

# J. Graham's Café

Lunch

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

## FROM THE GARDEN

**GRILLED SKIRT STEAK SALAD** \$16  
Radicchio, Arugula, Toasted Walnuts  
Bleu Cheese, Roasted Shallots  
Roasted Peaches, Hazelnut Vinaigrette

**SOUTHWEST GRILLED CHICKEN SALAD** \$13  
Citrus Infused Chicken Breast  
Romaine and Mesclun Lettuce Blend  
Roasted Black Eye Peas, Roasted Corn  
Fried Wonton and Honey Glaze  
Cilantro Lemon Vinaigrette

**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

## THE LIGHTER SIDE

*Served with a side of fruit*

**GRILLED SEASONAL  
VEGETABLE SANDWICH** \$12  
Balsamic Vegetables, Alfalfa Sprouts  
Creamy Hummus Spread  
Soft Ciabatta Roll

**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: *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.

## COCKTAILS

**ALI'S SMASH** Knob Creek Bourbon  
Muddled Mint, Lemon, Pama Liqueur \$12

**MAGIC CORNER MARGARITA**  
Patron Tequila, Orange Curacao  
Agave Nectar, Fresh Lime Juice \$14

**SWIZZLED WOOZEM** Cruzan Rum  
Limoncello, Fresh Lime Juice \$12

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

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

**KENTUCKY CIDER** Woodford Reserve  
Bourbon, Sparkling Apple Cider \$11

**BISONTINI** Buffalo Trace Bourbon and  
Cream Liqueur, Hint Of Nutmeg \$12

**KENTUCKY COCKTAIL**  
Maker's Mark, Ale-8-One Ginger Ale \$10

## BEVERAGES

Soft Drinks, Pink Lemonade \$3.25  
Iced Sweet, Unsweetened Tea \$3.25  
Fruit Smoothie \$6  
Coffee, Hot Tea, Milk \$3.25  
Espresso \$4  
Cappuccino \$4.50  
San Pellegrino \$6  
Dasani \$3  
Acqua Panna \$5

## 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*  
*French Fries or Sweet Potato Tots*

**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

**PANINI DU JOUR** \$11  
Chef's Daily Creation  
Italian Single Loaf Sandwich  
Filled with Seasonal Ingredients  
Toasted on our Panini Grill

**GRILLED BBQ CHICKEN MELT** \$12  
Toasted Focaccia Bread, Smoked Gouda  
Fried Red Onions, Napa Cabbage Slaw  
BBQ Sauce

## DESSERTS

**DERBY PIE** \$7  
*The Original from Kern's Kitchen since 1968*  
Walnut and Chocolate Chip Pie

**VANILLA BEAN ALMOND CAKE** \$7.50  
Lemon Custard & Vanilla Bean Cream

**CHOCOLATE TRUFFLE TRIO** \$7  
Kahlua, Grand Marnier & Chambord

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

## 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.



Chef De Cuisine- Sudarshan Suraparaju

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.