

Lobby Bar and Grill

Bar Menu

APPETIZERS

HOT BROWN DIP 21

Roasted Turkey Breast, Mornay Sauce, Parmesan Cheese, Baked Golden Brown, Finished with Bacon and Parmesan Cheese *served with Grilled Blue Dog Bread*

CHEESE AND CHARCUTERIE 26

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

BOURBON BARREL FRIES 9

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)

ENTREES

+6oz Grilled Chicken Breast 13

KENTUCKY WEDGE (GF) 17 Entree, 13 Appetizer

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

CLASSIC CAESAR SALAD 17 Entree, 13 Appetizer

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

THE LOBBY BAR BURGER 25

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

STEAK FRITES (GF) 44

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

CALIFORNIA CHICKEN SANDWICH 22

Grilled Chicken Breast, Avocado, Red Onion, Tomato, Potato Bun, Confit Garlic Sauce
Bourbon Barrel Fries Served with Smoked Ketchup and Henry Bain's 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!

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*