

J. Graham's Café

ROOM SERVICE BREAKFAST

GRANOLA PARFAIT 12
Vanilla Yogurt, Fresh Berries

SPINACH & BERRY SALAD 20
Fresh Baby Spinach, Seasonal Berries, Goat Cheese
Candied Pecans, Strawberry-Herb Dressing

OATMEAL 14
Oatmeal, Seasonal Berries, Brown Sugar
Toasted Almonds, Dried Fruit

BELGIAN WAFFLES 18
Seasonal Berries, Warm Bourbon Syrup

BISCUITS & SAUSAGE GRAVY 18
Two Buttermilk Biscuits, Savory Sausage Gravy
Topped with a Fried Egg

AVOCADO TOAST 18
Served on Wheat Berry Toast, Crushed Avocado, Spiced Seeds
Add Two Eggs Any Style 22

THE CLASSIC 24
Two Eggs Cooked to Order
Choice of: Toast, English Muffin or Biscuit
Breakfast Potatoes, Bacon or Sausage

OMELETTES 24
Three Eggs Served with Breakfast Potatoes
Choice of: Toast, English Muffin or Biscuit
Choice of Three: Country Ham ,Bacon, Sausage, Spinach, Onion
Tomato, Mushroom, Cheddar Cheese, American Cheese

HUNTER'S OMELETTE 27
Three Eggs, Bacon, Sausage, Ham, Chorizo, Cheddar Cheese
Served with Breakfast Potatoes
Choice of: Toast, English Muffin or Biscuit

FARMER'S OMELETTE 26
Three Eggs, Mushroom, Onion, Spinach, Tomato, Goat Cheese
Served with Breakfast Potatoes
Choice of: Toast, English Muffin or Biscuit

BREAKFAST SANDWICH 24
Scrambled Eggs, Crushed Avocado, Bacon, Cheddar on Brioche Bun
Served with Breakfast Potatoes

THE HOT BROWN 34

PETITE HOT BROWN 26

*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, and Travel Channel's Man v. Food as well as being a regular entry in many of the finest cookbooks.

SIDES

Bacon	6
Sausage	5
Country Ham Steak	6
Two Eggs Cooked to Order*	7
Breakfast Potatoes	5
Toasted Bread or English Muffin	4
Toasted Bagel and Cream Cheese	6
Seasonal Muffins	5
Cinnamon Roll	6
Croissant	5
Three Cheese Grits	6

BEVERAGES

Freshly Brewed Coffee, Regular or Decaf	4.5
Hot Tea	4.5
Fruit Juices	5/7
Milk	5
Espresso	5
Cappuccino	6
Extra Shot of Espresso	3
San Pellegrino	5
Fiji	5
Soft Drinks and Iced Tea	4

Chef De Cuisine – Allen Heintzman

Vegan and Gluten Free items are available by request.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.