

J. Graham's Café

Lunch

Valet Parking is complimentary while dining in J. Graham's Café.

FROM THE GARDEN

MIXED BERRY SALAD \$11

A Trio of Fresh Berries,
Toasted Sunflowers Seeds,
Thinly Sliced Red Onion, Shaved
Manchego Cheese with Strawberry
Lavender Vinaigrette and
Balsamic Honey Reduction

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, and Southwest Ranch Dressing

KALE SALAD \$10

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

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

½ TURKEY CLUB
with SOUP OF THE DAY \$10.95

PORTABELLA MUSHROOM BURGER \$12

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

ROASTED TURKEY BREAST WRAP \$12

Honey Wheat Tortilla, Romaine Lettuce
Avocado, Vine Ripened Tomato
Alfalfa Sprouts, Cranberry Spread

VIETNAMESE SHRIMP SUMMER ROLLS \$13

Rice Vermicelli Noodles, Bell Pepper
Cucumber, Carrots, Thai Basil, Cilantro
Mint, Wrapped in Rice Spring Roll
Sweet Chili Dipping Sauce

THE HOT BROWN

\$16

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.

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 from Kern's Kitchen
since 1968*

Walnut and Chocolate Chip Pie

CITRUS CHEESECAKE \$7

Meringue Cheesecake, Candied
Citrus Zest, Blackberry Compote
and Agave Nectar

TOFFEE PUDDING \$7

Steamed Toffee Pudding, Salted
Toffee Sauce,
Vanilla Bean Ice Cream

STRAWBERRY SHORTCAKE \$7

Vanilla Sponge Cake, Macerated
Strawberries, Basil Infused
Mascarpone Cream, Aged
Balsamic Reduction and Basil Oil

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

Served with Choice of House Made French Fries
or Sweet Potato Tots

BOURBON BARBECUED

PORK LOIN SANDWICH \$13

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

TOASTED BRIOCHE BLT \$9

Boston Bibb, Vine Ripe Tomatoes
Herb Seasoned Bacon

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

CHICKEN CAPRESE SANDWICH \$14

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

MARGHERITA FLATBREAD \$9

Basil & Arugula Pesto, Roma
Tomatoes
Buffalo Mozzarella, Fresh Chiffonade
of Basil and Balsamic & Honey
Reduction on Grilled Naan Flatbread

GRILLED BBQ CHICKEN MELT \$12

Toasted Focaccia Bread, BBQ Sauce
Smoked Gouda, Fried Red Onions
Napa Cabbage Slaw

BEVERAGES

Soft Drinks or Ice Tea \$3.25

Fruit Smoothie \$6

Coffee, Hot Tea, Milk \$3.25

Espresso \$4 Cappuccino \$4.50

San Pellegrino \$6 Fiji Water \$3

Acqua Panna \$5

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- Joshua Bettis

*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.