

# 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

Cappuccino \$4.50

Espresso \$4

Fiji Water \$3

### 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 Coulis

#### 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

Executive Chef - James Adams

\*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.