



The
BROWN
HOTEL
LOUISVILLE

SIGNATURE COCKTAILS

(Cocktails \$14)

ALI SMASH

Rittenhouse Rye, Muddled Mint, PAMA Liqueur and Agave Nectar

THE LOUISVILLE LIP

Four Roses Bourbon, with Fresh Lemon and Honey

BROWN MANHATTAN

Wild Turkey Bourbon, Sweet Vermouth, Angostura and Orange Bitters, Bourbon Cherries

OLD FASHIONED

Old Forester Bourbon, Simple Syrup, Angostura Bitters and Orange Bitters

KENTUCKY DERBY

Evan Williams Bourbon, Honey Syrup, Pink Grapefruit Juice

THE LILY

Wheatley Vodka, Lemon and Lime Juice, Cranberry Juice, Triple Sec

BISONTINI

Buffalo Trace, Buffalo Trace Bourbon Cream Liqueur, Hint of Nutmeg

KENTUCKY MULE

Ezra Brooks Bourbon, Lime Juice, Ginger Beer

MINT JULEP

Jim Beam Bourbon, Simple Syrup, Fresh Mint

APPETIZERS

FRENCH ONION SOUP 14

(Foie Gras + 6)

Beef Consommé, Caramelized Onion, Crostini, Swiss Cheese

SOUP OF THE DAY 13

Chef's Daily Creation

BOURBON BARREL FRIES (GF,V) 9

Bourbon Seasoning, Kentucky Rose Cheese, Served with Smoked Garlic Steak Sauce

LOBBY BAR WINGS (5) 12 (10) 23

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

SHARABLES

CHEESE AND CHARCUTERIE 26

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

PIMIENTOS de PADRÓN (V) 17

(An Homage to a popular tapas dish in Spain)

Salty, Smoky, Blistered Shishito Peppers, Served with Stuffed Tri-Color Bell Peppers with a 3-Cheese-Thyme Blend
Grilled Local Blue Dog Bakery Baguette

CALAMARI 21

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

BEER CHEESE DIP 20

Sharp Cheddar, Gruyere, and Cream Cheese, Local Beer, Served with Grilled Local Blue Dog Bakery Baguette

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

SALADS

+ 6oz. Grilled Chicken Breast 13, 5oz. Salmon Fillet 15, (3) Shrimp 18

FARMERS SALAD (GF, V) 17 Entree, 12 Appetizer

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

CLASSIC CAESAR SALAD 17 Entree, 12 Appetizer

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

KENTUCKY WEDGE (GF) 17 Entree, 12 Appetizer

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

BURRATA HEIRLOOM TOMATO (GF, V) 16

Burrata de Buffalo, Heirloom Tomato, 3-Vinegar Dressing, Truffled Dijon Mustard, Olive Oil

ENTRÉES

THE LOBBY BAR BURGER 22

10oz Angus Beef, Chow-Chow Mayonnaise, Red Onion, Cheddar Cheese, Lettuce, Potato Bun
Bourbon Barrel Fries Served with Smoked Garlic Steak Sauce (+ Bacon 2)

ROASTED CHICKEN (GF) 37

Free-Range 12oz Airline Chicken Breast, Roasted Tomatoes, Garlic & Shallots, Potatoes au Gratin, Haricot Vert
Wild Mushrooms, Creamy Mushroom Sauce

WILD MUSHROOM FARROTTO (V) 36

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

STEAK FRITES (GF) 41

Grilled Flat Iron Steak, Bourbon Gastrique, Bourbon Barrel Fries, Smoked Garlic Steak Sauce

DUCK BREAST (GF) 46

Creamy Porcini Carolina Rice, Cherry Gastrique, Amarena Black Cherries

BEEF BOURGUIGNON (GF) 42

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

SHRIMP AND GRITS (GF) 39

Unicorn Grits, Bourbon Jus, Basil Thai Beurre Blanc

8oz. FILET MIGNON (GF) 68

Roasted Tomatoes, Garlic & Shallots, Potatoes au Gratin, Haricot Vert, Bourbon Reduction

SEA SCALLOPS (GF) 42

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

SEABASS 53

Teriyaki and Miso Marinated Sea Bass, Green Pea Mash, Crispy Leek, Micro Vegetables, Roasted Tomato Butter Chutney

LAMB SHANK (GF) 48

Truffle Herb Mashed Potatoes, Heirloom Vegetables, Red Wine Lamb Jus

THE HOT BROWN 31

**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.



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.

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