

The
BROWN
HOTEL
LOUISVILLE

LOBBY BAR AND GRILL

APPETIZERS

PORK BELLY BAO BUNS 22
Pickled Onion, Carrot, Sliced Red Apple
Asian Glaze

MEDDITERANEAN DIPS 24
House-Made Hummus and Roasted Cauliflower
Dip, Grilled Zucchini, Naan Bread
(V)

HOUSE FRITES 11
Choice of Bourbon Barrel Seasoning or
Truffle and Garlic Seasoning (Served with
Dip Duo)

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)

HOT HONEY PEPPERONI FLATBREAD 21
Mornay Sauce, Pepperoni, Cigilene Mozzarella
Cheese, Parmesan Cheese, Dry Oregano, Hot Honey

LOBBY BAR WINGS (16) 28
Deep Fried Crispy Wings, Tossed in your choice of
Homemade Buffalo or Korean Sauce (Served with
Ranch, Bleu Cheese, Celery)

SOUPS AND SALADS

FRENCH ONION SOUP 14
Beef Consomme, Caramelized Onion
Crostitini, Gruyere Cheese

SOUP DU JOUR 12
Chef's Daily Creation

SWEET GEM CAESAR
18 Entree, 14 Appetizer
Sweet Gem Lettuce, House Caesar
Dressing, Rye Croutons, Parmesan
Reggiano

CHOPPED KENTUCKY WEDGE
18 Entree, 14 Appetizer
Bacon, Red Onion, Cherry Tomato, House-made
Ranch Dressing, Chives, Cured Egg Yolk
Choice of Bleu Cheese or Goat Cheese Crumbles
(GF)

THE HOT BROWN 35

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!
a Louisville tradition with worldwide appeal has been featured in:
The New York Times, The Wall Street Journal Southern Living Magazine, 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.

ENTREES

WAGYU BURGER 28

8oz. American Wagyu, Colby Cheese, House Special Sauce, Lettuce, Tomato, Onion, Pretzel Bun

PERUVIAN CORNISH HEN 38

Roasted Cornish Hen, Herb Roasted Fingerling Potatoes, Pickled Shallots, Aji Verde Sauce (GF)

STEAK FRITES 48

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

SEA SCALLOPS 47

Sweet Potato Puree, Wild Mushrooms, Swiss Chard, Squash and Zucchini, Parsley Oil, Balsamic Glaze (GF)

RIBEYE 59

12oz. Grilled Ribeye, Chimichurri, Grilled Asparagus, Roasted Fingerling Potatoes (GF)

BROWN BUTTER SAGE GNOCCHI 35

Sautéed Gnocchi in Brown Butter, Sweet Peppers, Cherry Tomatoes, Squash and Zucchini, Celeriac Puree (V)

DUCK BREAST 45

Pan Seared Duck Breast, Mushroom Risotto, Cherry Bourbon Demi-Glaze, Spiced Ginger Marmalade (GF)

ATLANTIC SALMON 39

Pan Seared Salmon, Sautéed Crispy Gnocchi, Applewood Smoked Bacon, Peppadew Peppers, Squash and Zucchini, Sweet Corn, Creamy Lemon Sauce

BEEF BOURGUIGNON 42

Red Wine Braised Beef Stew, Carrots, Pearl Onion, Celery, Garlic
Served with Garlic Mashed Potato (GF)

CHEF DE CUISINE - ANN TAMANG
SOUS CHEF- NEIL HALDER
GENERAL MANAGER- SAMUEL BATTCHER



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