

J. Graham's Café

GRANOLA PARFAIT 10

Vanilla Yogurt, Fresh Berries

BRIOCHE CINNAMON ROLL 9

Vanilla Cream Cheese Icing, 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 20

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

BREAKFAST SANDWICH 22

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

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 21

Spinach, Sundried Tomatoes, Feta Cheese, Fresh Mushroom
Choice of: Toast, English Muffin or Biscuit
Served with Side Fruit, Breakfast Potatoes

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

EGGS BENEDICT 24

Poached Eggs, Thick-Cut Bacon, Toasted English Muffin
Grilled Asparagus, Hollandaise Sauce, Sundried Tomatoes

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.