

THE LOBBY BAR

BOURBON BARREL FRIES 9 Bourbon Barrel Smoked Spices Kentucky Rose Cheese, Smoky Ketchup

CHEESE PLATE 16 An Assortment of Artisan Cheeses Dried Fruits, Nuts, Lavash Crackers

FLAT BREAD 13 Duck Confit, Caramelized Onions Kenny's White Cheddar, Balsamic, Baby Arugula

HUMMUS 12 Roasted Red Pepper Hummus, Spicy Olive Mix Vegetable Crudités, Grilled Pita Bread LOBSTER "MAC AND CHEESE" 16 Maine Lobster, Cavatappi Pasta Gratin Aged Kenny's Cheddar

> CHEF'S DAILY POTAGE 9 Soup of the Day

REUBEN SLIDERS 13 Pastrami, Swiss, Sauerkraut Thousand Island Dressing, Pumpernickel Bun

CHICKEN WINGS 13 Chicken Wing "Lollipops" Bourbon Hot Sauce, Kentucky Ale Blue Cheese Dressing Crispy Vegetables, Spicy Local Pickles

THE HOT BROWN 25 A Louisville Tradition since 1926

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Roasted Turkey Breast, Toast Points, Mornay Sauce, Pecorino Romano Cheese Baked Golden Brown, Finished with Bacon and Tomatoes

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.

ORGANIC GREENS SALAD 9 Cucumbers, Cherry Tomatoes Caramelized Apple Cider Vinaigrette

*CAESAR SALAD 10 *with Grilled Chicken Breast 20 *with Grilled Salmon Filet 22

WEDGE 10 Grape Tomatoes, Dried Cranberries, Candied Nuts, Bacon Green Onion, Kentucky Ale Blue Cheese Dressing *with Flat Iron Steak 24

THE CLUB 14 Turkey, Chow-Chow Mayonnaise, Pepper Jack Cheese Bacon, Lettuce, Vine-Ripened Tomatoes Buttery Brioche Toast, French Fries *THE BOURBON BURGER 18 Angus Beef, Bacon, Bourbon Onion Jam Kenny's White Cheddar, Tobacco Onions

ANGUS BEEF 10 oz. CHEDDAR BURGER 17 Bacon, Lettuce, Tomato, Pickle, Onions, Brioche Bun

*STEAK FRITES 26 Grilled Flat Iron Steak, House Cut Fries Truffle Salt, Garlic Aioli, Bourbon Gastrique

*FILET OF SALMON 25 Fingerling Potatoes, Seasonal Vegetables Pesto, Blistered Colorful Cherry Tomatoes

CRAB CAKES 23 Spicy Remoulade, Fingerling Potatoes, Seasonal Vegetables

SHRIMP AND GRITS 26 Gulf Shrimp, Weisenberger Grits, Local Cheddar, Pepper and Scallion Crudo, Creole Sauce

DESSERTS

ICE CREAM 6 Strawberry, Vanilla, Chocolate, Pecan Praline **CRÈME BRÛLÉE** 8 Vanilla Bean Chantilly Cream, Toasted Oat Crumble

DERBY PIE 8 Louisville's Original Walnut and Chocolate Chip Pie CHOCOLATE STRIPTEASE 10 Milk Chocolate Mousse, Espresso Steam Cake Salted Caramel

Troy Ritchie – Lobby Bar Manager

Dustin Willett – Chef de Cuisine

*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.