Lobby Bar and Grill

Bar Menu

APPETIZERS

PANCETTA-ROASTED BRUSSELS SPROUTS 13

Bourbon Honey Glaze, Blue Stilton, Pickled Peppadew Pepper

HUMMUS 13

Roasted Red Pepper Hummus, Kalamata Olives, Vegetable Crudités, Grilled Pita Bread

CHICKEN LOLLIPOP 15

Frenched Chicken Legs, Bourbon Hot Sauce, Local Pops' Pickles, Vegetable Crudité Salad, Blue Cheese Dressing

CHEESE PLATE 16

Chef's Pick Artisan Cheese, Fresh Fruit, Golden Raisins, Seasonal Jam, Marcona Almonds, Lavash

LOBSTER MAC AND CHEESE 21

Truffle, Seafood Béchamel, Cavatappi Pasta, Garlic-Herb Breadcrumbs

ENTREES

CLASSIC CAESAR SALAD 13

Crisp Romaine Hearts, House Dressing, Anchovies, Croutons, Parmigiano Add Grilled Chicken Breast 13, *Salmon Fillet 15, *Flat Iron Steak 26

TURKEY CLUB 18

Chow-chow Aioli, Pepperjack Cheese, Smoked Bacon, Lettuce, Tomatoes, Brioche Toast, French Fries

*THE LOBBY BAR BURGER 20

10oz Angus Beef, Special Sauce, Iceberg, White Cheddar, Bacon, Brioche Bun, French Fries, Smoked Ketchup

*STEAK FRITES 38

Grilled Flat Iron Steak, Bourbon Barrel Fries, Smoked Ketchup, Bourbon Gastrique

THE HOT BROWN 30

PETITE HOT BROWN 20

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 ABC News with Diane Sawyer, and Travel Channel's Man v. Food, as well as being a regular entry in many of the finest cookbooks.

(Please allow 20 minutes to prepare.)

Chef de Cuisine - Justin Jones

20% gratuity will be added for parties of 5 or more. We gladly accept separate checks for parties up to four guests.