



J. Graham's Café

APPETIZERS

SOUP OF THE DAY

Bowl 10, Cup 6

BOURBON BARREL FRIES (V) 11

Bourbon Barrel Smoked Spices, Kentucky Rose Cheese, Smoked Ketchup

THE TWO TIMER 17

Dip Duo of Smoked Bourbon Hummus and Chef's Whim, Served with Crudit , Pita Bread

FROM THE GARDEN

6oz Grilled Chicken-7, 5oz Pan-Seared Salmon-9, (3) Blackened Shrimp-8

SPINACH & BERRY SALAD (GF, V) 18

Fresh Baby Spinach, Seasonal Berries, Goat Cheese, Candied Pecans, Strawberry-Herb Dressing

CLASSIC CAESAR SALAD 18

Young Romaine Hearts, Parmesan Cheese, Croutons, House-Made Caesar Dressing

MEDITERRANEAN GREEK SALAD (GF, V) 20

Mesclun Blend Lettuce, Lemon Dressing, Garbanzo Beans, Roasted Red Bell Pepper, Kalamata Olives, Red Onion, Cherry Tomato
Toasted Blanched Almonds, Feta Cheese

COBB SALAD (GF) 22

Romaine and Mesclun Lettuce Blend, Blue Cheese, Tomato, Avocado, Hard Boiled Egg, Bacon, Grilled Chicken, Lemon Dressing

J. GRAHAM'S FAVORITES

JAMBALAYA PASTA 24

Cavatappi Pasta, Chicken, Shrimp, Andouille Sausage, Squash, Zucchini, Cremini Mushrooms, Bell Peppers, Onions, Zesty Alfredo Sauce

SHRIMP AND GRITS (GF) 24

Pan-Seared Shrimp, Wiesenberger KY Stoneground Grits, Creole Cream Sauce, Pesto Oil, Scallions, Marinated Tomatoes

RIVER CITY CHICKEN SALAD 20

Pulled Chicken, Red Grapes, Celery, Green Onions, Candied Pecans, Cranberries, Lemon Aioli, Field Greens with Sesame Lavash Crackers

GF - Gluten Free | V - Vegetarian

Chef De Cuisine – Allen Heintzman

**May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.*

SANDWICHES

Choice of: French Fries, House Salad, Sweet Potato Tots, Sea Salt Kettle Chips

TURKEY CLUB SANDWICH 19

Turkey, Bacon, Bibb Lettuce, Swiss Cheese, Tomato, Smoked Ketchup Aioli, Toasted Buttery Brioche Bread

GRILLED CHICKEN BAHN MI 22

(Marinated Tofu Available Upon Request)

Grilled Chicken Breast, Toasted Hoagie Roll, Baby Arugula, Cucumber Slices, Pickled Carrots and Daikon, Fresh Coriander, Sliced Jalapenos and Sriracha Aioli

CLASSIC HAMBURGER 24

10 oz. Grilled Angus Beef, Lettuce, Tomato, Onion, Pickle
Choice of: American, Cheddar, Swiss or Blue Cheese (Add Bacon \$2)

PIMENTO BLT 19

Crispy Bacon, Sliced Tomato, Bibb Lettuce, Pimento Cheese, Kentucky Pepper Jelly, Toasted Wheat Berry Bread

FRIED FISH PO BOY 20

Two Beer Battered White Fish Fillets, Pickled Red Onion Romaine Slaw, Sliced Tomato, Kentucky Chow Chow Aioli, Toasted Hoagie Roll

THE HOT BROWN 32

PETITE HOT BROWN 24

Roasted Turkey Breast, Toast Points, Mornay Sauce, Pecorino Romano Cheese, Tomatoes and Bacon

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*.

DESSERTS

DERBY PIE® 12

The Original - Kern’s Kitchen since 1968 Walnut and Chocolate Chip Pie, Whipped Cream, Compote Berries

CHEF’S CHOICE SEASONAL CHEESCAKE 14

Custard, Berries, Whipped Cream

STRIPTease FLAMBÉ 15

Milk Chocolate Mousse, Espresso Steam Cake, Salted Caramel, Fresh Berries

BLACK FOREST BÊTE NOIRE 14

Dark Chocolate Flourless Cake, Black Cherries, Luxardo Chantilly Cream, Cocoa Nilos

BEVERAGES

Soft Drinks or Iced Tea 4, Coffee, 4.5, Cappuccino 6, Espresso 5, San Pellegrino 5, Fiji Water 5

GF - Gluten Free | V - Vegetarian

Vegan (Marinated Tofu) and Gluten Free items are available by request.

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