



APPETIZERS

FRENCH ONION SOUP 14

Beef Consommé, Caramelized Onion, Crostini, Gruyere

BOURBON BARREL FRIES (v) 11

Bourbon Seasoning, Kentucky Rose Cheese, Served with Henry Bain’s Sauce

LOBBY BAR WINGS (8) 15 (16) 28

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

HOT BROWN DIP 25

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

SALADS

+ 6oz. Marinated Grilled Chicken Breast 13, 6oz. Verlasso Salmon Fillet 15

FARMERS SALAD (GF, v) 18 Entree, 14 Appetizer

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

CLASSIC CAESAR SALAD 18 Entree, 14 Appetizer

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

KENTUCKY WEDGE (GF) 18 Entree, 14 Appetizer

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

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.

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

ENTRÉES

SMASH BURGER 26

Two 5oz Angus Beef Patties, Smashed with Onions and Jalapenos, Sharp Cheddar, Cheese Spread
House-made Special Sauce, Potato Bun, Served with Bourbon Barrel Fries and Henry Bain's Sauce (Bacon +2)
Or

Two 5oz Angus Beef Patties, Smashed, Topped with Red Onions, Sharp Cheddar, Lettuce, Pickle Spear,
House-made Special Sauce, Potato Bun, Served with Bourbon Barrel Fries and Henry Bain's Sauce (Bacon +2)

WILD MUSHROOM FARROTTO (V) 39

(with 6oz. Marinated Grilled Chicken Breast 45)

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

STEAK FRITES 48

Grilled Flat Iron Steak, Creamy Peppercorn Sauce, Bourbon Barrel Fries, Henry Bain's Sauce

BEEF BOURGUIGNON (GF) 42

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

SEA SCALLOPS (GF) 47

Pan-Seared Scallops, Roasted Garlic Sweet Potato Purée, 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 (GF) 45

Seared Verlasso Salmon, Lemon Beurre Blanc, Sautéed Asparagus, Garlic Mashed Potatoes



GF- Gluten Free

V-Vegetarian

Chef de Cuisine - Ann Tamang
Sous Chef- Neil Halder
General Manager- Samuel Battcher

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