

J. Graham's Café

LUNCH

FROM THE GARDEN

SPINACH & BERRY SALAD 14
Fresh Baby Spinach, Seasonal Berries
Goat Cheese, Candied Pecans
Strawberry-Herb Dressing

CLASSIC CAESAR SALAD* 12
Young Romaine Hearts
Parmesan Cheese, Croutons
Housemade Caesar Dressing
**with Grilled Chicken Breast 20*
**with Seared Salmon 22*

MEDITERRANEAN GREEK SALAD 15
Mesclun Blend Lettuce, Lemon Dressing
Finished with Garbanzo Beans
Roasted Red Bell Pepper
Kalamata Olives, Red Onion, Cherry Tomato
Toasted Blanched Almonds, Feta Cheese

COBB SALAD 17
Romaine and Mesclun Lettuce Blend
Blue Cheese, Tomato, Avocado
Hard Boiled Egg, Bacon, Grilled Chicken
Lemon Dressing

DESSERTS

DERBY PIE 10
The Original - Kern's Kitchen since 1968
Walnut and Chocolate Chip Pie
Whipped Cream, Compote Berries

MAPLE CRÈME BRÛLÉE 10
Brioche Custard
Bourbon Caramel, Seasonal Berries
Whipped Cream

WARM BREAD PUDDING 10
Brioche Custard, Raisins
Bourbon Caramel, Seasonal Berries
Whipped Cream

STRIPTease FLAMBÉ 11
Milk Chocolate Mousse, Espresso Steam Cake
Salted Caramel, Fresh Berries

ICE CREAM 7
Vanilla or Chocolate

BEVERAGES

Soft Drinks or Iced Tea	4
Coffee or Hot Tea	4.5
Add Kahlua or Baileys Irish Cream	10
Cappuccino	6
Espresso	5
San Pellegrino Sparkling Water	6
Fiji Still Water	4

APPETIZERS

SOUP OF THE DAY
Bowl 9
Cup 6

BOURBON BARREL FRIES 11
LARGE BOWL
Bourbon Barrel Smoked Spices
Kentucky Rose Cheese
Smoked Ketchup

SMOKED BOURBON HUMMUS 13
Cruditè, Pita Bread



THE *original* HOT BROWN 28
PETITE HOT BROWN 20
Roasted Turkey Breast on
Toast Points, Mornay Sauce
Pecorino Romano Cheese
Tomatoes and Bacon
Baked to Perfection!

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, ABC News
with Diane Sawyer, and
Travel Channel's Man v. Food.

(Please allow 20 minutes to prepare)

J. GRAHAM'S FAVORITES

Choice of: French Fries
House Salad, Sweet Potato Tots

HALF TURKEY CLUB 13
With Soup of the Day

PULLED PORK SANDWICH 15
Smoked Pork Shoulder
Bourbon Barbecue Sauce, Creamy Slaw
Dill Pickle on a Toasted Bun
Smoked Gouda

TURKEY CLUB SANDWICH 16
Turkey, Bacon, Bibb Lettuce
Swiss Cheese, Tomato
Smoked Ketchup Aioli
Toasted Buttery Brioche Bread

BLUEGRASS BLT 17
Bourbon Maple Infused Thick-Cut Bacon
Fried Green Tomato, Bibb Lettuce
Brioche Toast

CLASSIC HAMBURGER* 18
10 oz. Grilled Angus Beef, Bacon
Lettuce, Tomato, Onion, Pickle
Choice of: American, Cheddar
Swiss or Blue Cheese

HOT BROWN PASTA 18
Created by Chef Bajalani
Cavatappi Pasta, Turkey Breast, Mornay Sauce
Special Seasonings, Roasted Vegetables
Bacon, Brioche Toast

IMPOSSIBLE™ BURGER* 19
Plant Based Burger, Sliced Tomato
Sautéed Onions, Swiss Cheese, Avocado
Chow Chow Dressing on Brioche Bun

ROMESCO SALMON* 26
Pan Seared Salmon
Garlic-Herb Roasted Fingerling Potatoes
Vegetable of the Day, Hazelnut Romesco

SPECIALTY COCKTAILS

BLOODY MARY 10

ALI'S SMASH 14
Rye, Mint, PAMA Liqueur
Agave Nectar

KENTUCKY DERBY 14
Bourbon, Sorghum Syrup
Pink Grapefruit Juice

BROWN MANHATTAN 14
Bourbon, Sweet Vermouth, Bitters
Bourbon Cherries

GIFT CARD *Remember Someone Special.*
We would gladly accept separate checks for parties up to four guests.

Chef De Cuisine – Arkan Bajalani

Vegan and Gluten Free items are available by request.

**May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*



WINES BY THE GLASS

SPARKLING

La Marca, Prosecco \$12

Nicolas Feuillatte, Champagne, France, Split \$26

Chandon Brut Rose California, Split \$16

Luccio, Moscato D'Asti \$12

ROSÉ

Villa Viva, France, Rose \$12

WHITE WINE

Stoneleigh, Sauvignon Blanc, NZ \$12

Bollini, Pinot Grigio, Trentino \$12

Napa Cellars, Chardonnay, Napa \$14

Sonoma-Cutrer RR, Chardonnay, Sonoma \$16

RED WINE

A to Z Pinot Noir, Oregon \$13

Kaiken, Malbec, Mendoza \$12

Wente Cabernet Sauvignon California \$12

La Freynelle, Bordeaux Blend, France \$15



URBANBOURBONTRAIL



SIGNATURE COCKTAILS

ALI'S SMASH \$14

Rye, Muddled Mint
PAMA Liqueur and Agave Nectar

THE LOUISVILLE LIP \$14

Four Roses Bourbon
with Freshly Squeezed Lemonade and Honey

BROWN MANHATTAN \$14

Wild Turkey Bourbon
Sweet Vermouth, Orange Bitters and Bourbon Cherries

OLD FASHIONED \$14

Old Forester Bourbon
Simple Syrup, Angostura Bitters and Orange Bitters

KENTUCKY DERBY \$14

Evan Williams Bourbon
Sorghum Syrup, Pink Grapefruit Juice

THE LILY \$14

Vodka, Lemon and Lime Juice
Cranberry Juice
Splash of Orange Liqueur

BISONTINI \$14

Buffalo Trace Bourbon
Cream Liqueur, Hint of Nutmeg

KENTUCKY MULE \$14

Ezra Brooks Bourbon
Lime Juice, Ginger Beer

MINT JULEP \$14

Jim Beam Bourbon
Simple Syrup, Fresh Mint

BEER SELECTION

Local

West Sixth IPA	\$8
Goodwood Louisville Lager	\$8
Fall City Pale Ale	\$8
West Sixth Brewing Amber	\$8
KY Bourbon Barrel Stout	\$12
Kentucky Bourbon Ale	\$12
Kentucky Irish Ale	\$8

Other

Blue Moon	\$7.5
Stella Artois	\$7.5
Bud Light	\$7
Michelob Ultra	\$7
Miller Lite	\$7
Heineken (Non-Alcoholic)	\$6.5
Kaliber (Non-Alcoholic)	\$6.5