



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

TUNA POKE 19

Ahi Tuna, Orange Ponzu Sauce, Pineapple, Avocado, Rice

SHARABLES

CHEESE AND CHARCUTERIE 28

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

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*

LOBSTER MAC AND CHEESE 27

Lobster Meat, Truffle, Seafood Béchamel, Cavatappi Pasta, Garlic-Herbed Breadcrumbs

ROASTED BRUSSEL SPROUTS 16

Peppadew Pepper, Italian Herbs, Parmesan, Lemon Honey Sauce

SALADS

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

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

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

CLASSIC CAESAR SALAD 18 Entree, 14 Appetizer

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

KENTUCKY WEDGE (GF) 18 Entree, 14 Appetizer

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



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.

ENTRÉES

THE LOBBY BAR BURGER 26

10oz Angus Beef, Chow-Chow Mayonnaise, Red Onion, Cheddar Cheese, Lettuce, Pickle Spear, Potato Bun
Bourbon Barrel Fries Served with Henry Bain's Sauce (Bacon +2)

CALIFORNIA CHICKEN SANDWICH 23

Blackened Grilled Chicken Breast, Pepperjack Cheese, Guacamole, Bacon, Potato Bun, Confit Garlic Sauce
Bourbon Barrel Fries Served with Henry Bain's Sauce

ROASTED CHICKEN (GF) 42

Free-Range 12oz Airline Chicken Breast, Roasted Tomatoes, Garlic Puree, Marinated Cipollini Onions, Potatoes au Gratin,
Haricot Vert, Wild Mushrooms, Creamy Mushroom Sauce

WILD MUSHROOM FARRO'TTO (V) 39

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

STEAK FRITES 46

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

PASTA CARBONARA 36

Fettuccini, Egg Yolk, Black Pepper, Garlic, Cured Bacon, Parmesan *served with Grilled Blue Dog Bread*

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) 72

Roasted Tomatoes, Garlic Puree, Marinated Cipollini Onion, Potatoes au Gratin, Haricot Vert, Creamy Peppercorn Sauce

SEA SCALLOPS (GF) 46

Pan-Seared Scallops, Roasted Garlic Sweet Potato Purée, Smoked Bacon, 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 47

Seared Verlasso Salmon, Green Lentils with Pancetta, Grilled Bok Choy, Cherry Tomato, Caper Sauce

THE HOT BROWN 32

**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.