



The
BROWN
HOTEL
LOUISVILLE

APPETIZERS

FRENCH ONION SOUP 16

Beef Consommé, Caramelized Onion, Crostini, Gruyere

BOURBON BARREL FRIES (V) 13

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

LOBBY BAR WINGS (8) 17 (16) 30

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

SHARABLES

CHEESE AND CHARCUTERIE 30

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

HOT BROWN DIP 27

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

SALADS

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

FARMERS SALAD (GF, V) 20 Entree, 16 Appetizer

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

CLASSIC CAESAR SALAD 20 Entree, 16 Appetizer

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

KENTUCKY WEDGE (GF) 20 Entree, 16 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 Bättcher

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

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

ENTRÉES

THE LOBBY BAR BURGER 28

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)

SMASH BURGER 28

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

ROASTED CHICKEN (GF) 44

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 FARROTTO (V) 41

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

BOUILLABAISSE 38

Traditional French Seafood Stew, Saffron, Fennel, White Fish, Mussels, Shrimp, Scallops, Crostini Rouille

BEEF BOURGUIGNON (GF) 44

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

SHRIMP AND GRITS (GF) 41

Kentucky Weisenberger Grits, Cheddar Cheese, Bourbon Jus, Basil Thai Beurre Blanc

8oz. FILET MIGNON (GF) 74

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

SEA SCALLOPS (GF) 48

Pan-Seared Scallops, Roasted Garlic Sweet Potato Purée, Smoked Bacon, Wild Mushroom, Zucchini, Swiss Chard
Peppadew Pepper, Parsley Oil, Balsamic

PAPPERDELLE BOLOGNESE 40

House-made Sauce with Tomato, Lamb, Beef, Pork, Parsley, Microgreens *served with Grilled Blue Dog Bread*

VERLASSO SALMON 49

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

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.