

Lobby Bar and Grill

Bar Menu

APPETIZERS

BEER CHEESE DIP 20

Sharp Cheddar, Gruyere, and Cream Cheese, Local Beer, Served with Grilled Blue Dog Bakery Baguette

CHEESE AND CHARCUTERIE 26

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

BOURBON BARREL FRIES (GF,V) 9

Bourbon Seasoning, Kentucky Rose Cheese, Served with Smoked Garlic Steak Sauce

LOBBY BAR WINGS (5) 12 (10) 23

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) 17 Entree, 12 Appetizer

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

CLASSIC CAESAR SALAD 17 Entree, 12 Appetizer

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

THE LOBBY BAR BURGER 22

10oz Angus Beef, Red Onion, Cheddar Cheese, Lettuce, Potato Bun,
Bourbon Barrel Fries Served with Smoked Garlic Steak Sauce (+ Bacon 2)

STEAK FRITES (GF) 41

Grilled Flat Iron Steak, Bourbon Gastrique, Bourbon Barrel Fries, Smoked Garlic Steak Sauce

THE CLUB (GF) 19

Turkey, Chow-Chow Mayonnaise, Bacon, Lettuce, Tomato, French Fries

THE HOT BROWN 31

**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 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.*

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*