

J Graham's Cafe

SATURDAY BRUNCH 2026

BRUNCH BLISS

BERRY GOOD FRENCH TOAST	26
<i>Strawberry, Raspberry, and Blueberry Cream Cheese Stuffed French Toast with Citrus Honey Drizzle. Served with Breakfast Potatoes, and Fruit</i>	
CARAMELIZED BANANA NUT PANCAKES	26
<i>Three Fluffy Flapjacks with Sautéed Banana, Peanut Butter Cream, Nutella and Fresh Berries. Served with Breakfast Potatoes, and Fruit</i>	
PEACHES N CREAM WAFFLES	26
<i>Belgium Waffles with Warm Peach Compote, White Peach Curd, Vanilla Chantilly Cream. Served with Breakfast Potatoes, and Fruit</i>	
BAGEL AND LOX	25
<i>Smoked Salmon, Toasted Bagel, Boursin, Pickled Red Onion, Za'atar. Served with Breakfast Potatoes, and Fruit</i>	
THE SOUTHWEST BENEDICT	24
<i>Toasted English Muffin, Sliced Avocado, Broiled Tomato, Chorizo, Poached Eggs, Hollandaise. Served with Fruit and Breakfast Potatoes</i>	
EGGS BENEDICT	24
<i>Poached Eggs, Thick-Cut Bacon, Toasted English Muffin, Grilled Asparagus, Hollandaise Sauce, Sundried Tomatoes Served with Fruit and Breakfast Potatoes</i>	

THE HOT BROWN

ROASTED TURKEY BREAST, TOAST POINTS, MORNAY SAUCE, PECORINO ROMANO CHEESE, TOMATOES AND BACON

25/35

A Louisville legend, invented here at, The Brown Hotel in 1926!

LITE & LIVELY

FRUIT PLATE FOR 2	24
<i>Seasonal Fruit, Berries, Vanilla Yogurt</i>	
SPINACH & BERRY SALAD	28
<i>Fresh Baby Spinach, Seasonal Berries, Goat Cheese, Candied Pecans, Strawberry-Herb Dressing. Choice of Grilled Chicken, Salmon, or Blackened Shrimp</i>	
MEDITERRANEAN SALAD	28
<i>Mesclun Blend Lettuce, Lemon Dressing, Garbanzo Beans, Roasted Red Bell Pepper, Kalamata Olives, Red Onion, Cherry Tomato, Toasted Blanched Almonds, Feta Cheese. Choice of Grilled Chicken, Salmon, or Blackened Shrimp</i>	
CAESAR SALAD	28
<i>Young Romaine Hearts, Parmesan Cheese, Croutons, House-Made Caesar Dressing. Choice of Grilled Chicken, Salmon, or Blackened Shrimp</i>	

SNAPPIN APPS

BOURBON BARREL FRIES	13
<i>Bourbon Barrel Smoked Spices, Kentucky Rose Cheese, Smoked Ketchup, Chow Chow Aioli</i>	
TWO TIMER	20
<i>Dip Duo of Smoked Bourbon Hummus and Chef's Whim, Served with Crudité, Pita Bread</i>	
DUAL DEVILED EGGS	15
<i>A Duo of Chef's Deviled Whim...</i>	
SOUP DU JOUR	8/12

DECADENT DESSERTS

CHEF'S CHOICE SEASONAL CHEESECAKE	16	PEANUT BUTTER PRETZEL CHOCOLATE CREMEUX	14
<i>Custard, Berries, Whipped Cream</i>		<i>Dark Chocolate Cremeux, Peanut Butter Mousse, Malted Pretzel Crumble, Chocolate Curls</i>	
STRIPTease FLAMBÉ	16	DERBY PIE®	14
<i>Milk Chocolate Mousse, Espresso Steam Cake, Salted Caramel, Fresh Berries</i>		<i>The Original - Kern's Kitchen since 1968 Walnut and Chocolate Chip Pie, Whipped Cream, Compote Berries</i>	

CHEF DE CUISINE – ALLEN HEINTZMAN

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BREKKY BITES

CLASSIC BREAKFAST	24
<i>Two Eggs Cooked to Order, Choice of: Toast, English Muffin or Biscuit, Breakfast Potatoes, Bacon or Sausage, Fruit</i>	
BREAKFAST BURRITO	25
<i>Wheat Tortilla Wrap, Scrambled Eggs, Bacon, Chorizo, Tomatoes, Bell Peppers, Cheddar Cheese, Corn and Black Bean Pico, Pickled Red Onions, Breakfast Potatoes and Fruit</i>	
BISCUITS AND GRAVY	20
<i>Two Buttermilk Biscuits, Savory Sausage Gravy, Topped with 2 Fried Eggs</i>	
AVOCADO TOAST	22
<i>Served on Wheat Berry Toast, Crushed Avocado, Spiced Seeds, with 2 Fried Eggs</i>	
BREAKFAST SANDWICH	24
<i>Scrambled Eggs, Crushed Avocado, Bacon, Cheddar on Brioche Bun Served with Breakfast Potatoes, Fruit Guacamole and Sour Cream</i>	

LUNCHEON LUXURIES

PIMENTO BLT	25
<i>Crispy Bacon, Sliced Tomato, Bibb Lettuce, Pimento Cheese, Kentucky Pepper Jelly, Toasted Wheat Berry Bread, House Salad and Choice of Fries, Sweet Potato Waffle Fries, Chips, or Cup of Soup</i>	
RIVER CITY CHICKEN SALAD	24
<i>Pulled Chicken, Red Grapes, Celery, Green Onions, Candied Pecans, Cranberries, Lemon Aioli, Field Greens with Croissant</i>	
GRAHAM BURGER	28
<i>10 oz. Grilled Angus Beef, Bacon, Lettuce, Tomato, Onion, Pickle Choice of: American, Cheddar, Swiss or Blue Cheese. Served with House Salad and Choice of Fries. Sweet Potato Waffle Fries, Chips or Cup of Soup</i>	
SUPER FOODS GRAIN BOWL	27
<i>Choice of: Grilled Chicken, Salmon or Blackened Shrimp Quinoa, Wheat Berries, Farro and Bulger Grains, Onions, Garlic, Ginger Sautéed in Coconut Oil and Tossed with Baby Spinach, Baby Kale and Edamame Beans, Finished with Fresh Lemon Vinaigrette and Confit Sweet Peppers</i>	
SHRIMP AND GRITS	26
<i>Pan-Seared Shrimp, Wiesenberger KY Stoneground Grits, Creole Cream Sauce, Pesto Oil, Scallions, Marinated Tomatoes</i>	

OMELETTES

Three Eggs
Served with Breakfast Potatoes
Choice of: Toast, English Muffin or Biscuit

HUNTER'S 25	FARMER'S 24	MAKE YOUR OWN 22
<i>Bacon, Sausage, Ham, Chorizo, Cheddar Cheese</i>	<i>Mushroom, Onion, Spinach, Tomato, Goat Cheese</i>	<i>Choice of Three: Country Ham, Bacon, Sausage, Spinach, Onion Tomato, Mushroom, Cheddar Cheese, American Cheese</i>

BASIC BEVVIES

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

SIDE KICKS

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

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