

J. Graham's Café

BREAKFAST

GRANOLA PARFAIT 10
Vanilla Yogurt, Fresh Berries

FRUIT PLATE 12
Seasonal Fruit, Berries, Vanilla Yogurt

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 16
Served on Wheat Berry Toast, Crushed Avocado, Spiced Seeds
Add Two Eggs Any Style **20**

BREAKFAST SANDWICH 22
Scrambled Eggs, Crushed Avocado, Bacon, Cheddar on Brioche Bun
Served with Breakfast Potatoes

Served with Breakfast Potatoes, Guacamole and Sour Cream

BREAKFAST BURRITO 23
Spinach Tortilla Wrap, Scrambled Eggs, Bacon, Chorizo, Tomatoes, Bell
Peppers, Cheddar Cheese, Corn and Black Bean Pico, Pickled Red Onions

EGG WHITE FRITTATA 19
Spinach, Sundried Tomatoes, Feta Cheese
Fresh Mushroom, Fruit Garnish
Choice of Toast

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

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

Bacon	6
Sausage	5
Country Ham Steak	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
Cinnamon Roll	6
Croissant	5
Three Cheese Grits	6

BEVERAGES

Freshly Brewed Coffee, Regular or Decaf	4.5
Hot Tea	4.5
Fruit Juices	5/7
Milk	5
Espresso	5
Cappuccino	6
Extra Shot of Espresso	3
San Pellegrino	5
Fiji	5
Soft Drinks and Iced Tea	4

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.