

J. Graham's Cafe

Lunch

We offer 2 hour complimentary valet parking while dining in J. Graham's Cafe.

FROM THE GARDEN

KALE SALAD* \$11

Marinated Tuscan Kale, Broccoli
Grapes, Manchego, Avocado
Marcona Almonds
Green Goddess Dressing
with Grilled Chicken Breast \$15
with Seared Salmon \$16

ORANGE TERIYAKI SHRIMP SALAD \$12

Citrus Marinated Shrimp, Mango
Mandarin Jicama, Cucumber, Red Pepper
Basil, Cilantro Mint over Butter Lettuce
and Orange Teriyaki Dressing

SOUTHWEST GRILLED CHICKEN SALAD \$13

Grilled Breast of Free Range Chicken
Crisp Romaine Lettuce, Black Beans
Roasted Corn, Avocado, Tomatoes
Queso Fresco, Crispy Tortilla Strips
Southwest Ranch Dressing

COBB SALAD \$13

Blue Cheese, Tomato, Avocado
Hard Cooked Eggs, Bacon, Ham
Romaine and Mesclun Lettuce Blend
Choice of Ranch, Blue Cheese or
Lemon Vinaigrette Dressing

CLASSIC CAESAR SALAD* \$10

Young Romaine Hearts
Parmesan Cheese, Croutons
Caesar Dressing
with Grilled Chicken Breast \$15
with Seared Salmon \$16

SOUP OF THE DAY \$6

EGG WHITE FRITTATA* \$13

Spinach, Kale, Tomato and Swiss Cheese
Served with Fresh Fruit

PORTABELLA MUSHROOM BURGER \$12

Grilled Marinated Portabella Mushroom
Roasted Red Pepper, Grilled Onions
Arugula, Basil & Garlic Mayonnaise
Toasted Bun

BEVERAGES

Soft Drinks or Ice Tea \$4
Fruit Smoothie \$6
Coffee or Hot Tea \$4
Cappuccino \$5
Espresso \$4.50
Fiji Water \$4

THE HOT BROWN

\$18

**Roasted Turkey Breast on
Toast Points, Mornay Sauce,
Pecorino Romano Cheese,
Tomatoes and Bacon.
Baked to Perfection!**

A Louisville legend, invented at
The Brown 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, *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.
(20 minutes to prepare)

SPECIALTY COCKTAILS

ALI'S SMASH \$13

Knob Creek Bourbon
Mint, Lemon, Pama Liqueur

KENTUCKY DERBY \$12

Four Roses Bourbon, Sorghum Syrup
Pink Grapefruit Juice

BROWN MANHATTAN \$14

Woodford Reserve Bourbon
House Bourbon Cherries

DESSERTS

DERBY PIE \$7

The Original - Kern's Kitchen since 1968
Walnut and Chocolate Chip Pie

BREAD PUDDING \$7

Served Warm with
Bourbon Caramel Sauce
Whipped Cream and Citrus Tuile

FLOURLESS CHOCOLATE CAKE \$7

Dark Chocolate Cake with
Berry Compote
and Raspberry Coulis

TOASTED S'MORES TART \$7

Brown Butter Graham Cracker Cake
with 66% Salted Dark Chocolate
Ganache and Brûléed Italian Meringue

ICE CREAM \$5

Vanilla or Chocolate

GOURMET LUNCH BUFFET

\$19

Served Tuesday – Friday
11:30am - 1:30pm

A Variety of our Chef's Salads
Daily Soup, Fresh Breads
Two Hot Entrées, Starch, Vegetables
Decadent Dessert Display
Freshly Brewed Coffee, Tea or Soda

J. GRAHAM'S FAVORITES

Choice of House Made French Fries
or Sweet Potato Tots

BOURBON BARBECUED \$14

PORK LOIN SANDWICH

Slow Roasted Shaved Pork Loin
House Made Bourbon Barbecue Sauce
Smoked Gouda, Red Cabbage
Apple Slaw on a Toasted Bun

FLAT IRON STEAK SANDWICH \$15

Grilled 8 oz. Flat Iron Steak
Tomato, Wilted Arugula
Fresh Mozzarella Cheese
Topped with a Balsamic Reduction
on Toasted Focaccia

BLUEGRASS B.L.T. \$10

Maple Bourbon Glazed Bacon
Fried Green Tomato, Butter Lettuce
Mayonnaise on a Brioche Toast

TURKEY CLUB \$12

Turkey, Bacon, Mixed Greens
Vine Ripe Tomatoes, Mayonnaise
Toasted Buttery Brioche Bread

HALF TURKEY CLUB

with Soup of the Day \$10.95

CLASSIC HAMBURGER* \$14

10 oz. Grilled Angus Beef
Bacon, Lettuce, Tomato, Onion, Pickle
Choice of American, Cheddar
Pepper Jack, Swiss or Blue Cheese

CHICKEN CAPRESE SANDWICH \$14

Grilled Chicken, Buffalo Mozzarella
Kalamata Olive Tapenade
Tomato, Fresh Basil, Aged Balsamic
Reduction, Soft Ciabatta Roll

BANG-BANG SHRIMP PO' BOY \$13

Bourbon and Honey Glazed
Breaded Shrimp, Tomato, Shredded
Iceberg Lettuce, Bourbon Remoulade
Hoagie Roll

GIFT CARD Remember Someone Special

Available for J. Graham's Café, English Grill, Shop at the Brown and guest rooms in The Brown Hotel.



Executive Chef – James Adams

Chef De Cuisine – Arkan Bajalani

Restaurant Manager – Judd Gibbs

*May be cooked to order. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness especially if you have certain medical conditions.