice and Coffee or Tea

BRIOCHE FRENCH TOAST \$13

Brioche Toast, Strawberries Warm Bourbon Syrup

OATMEAL \$8

Oatmeal, Fresh Strawberries Brown Sugar, Toasted Almonds **Dried Fruit**

EGG WHITE FRITTATA* \$13

Spinach, Kale, Tomato and Swiss Cheese Served with Fresh Fruit

Saturday Breakfast Buffet

Available Saturday Only 7am - 11am

Fresh Pastries

Variety of Muffins

Fresh Cut Fruit

Toast, Bagels, Oatmeal

Cold Cereal

Fresh Baked Breakfast Breads

Fruit Juices, Yogurts

Scrambled Eggs

Southern Biscuits and Gravy

Bacon, Sausage

Breakfast Potatoes

French Toast

Freshly Brewed Coffee or Tea

\$19

VANILLA BELGIAN WAFFLE \$12

Fresh Strawberries Warm Bourbon Syrup

DERBY CROISSANT* \$12

Fresh Baked Croissant Filled with Fluffy Scrambled Eggs, Bacon and Melted Derby Sage Cheese Served with Fresh Fruit

GRANOLA PARFAIT \$8

Choice of Vanilla, Strawberry or Mixed Berry Yogurt, Fresh Berries

QUINOA BOWL* \$12

Quinoa with Spinach, Tomato Peppers and Fennel Topped with Two Fried Eggs Sliced Avocado and Cilantro

THE 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

A Louisville legend, invented at The Brown in 1926!

The Hot Brown...a Louisville tradition with worldwide appeal has been featured in: The New York Times, The Wall Street Journal, Southern Living, 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. 20 minutes to prepare.

Steak and Eggs \$22

6 oz. New York Strip Loin, Choice of Eggs, Breakfast Potatoes

OMFLETTES*

Served with Breakfast Potatoes, Choice of Toast

Country Farm Omelette \$14

Kentucky Salted Country Ham, Tomato, Smoked Gouda

Spinach Omelette \$14

Shiitake Mushrooms, Kalamata Olives and Feta Cheese

\$5	Fruit Smoothie	\$6
\$5	Low-Fat Yogurt, Orange Juice, Bananas, Strawberries	
\$5	Freshly Brewed Coffee, Regular or Decaf	\$4
\$4	Hot Tea	\$4
\$7	Fruit Juices or Milk	\$4
\$3.50	Espresso	\$4.50
\$5	Cappuccino	\$5
\$4	Torani flavored syrups	
\$4.50	Amaretto, Irish Cream, Caramel, Vanilla	\$1
\$5	SanPellegrino	\$6
\$6	Fiji Water	\$4
\$5		
	\$5 \$5 \$4 \$7 \$3.50 \$5 \$4 \$4.50 \$5 \$6	\$5 Low-Fat Yogurt, Orange Juice, Bananas, Strawber \$5 Freshly Brewed Coffee, Regular or Decaf \$4 Hot Tea \$7 Fruit Juices or Milk \$3.50 Espresso \$5 Cappuccino \$4 Torani flavored syrups \$4.50 Amaretto, Irish Cream, Caramel, Vanilla \$5 SanPellegrino \$6 Fiji Water

BLOODY MARY \$10

MIMOSA \$10

GIFT CARD Remember Someone Special

Available for J. Graham's Café, English Grill, Shop at the Brown and guest rooms in The Brown Hotel.







Executive Chef - James Adams

Chef De Cuisine - Arkan Bajalani

Restaurant Manager - Judd Gibbs