HOTEL BOURRÉ BONNE

133 WEST MARKET STREET

Breakfast

LE GRAND BISTRO BREAKFAST...20
Farm fresh eggs served with crunchy seasoned potatoes, your choice of house sausage, hickory smoked bacon, or chicken sausage, and a choice of wheat, sourdough, white toast, or a house-made biscuit.

BOURRE BONNE BENE.....22
Poached eggs and Kentucky ham layered on a toasted English muffin, finished with classic hollandaise and served with a crisp arugula salad.

BACON, EGG, & CHEESE BISCUIT...16
Farm fresh eggs, hickory smoked bacon, American cheese on a house-made biscuit, served with crunchy seasoned potatoes.

LOX AND BAGEL...22
House-made citrus and dill lox on an everything bagel with pickled red onion and capers, served with a fresh arugula salad.

BOURBON BUTTER PECAN PANCAKES...15
Classic buttermilk pancakes finished with brown butter bourbon maple icing. *V

CROISSANT FRENCH TOAST...15
A golden croissant soufflé, served with fresh berries and whipped cream. *V

STEAK AND EGGS...42
12 oz NY Strip topped with seasonal herb butter, eggs, served with crunchy seasoned potatoes and your choice of wheat, sourdough, white toast, or a house-made biscuit.

AVOCADO TARTINE...19
Ricotta and avocado on toasted sourdough, topped with sunny side eggs, pickled red onion, and smoked sesame seeds. *V

BANANA NUT OATS...13
Overnight oats topped with a touch of sorghum, golden caramelized banana, and candied pecans. *GF, V

PARFAIT...11
Vanilla yogurt and house-made granola, finished with fresh macerated berries. *GF, V

'BONNE' VOYAGE...9
A warm house-made cinnamon roll finished with a sweet orange cream icing. *V

á la carte

WHEAT TOAST...4
SOURDOUGH TOAST...4
SEASONAL MUFFIN...5

CRUNCHY POTATOES...6
BISCUIT AND GRAVY...12
3 EGGS...7

BACON STRIPS...7
PORK SAUSAGE...7
CHICKEN SAUSAGE...7

ORANGE JUICE...5
HOT TEA...6
COFFEE...4

MIMOSA...10
BLOODY MARY...15
ESPRESSO MARTINI...18

*GF GLUTEN FREE | *V VEGETARIAN

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Starters

SPICY TUNA TARTARE...21
Yellowfin, Spicy Mayo, Tobiko, Seaweed Salad, Scallion, Yuzu Aioli, Shrimp Chips *GF

SMOKED FISH DIP...16
Pickled Shallots, Capers, Crostini, Chips *GF†

CRISPY EGGPLANT...16
Guajillo Hummus, Roasted Tomato Conserva, Pomegranate Sorghum, Chickpea Crunch, Crostini *VG

Salad & Soup

FARMER'S GREENS...16
Gem Lettuce, Carrot, Radish, Tomato, Sweet Pepper, Sunflower, Pecorino, Tahini-Goddess Vinaigrette *VG†

CAESAR SALAD...14
Chopped Romaine, Butter Crouton, Parmesan, Sauce aux Anchois *GF†

LOBSTER BISQUE...10 CUP / 15 BOWL
Chive Oil, Butter Crouton *GF†

KENTUCKY COBB SALAD...21
Grilled Chicken Breast, Bacon Crumble, Hard Boiled Egg, Kenny's Blue Cheese Crumble, Cherry Tomato, Avocado, House Ranch *GF

SALAD ENHANCEMENTS
CHICKEN BREAST...10
3 JUMBO SHRIMP...14
12 OZ NY STRIP...38
SALMON...24

SEASONAL SOUP...9 CUP / 14 BOWL

Entrees

STEAK FRITES...42
12 oz NY Strip, Seasonal Butter, Wagyu Truffle Fries, Black Garlic Aioli *GF

PAN-SEARED CHICKEN...34
Blistered Cherry Tomato, Romanesco, Parmesan Grits, Jus de Poulet *GF

Sandwiches

THE CLUB...19
Turkey Breast, Ham, Bacon, Lettuce, Tomato, Red Onion, Swiss Cheese, Dijonnaise, Wheat Berry Toast

BACON SMASHBURGER...22
Double Smashed Beef Patties, Smoked Bacon, Fried Onion, Dill Pickle, Cheddar, Smash Sauce, Brioche Bun

SOFT-SHELL CRAB SANDO...21
Masa-Fried Soft-Shell Crab, Iceberg, Red Onion, Tomato, Dill Pickle Tartar, Brioche Bun

SPICY CHICKEN SANDWICH...19
Fried Chicken Thigh, Sweet Tabasco Glaze, Dill Pickle, Pimento-Cabbage Slaw, Black Garlic Aioli, Brioche Bun

TAHINI VEGGIE WRAP...18
Chopped Romaine, Fresh Spinach, Tahini-Goddess Dressing, Sweet Peppers, Tomato, Chickpea, Guajillo Hummus, Tortilla *VG

*GF GLUTEN FREE | *V VEGETARIAN | *VG VEGAN | † MAY NEED TO BE MODIFIED TO ACCOMMODATE