

CHEF'S DAILY POTAGE 8 Soup of the Day

CHEESE PLATE 16 An Assortment of Artisan Cheeses Dried Fruit, Nuts, Lavash Crackers

FLAT BREAD 13 Salami, Confit Pork, Swiss Cheese, Pickled Pepper Relish, Mustard Vinaigrette LOBSTER "MAC AND CHEESE" 14 Maine Lobster, Cavatappi Pasta Gratin Aged Kenny's Cheddar, Truffle Oil

HOUSE CUT FRIES 9 Truffle Fries, Parmesan Cheese, Sweet Tomato Jam

*LAMB MEATBALLS 13 Spicy Marinara, Mozzarella, Basil, Foccaccia

HUMMUS 12 Roasted Red Pepper Hummus, Spicy Olive Mix Vegetable Crudités, Grilled Pita Bread

THE HOT BROWN 23

A Louisville Tradition since 1926 Roasted Turkey Breast, Toast Points, Sauce Mornay, Pecorino Romano Cheese Baked Golden Brown and Finished with Bacon and Tomatoes

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.

ORGANIC GREENS SALAD 7 Cucumber, Cherry Tomatoes, Caramelized Apple Cider Vinaigrette

*CAESAR SALAD 9 *with Grilled Chicken Breast 18 *with Grilled Salmon Filet 20

WEDGE 9 Grape Tomato, Dried Cranberry, Candied Nuts, Bacon Green Onion, Kentucky Ale Blue Cheese Dressing *with Flat Iron Steak 22

THE CLUB 13 Turkey, Chow-Chow Mayonnaise, Pepper Jack Cheese Bacon, Lettuce Vine Ripe Tomatoes Buttery Brioche Toast, French Fries *THE BOURBON BURGER 17

Angus Beef, Bacon, Bourbon Onion Jam Kenny's White Cheddar, Tobacco Onions

*ANGUS BEEF 10 oz. CHEDDAR BURGER 16 Bacon, Lettuce, Tomato, Pickle, Onions on a Challah Roll

*GRILLED FLAT IRON STEAK 25 Confit Grape Tomato Relish, Roasted Fingerling Potatoes Seasonal Vegetables, Bordelaise Sauce

*FILET OF SALMON 22 Saffron Aioli, Pesto, Fingerling Potatoes, Season Vegetables

CAJUN SHRIMP PASTA 22 Creole Cream Sauce, Corn, Roasted Red Peppers

HOT FRIED CHICKEN 20 Sweet Tea Brine Chicken Breast, Hot Bourbon BBQ Sauce, Fingerling Potato, Vegetable of the Day

DESSERTS

ICE CREAM 6 Strawberry, Vanilla, Chocolate, Pecan Praline

DERBY PIE 8

Louisville's Original Walnut and Chocolate Chip Pie

CRÈME BRÛLÉE 8 Vanilla Bean Chantilly Cream, Toasted Oat Crumble

CHOCOLATE STRIPTEASE 10 Milk Chocolate Mousse, Espresso Steam Cake Salted Caramel

Troy Ritchie- Lobby Bar Manager

Andrew Welenken – Chef de Cuisine

*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.