

# J. Graham's Café

## Lunch

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

### 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 an 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  
Manchego Cheese, Croutons,  
Tomatoes Caesar Dressing  
with Grilled Chicken Breast \$15  
with Seared Salmon \$16

**SOUP OF THE DAY** \$6

**MARGHERITA FLATBREAD** \$9  
Basil & Arugula Pesto, Roma Tomatoes  
Buffalo Mozzarella, Fresh Chiffonade of  
Basil and Balsamic & Honey Reduction  
on Grilled Naan Flatbread

**BOURBON BARBECUED CHICKEN  
FLATBREAD** \$12  
Grilled Chicken, Caramelized Onion,  
Applewood Smoked Bacon, Barbecue Sauce,  
Shredded Mozzarella on Naan Flatbread

**EGG WHITE FRITTATA** \$13  
Spinach, Tomato and Swiss  
Served with Turkey Sausage, Fruit

**BEVERAGES**  
Soft Drinks or Ice Tea \$3.25  
Fruit Smoothie \$6  
Coffee, Hot Tea \$3.50  
Espresso \$4      Cappuccino \$4.50  
San Pellegrino \$6    Fiji Water \$3  
Acqua Panna \$5

**THE HOT BROWN**  
\$17  
**Roasted Turkey Breast on  
Toast Points, Sauce Mornay,  
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** Knob Creek Bourbon  
Mint, Lemon, Pama Liqueur \$12

**KENTUCKY DERBY**  
Four Roses Bourbon, Sorghum Syrup,  
Pink Grapefruit Juice \$10

**BROWN MANHATTAN**  
Woodford Reserve Bourbon,  
House Bourbon Cherries \$14

### 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 a Raspberry Couli

**APPLE CRUMBLE** \$7  
Spiced Apples, Oat Crumble and a  
House Made Vanilla Bean Ice Cream

**ICE CREAM** \$5  
Vanilla or Chocolate

### GOURMET LUNCH BUFFET \$19

*Served Tuesday- Friday 11:30am- 1:30pm*  
A Variety of our Chef's Salads Antipasto  
Displays, Fresh Seasonal Fruit Daily  
Soup, Fresh Breads, Two Hot Entrées,  
Starch and Vegetables and a 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  
PORK LOIN SANDWICH** \$14  
Slow Roasted Shaved Pork Loin,  
House Made Bourbon Barbecue Sauce,  
Smoked Gouda, Red Cabbage,  
Apple Slaw on a toasted Bun

**STEAK & MUSHROOM REUBEN** \$14  
6 oz. Beer Marinated Skirt Steak,  
Portabella Mushroom, Sauerkraut,  
Gruyere Cheese, House Made 1000 Island  
Dressing on a Marble Rye

**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

**PORTABELLA MUSHROOM BURGER**  
\$12  
Grilled Marinated Portabella Mushroom,  
Roasted Red Pepper, Grilled Onions,  
Arugula, Basil & Garlic Mayonnaise  
on a Toasted Bun

**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 at The Brown Hotel



Chef De Cuisine - David Jeffries

\*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. Olives may contain pits.