

Lobby Bar and Grill

Bar Menu

APPETIZERS

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*

BOURBON BARREL FRIES 11

Bourbon Seasoning, Kentucky Rose Cheese, Served with Smoked Ketchup and 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

ENTREES

+6oz Grilled Chicken Breast 13

KENTUCKY WEDGE (GF) 18 Entree, 14 Appetizer

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

CLASSIC CAESAR SALAD 18 Entree, 14 Appetizer

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

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)

STEAK FRITES (GF) 48

Grilled Flat Iron Steak, Bourbon Gastrique, Bourbon Barrel Fries, Smoked Ketchup and Henry Bain's 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!

This Louisville tradition with worldwide appeal .

Chef de Cuisine - Paul Crepey

Sous Chef - Ann Tamang

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*