

J. Graham's Cafe

Sunday Brunch

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

THE CLASSIC*

Two Eggs Cooked to Order
Choice of:
Toast, English Muffin or Biscuit
Breakfast Potatoes or Cheddar
Grits
Salted Country Ham, Bacon or
Sausage
Juice and Coffee or Tea
\$15

OATMEAL

Oatmeal, Strawberries, Brown
Sugar
Toasted Almonds, Dried Fruit
\$8

EGG WHITE FRITTATA *

Spinach, Tomato and Swiss
Served with Turkey Sausage, Fruit
\$13

VANILLA BELGIAN WAFFLE

Fresh Strawberries
Cinnamon and Star Anise Syrup
\$12

GRANOLA PARFAIT

Choice of Vanilla, Strawberry or
Mixed Berry Yogurt, Fresh Berries
\$8

OMELETTES*

Served with Breakfast Potatoes, Choice
of Toast
\$12

SIDES

Toast Bread or English Muffin \$3
Toasted Bagel and Cream Cheese \$3.50
Mixed Berry, Vanilla or Strawberry
Yogurt \$4
Two Eggs Cooked to order* \$5
Bacon(3) or Sausage(2) \$4

Sunday Brunch Buffet*

9AM-1PM

Live Carving Station
Chef's Choice Entrée of the Week
Smoked Salmon
Charcuterie and Cheese Platters
Assortment of Salads
Omelet Station
Scrambled Eggs, Southern
Biscuits and Gravy, Bacon
Sausage, Breakfast Potatoes
French Toast
Fresh Pastries, Variety of Muffins,
Fresh Cut Fruit
Toast, Bagels, Oatmeal
Cold Cereal, Fresh Baked
Breakfast Breads
Fruit Juices, Yogurts

Freshly Brewed Coffee or Tea
\$28

FROM THE GARDEN

KALE SALAD* \$11

Marinated Tuscan Kale, Broccoli,
Grapes Manchego, Avocado, Marcona
Almonds
Green Goddess Dressing

CLASSIC CAESAR SALAD* \$10

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

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

J. GRAHAM'S FAVORITES

Choice of House Made French Fries or
Sweet Potato Tots

BOURBON BARBECUED PORK LOIN SANDWICH

Slow Roasted Shaved Pork Loin,
House Made Bourbon Barbecue Sauce,
Smoked Gouda, Red Cabbage,
Apple Slaw on a toasted Bun \$14

STEAK & MUSHROOM REUBEN

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

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

CLASSIC HAMBURGER* \$14

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

BEVERAGES

Soft Drinks or Ice Tea \$3.25
Fruit Smoothie \$6
Coffee, Hot Tea \$3.50
Cappuccino \$4.50
Torani Flavored Syrups
Amaretto, Irish Cream, Caramel, Vanilla \$1
Espresso \$4
SanPellegrino \$6
Fiji Water \$3
Fruit Juices, Milk \$3.25

THE HOT BROWN* \$17

A Louisville Tradition Since 1926

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

BLOODY MARY \$10

Full Bar Served after 10AM on Sundays

MIMOSA \$10

GIFT CARD Remember Someone Special.

Available for J. Graham's Café, English Grill, Shop at the Brown and guest rooms in
Louisville's long-standing love, the Brown Hotel.



Executive Chef- James Adams

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