

J. Graham's Café

BREAKFAST

GRANOLA PARFAIT 10

Vanilla Yogurt, Fresh Berries

BRIOCHE CINNAMON ROLL 9

Vanilla Cream Cheese Icing, Berries

SPINACH & BERRY SALAD 18

Fresh Baby Spinach, Seasonal Berries, Goat Cheese
Candied Pecans, Strawberry-Herb Dressing

OATMEAL 12

Oatmeal, Seasonal Berries, Brown Sugar
Toasted Almonds, Dried Fruit

BELGIAN WAFFLES 16

Seasonal Berries, Warm Bourbon Syrup

BISCUITS & SAUSAGE GRAVY 16

Two Buttermilk Biscuits, Savory Sausage Gravy
Topped with a Fried Egg

AVOCADO TOAST 20

Served on Wheat Berry Toast, Crushed Avocado, Spiced Seeds
Two Eggs Any Style

THE CLASSIC 22

Two Eggs Cooked to Order
Choice of: Toast, English Muffin or Biscuit
Breakfast Potatoes, Bacon or Sausage

OMELETTES 22

Three Eggs Served with Breakfast Potatoes
Choice of: Toast, English Muffin or Biscuit
Choice of Three: Country Ham ,Bacon, Sausage, Spinach, Onion
Tomato, Mushroom, Cheddar Cheese, American Cheese

HUNTER'S OMELETTE 25

Three Eggs, Bacon, Sausage, Ham, Chorizo, Cheddar Cheese
Served with Breakfast Potatoes
Choice of: Toast, English Muffin or Biscuit

FARMER'S OMELETTE 24

Three Eggs, Mushroom, Onion, Spinach, Tomato, Goat Cheese
Served with Breakfast Potatoes
Choice of: Toast, English Muffin or Biscuit

BREAKFAST SANDWICH 22

Scrambled Eggs, Crushed Avocado, Bacon, Cheddar on Brioche Bun
Served with Breakfast Potatoes

THE HOT BROWN 32

PETITE HOT BROWN 24

*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, and Travel Channel's Man v. Food as well as being a regular entry in many of the finest cookbooks.

SIDES

Breakfast Meats	6
Cup of Fruit	6
Two Eggs Cooked to Order*	7
Breakfast Potatoes	5
Toasted Bread or English Muffin	4
Toasted Bagel and Cream Cheese	6
Seasonal Muffins	5
Croissant	5
Three Cheese Grits	6

BEVERAGES

Freshly Brewed Coffee, Regular or Decaf	5
Hot Tea	5
Fruit Juices	4
Milk	5
San Pellegrino	5
Fiji	5
Soft Drinks and Iced Tea	4.5

Chef De Cuisine – Allen Heintzman

Vegan and Gluten Free items are available by request.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.