

The GALT HOUSE[®]

• HOTEL •

In Room Dining, DIAL 4235

BREAKFAST

Served 6:30 AM – 11:00 AM

CLASSIC TWO

Two eggs any style, golden hash browns, choice of: toast, biscuits or English muffin; country ham, bacon or sausage **12**

GREEN OMELETTE

Three eggs, baby kale, spinach, green onions, avocado **13**

BRIOCHE FRENCH TOAST

Maple bourbon syrup, bananas, toasted pecans **14**

CONTINENTAL BREAKFAST

Choice of breakfast breads, melon, orange juice, coffee **12**

GRANOLA & BERRY BOWL

Seasonal berries, house made granola, vanilla bean yogurt **10**

STEEL CUT OATMEAL BOWL

Bourbon cream, apples, dried golden raisins **10**

BISCUITS AND GRAVY

Two split buttermilk biscuits, sausage gravy **8**

BREAKFAST À LA CARTE

Smoked Bacon **4** Country Sausage Links **4** Country Ham **5**

Hash Browns **3** Seasonal Berries **9** Sliced Tomato **3**

Assorted Cereals & Milk **4** Toast or Breakfast Breads **3**

Bagel & Cream Cheese **4** Two Eggs, any Style **6** Grits **5**

Fresh Sliced Melon **5** Greek-Style Fruit Yogurt **5**

All in-room dining is subject to a 22% service charge, \$2.50 delivery fee, and taxes.

Consuming raw and undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

ALL DAY DINING

Served 11:00 AM – Midnight

SOUP OF THE DAY

The daily selection – Cup **5**, Bowl **7**

FRIED CHICKEN COBB

Kentucky bleu cheese, tomatoes, olives, bacon, eggs, avocado, house greens, your choice of dressing **14**

HOUSE SALAD

Greens, tomatoes, cucumbers, croutons **9**

SPICY BUFFALO WINGS

Celery sticks, bleu cheese or ranch dressing
Six for **9**, Twelve for **14**

DOUBLE-STACKED MAG BURGER

Angus beef patties, your choice of cheese, lettuce, tomato, onion **12** +bacon **14**

BLACKENED CHICKEN SANDWICH

Pimento cheese, red onions, tomato relish **12** +bacon **14**

All sandwiches come with your choice of: sweet potato fries, french fries, house made potato chips, or fresh seasonal fruit.

BAKED MAC & CHEESE

Three cheeses, orecchiette pasta, country ham, herb bread crumb crust **16**

GRILLED SALMON

Roasted cauliflower, olive oil, lemon, tomatoes, and roasted garlic **19**

CHICKEN & FLUFFY DUMPLINGS

Buttermilk dumplings, sweet cornbread **14**

GRILLED STEAK & FRITES

Grilled hanger steak, fries, truffle aioli, field greens **22**

DESSERTS

Derby Pie **8** Red Velvet Cake **9**

BEVERAGES

Bottled Water, Soft Drinks, Lemonade
Iced or Hot Tea, Hot Chocolate,
Whole Milk, 2% Milk, Chocolate Milk **3**

Juice (Apple, Cranberry,
Grapefruit, Orange, Tomato, V-8) **5**

Magnolia House Blend Coffee
Cup **3** Carafe **12**

FEATURED COCKTAILS

OLD FASHIONED

Grand Marnier, Four Roses Bourbon, Sweet Vermouth **12**

THE GALT HOUSE SMOKEY SOUR

Verás Mezcal, Patrón Roca Tequila, Lemon & Lime Sour **12**

AL'S GRAND MANHATTAN

Elijah Small Batch, Cherry, Orange Slice, Bitters, Sugar **12**

MARGARITA

Patrón Silver Tequila, Triple Sec, Sour **12**

MULE

Absolut Vodka, Ginger Beer, Lime **12**

MARTINI

Bombay Gin or Grey Goose Vodka **12**

BLOODY MARY

Absolut Vodka, House Bloody Mary Mix **12**

MIMOSA

Kenwood Yulupa Brut, Orange Juice **12**

DOMESTIC & IMPORT BEER

Budweiser, Bud Light, Coors Light, Michelob Ultra, Miller **5.5**

Blue Moon, Corona, Guinness, Heineken, Stella Artois **6.5**

WINE

WHITES

Kim Crawford Sauvignon Blanc **14/49**

Josh Rosé **13/46**

Ruffino Moscato d'Asti **12/42**

Rodney Strong Chalk Hill Chardonnay **12/42**

Stellina di Notte Pinot Grigio **11/39**

Chateau Ste Michelle Riesling **10/35**

House Chardonnay **9/32**

REDS

Diseño Malbec **17/60**

Meiomi Pinot Noir **15/53**

14 Hands Cabernet Sauvignon **11/39**

Napa Cellars Merlot **10/35**

Conundrum Red Blend **10/35**

House Cabernet Sauvignon **9/32**

SPARKLING

Kenwood Yulupa Brut Sparkling 187ml **14**

Kenwood Yulupa Brut Sparkling **42**

**Ask your in-room dining attendant about our
extensive Reserve Wine List selections!**

CRAFT & LOCAL BEER

Falls City, Goodwood Bourbon Barrel Stout,
Goodwood Louisville Lager, Goodwood Pale Ale,
Goodwood Walnut Brown Ale, Goose Island IPA, Kentucky Ale,
Kentucky Bourbon Barrel Ale, Samuel Adams **7.5**



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Please visit 3rd Floor Spirits & More for
a larger selection of wines and spirits.