

The Lobby Bar and Grill

PESTO-STUFFED MUSHROOMS 11

Roasted Portabella Mushrooms, Basil Pesto, Romesco Sauce
Grated Parmesan Cheese

PANCETTA-ROASTED BRUSSELS SPROUTS 13

Bourbon Honey Glaze, Blue Stilton
Pickled Peppadew Pepper

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

BOURBON BARREL FRIES 12

Bourbon-Smoked Ketchup, Fresh Herbs
Kentucky Rose Cheese

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

BROILED CRAB CAKE 17

Roasted Garlic Aioli, Smoked Bacon
Crispy Potato, Chive Oil

SALADS

*Grilled Chicken Breast 13, *Salmon Fillet 15, *Flat Iron Steak 26*

CLASSIC CAESAR SALAD 13

Crisp Romaine Hearts,
House Dressing, Anchovies
Croutons, Parmigiano

FARMERS SALAD 13

Groganica Farms Heirloom Lettuce
Port Wine Poached Pear
Dried Cherries, Candied Pecans
Pecorino Cheese, Red Wine Vinaigrette

GOLDEN BEET SALAD 13

Strawberries, Blueberries
Ricotta Salata, Candied Walnuts
Bourbon Vinaigrette

***THE LOBBY BAR BURGER 20**

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

WILD MUSHROOM FARROTTO 35

Farro Risotto, Wild Mushrooms, Asparagus
Heirloom Carrots, Swiss Chard, Roasted Winter Squash
Basil Pesto, Grated Parmesan

***STEAK FRITES 38**

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

PORK OSSO BUCO 45

Saffron Mushroom Risotto, Crispy Carrot, Scallions
Pork Jus Reduction

***CRISPY SKIN DUCK BREAST 47**

Maple Leaf Farms Duck Breast, Parsnip Purée
Brown Butter Brussels Sprouts, Cherry Bourbon Gastrique

ROASTED CAULIFLOWER 30

Cauliflower Ragout, Local Mushrooms, Blistered Tomato
Roasted Eggplant, Zucchini, Basil-Tomato Sauce, Herb Oil

SHRIMP AND GRITS 36

Five U-12 Gulf Shrimp, Local White Cheddar
Weisenberger Grits, Pickled Chili, Scallions
Kentucky Sorghum Bourbon Reduction

***SEA SCALLOPS 38**

Pan-Seared Scallops, Roasted Garlic Sweet Potato Purée
Smoked Bacon, Wild Mushroom, Zucchini, Swiss Chard
Peppadew Pepper, Parsley Oil, Balsamic

***CEDAR-ROASTED VERLASSO SALMON 38**

Butternut Squash Purée, Local Mushrooms, Tuscan Kale, Leeks
Maple Bacon Caramelized Onion Glaze, Tobacco Onions

***8oz CENTER CUT FILET MIGNON 56**

Whipped Potatoes, Broccolini, Dried Tomatoes, Red Wine Jus

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!

The Hot Brown...a 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.

**Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness*