



## **Room Service Menu**

### **APPETIZERS**

#### **FRENCH ONION SOUP 16**

Beef Consommé, Caramelized Onion, Crostini, Gruyere

#### **BOURBON BARREL FRIES (V) 11**

Bourbon Seasoning, Kentucky Rose Cheese, Served with Smoked Ketchup and Henry Bain's Sauce

#### **LOBBY BAR WINGS (8) 17 (16) 30**

Deep Fried Crispy Wings, Tossed in your choice of Homemade Sauce (Buffalo or Korean)  
Served with House Made Ranch, Bleu Cheese and Celery

#### **TUNA POKE 21**

Ahi Tuna, Orange Ponzu Sauce, Pineapple, Avocado, Rice

### **SHARABLES**

#### **CHEESE AND CHARCUTERIE 28**

Local Refined Cheese, Cured Meats, House-Made Jam, Golden Raisins, Ground Mustard, Herbed Wafers, Lavash

#### **CALAMARI 25**

Lightly Breaded Calamari, Sweet Chili Sauce and Herb Drizzle, Garlic Aioli

#### **HOT BROWN DIP 23**

Roasted Turkey Breast, Mornay Sauce, Parmesan Cheese, Baked Golden Brown, Finished with Bacon and  
Parmesan Cheese *served with Grilled Blue Dog Bread*

#### **LOBSTER MAC AND CHEESE 27**

Lobster Meat, Truffle, Seafood Béchamel, Cavatappi Pasta, Garlic-Herbed Breadcrumbs

#### **ROASTED BRUSSEL SPROUTS 18**

Peppadew Pepper, Italian Herbs, Parmesan, Lemon Honey Sauce

### **SALADS**

+ 6oz. Grilled Chicken Breast 13, 5oz. Salmon Fillet 15, (5) Shrimp 18

#### **FARMERS SALAD (GF, V) 19 Entree, 15 Appetizer**

Groganica Farms Heirloom Lettuce, Dried Cherries, Candied Pecans, Port Poached Pear  
Pecorino Cheese, Red Wine Vinaigrette

#### **CLASSIC CAESAR SALAD 19 Entree, 15 Appetizer**

Romaine Hearts, House Dressing, Anchovies, Croutons, Parmigiano Reggiano

#### **KENTUCKY WEDGE (GF) 19 Entree, 15 Appetizer**

Chopped Iceberg Lettuce, Bacon, Goat Cheese or Bleu Cheese, Red Onion, Cherry Tomatoes  
Creamy Herb Dressing, Cured Egg Yolk



GF- Gluten Free

V-Vegetarian

Chef de Cuisine - Paul Crepey  
Sous Chef- Ann Tamang  
General Manager- Samuel Battcher

20% gratuity will be added for parties of 5 or more.

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*

ENTRÉES

**THE LOBBY BAR BURGER 27**

10oz Angus Beef, Chow-Chow Mayonnaise, Bacon, Red Onion, Cheddar Cheese, Lettuce, Pickle Spear, Potato Bun  
Bourbon Barrel Fries Served with Smoked Ketchup and Henry Bain’s Sauce

**CALIFORNIA CHICKEN SANDWICH 24**

Blackened Grilled Chicken Breast, Avocado, Red Onion, Tomato, Potato Bun, Confit Garlic Sauce  
Bourbon Barrel Fries Served with Smoked Ketchup and Henry Bain’s Sauce

**ROASTED CHICKEN (GF) 42**

Free-Range 12oz Airline Chicken Breast, Roasted Tomatoes, Garlic Puree, Marinated Cipollini Onions, Potatoes au Gratin,  
Haricot Vert, Wild Mushrooms, Creamy Mushroom Sauce

**WILD MUSHROOM FARROTTO (V) 41**

Farro Risotto, Wild Mushrooms, Asparagus, Heirloom Carrots, Swiss Chard  
Roasted Winter Squash, Basil Pesto, Grated Parmesan

**STEAK FRITES 47**

Grilled Flat Iron Steak, Creamy Peppercorn Sauce, Bourbon Barrel Fries, Smoked Ketchup and Henry Bain’s Sauce

**PASTA CARBONARA 38**

Fettuccini, Egg, Black Pepper, Garlic Butter, Cured Bacon, Parmesan *served with Grilled Blue Dog Bread*

**BEEF BOURGUIGNON (GF) 45**

Braised Beef Stew in Red Wine, Carrots, Onions, Garlic and Herbs, Served over Garlic Mashed Potatoes

**SHRIMP AND GRITS (GF) 42**

Unicorn Grits, Bourbon Jus, Basil Thai Beurre Blanc

**8oz. FILET MIGNON (GF) 76**

Roasted Tomatoes, Garlic Puree, Marinated Cipollini Onion, Potatoes au Gratin, Haricot Vert, Creamy Peppercorn Sauce

**SEA SCALLOPS (GF) 45**

Pan-Seared Scallops, Roasted Garlic Sweet Potato Purée, Smoked Bacon, Wild Mushroom, Zucchini, Swiss Chard  
Peppadew Pepper, Parsley Oil, Balsamic

**PAPPERDELLE BOLOGNESE 38**

House-made Sauce with Tomato, Lamb, Beef, Pork, Parsley, Microgreens *served with Grilled Blue Dog Bread*

**VERLASSO SALMON 48**

Seared Verlasso Salmon, Green Lentils, Pancetta, Grilled Bok Choy, Cherry Tomato, Caper Sauce

**THE HOT BROWN 34**

**Roasted Turkey Breast, Toast Points, Mornay Sauce, Pecorino Romano Cheese  
Baked Golden Brown, Finished with Bacon and Tomatoes**

A Louisville legend, invented here at The Brown Hotel 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 Magazine, The Los Angeles Times*  
*NBC's Today Show* and *Travel Channel's Man v. Food* as well as being a regular entry in many of the finest cookbooks.

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