



# BOURBON PRIME

## STARTERS

<b>Filet Poutine</b>	<b>10</b>
filet tips   fresh cut fries   pan gravy   white cheddar cheese curds	
<b>Carnitas Tacos</b>	<b>9</b>
bbq pork   corn tortillas   three pepper relish   jalapeño slaw	
<b>Candied Beets</b>	<b>9</b>
red and gold beets   shaved fennel   goat cheese   orange   pistachio	
<b>Preserved Lemon Hummus</b>	<b>7</b>
pickled veggies   Appalachian sourdough   three pepper relish	
<b>Devils on Horseback</b>	<b>6</b>
medjool dates   goat cheese   pistachio   bacon   house blackberry jalapeño jam	
<b>Bootlegger Wings</b>	<b>9</b>
cherry wood smoked wings   apple butter moonshine glaze   jalapeño slaw	
<b>Field &amp; Stream Charcuterie</b>	<b>15</b>
sopressata   prosciutto   house smoked trout dip   FireFly Farms cheeses   Appalachian sourdough	

<b>BP Pepperoni Roll</b>	<b>8</b>
pepperoni   cheese blend   green onion   signature dipping sauce	

BP's twist on this WV classic. Pepperoni rolls originated in West Virginia, they were created as a lunch option for coal miners.

## SOUPS & SALADS

<b>Snake Bite Chili</b>	<b>7</b>
prime rib   sharp cheddar   sour cream   scallions	
<b>House Caesar Salad</b>	<b>10</b>
baby kale   crisp romaine   cornbread croutons   shaved Parmigiano Reggiano	
<b>Spinach Quinoa Salad</b>	<b>10</b>
chickpeas   pickled egg   roasted tomato   carrots   curry vinaigrette	
<b>BP Salad*</b>	<b>11</b>
field greens   roasted tomato   shaved onion   FireFly Farms blue cheese   black pepper pancetta   house vinaigrette	

*add: \*steak 4 | chicken 3 | \*salmon 5*

## OUR LOCAL FARMS & FRIENDS

Footprints Farms | Gibbon Glade, PA  
 Gardner Farms | Waverly, WV  
 FireFly Farms | Accident, MD  
 Rising Creek Bakery | Mt. Morris, PA  
 J.Q. Dickinson Salt | Malden, WV  
 Tutto Gelato | Morgantown, WV  
 Micro U | Morgantown, WV  
 Cedar Run Farm | Friendly, WV  
 ThistleDew Farm | Proctor, WV

## BOURBON PRIME STEAKS

We use only USDA Choice or greater aged Angus for our steaks. Our steaks are seasoned with bourbon Prime's own J.Q. Dickinson seasoning blend, then grilled to perfection.

<b>*Royal Cut Ribeye Steak, 14oz.</b>	<b>28</b>
<b>*Prime New York Strip, 12oz.</b>	<b>32</b>
<b>*Center Cut Filet, 9oz.</b>	<b>34</b>
<b>*Petite Cut Filet, 6oz.</b>	<b>28</b>
<b>Add our "Country Roads" Bourbon Glaze to any steak</b>	<b>2</b>

## SIDE CARS

Heirloom bloody butcher cheddar grits	Pale ale mac & cheese
Roasted fingerling potatoes	Grilled asparagus
Apple butter root vegetable hash	Brussels sprouts & crispy pancetta
House salad	Fresh cut truffle fries
House Caesar	

## SPECIALITIES

<b>*Pan Seared Salmon</b>	<b>24</b>
preserved lemon   grilled asparagus   fingerling potatoes	
<b>*Pappardelle</b>	<b>19</b>
locally made pasta   black pepper pancetta   cured egg yolk   evoo   Parmigiano Reggiano	
<b>Footprint Farms 1/2 Chicken</b>	<b>21</b>
honey lavender glaze   apple butter root hash   Brussels sprouts	
<b>Appalachian Biscuits and Gravy</b>	<b>18</b>
vegetarian red eye gravy   heirloom corn bread biscuit   snakebite beans	
<b>*Berkshire Pork Chop</b>	<b>22</b>
heirloom bloody butcher cheddar grits   smoked apple jam   braised greens	
<b>*Steak Frites</b>	<b>19</b>
aged Angus sirloin   fresh cut truffle fries   field greens	
<b>*Prime Burger</b>	<b>11</b>
prime Angus beef   pepper bacon   lettuce, tomato & red onion   sharp cheddar   fresh cut fries   ciabatta bun	

## BOURBON PRIME DESSERTS

<b>Filthy Cherry Spoon Bread</b>	<b>7</b>	<b>House-Made Cheesecake</b>	<b>9</b>
almond brittle   "Country Roads" bourbon crème anglaise		ask your server about today's delicious offering	
<b>Flourless Chocolate Cupcakes</b>	<b>8</b>	<b>Seasonal Gelato</b>	<b>6</b>
raspberry coulis		Morgantown's Tutto Gelato	
<b>Crème Brulée</b>	<b>8</b>		
vanilla bean   fresh berries			

*\* Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness; notify your server of any medical allergies. A 20% service charge will be added to parties of eight or more.*



## ON TAP

Morgantown Brewing - Alpha Blonde	6
Rogue - Hazelnut Brown Nectar	6
Great Lakes - Edmund Fitzgerald Porter	6
Southern Tier - Seasonal	7
Chestnut Brew Works - Halleck Pale Ale	6
Greenbrier Valley - Wild Trail IPA	6
Rivertowne - Craft Light	6
Yuengling - Lager	4

## BOTTLED HOPS

Morgantown Brewing - Zach Morgan IPA	6
Big Timber - Porter	6
Pub Stomper - IPA	6
Greenbrier Valley - Mothman Black IPA	6
Rivertowne - Grateful White Witbier	6
Great Lakes - Seasonal	6
Southern Tier - Choklat	8
Founders Brewing - Dirty Bastard	7

Please ask your server or bartender about your favorite brew. We probably have it in stock!

## BP HANDCRAFTED COCKTAILS

<b>Don Knott's Boulevardier</b>	12
"Country Roads" Blend   Dewar's   Carpano antica   Campari	
<b>Black Walnut &amp; Ginger Old Fashioned</b>	11
Maker's Mark   black walnut bitters   ginger	
<b>Dark &amp; Stormy</b>	10
Gosling's dark rum & ginger beer   fresh lime   bitters	
<b>Dirtiest Martini</b>	11
Grey Goose   olive juice   Vermouth   fresh basil	
<b>Save Me The Waltz</b>	10
Bombay gin   Chambord   Orgeat   fresh lemon   orange bitters   egg white	
<b>Almost Heaven</b>	14
"Country Roads" Blend   cardamom bitters   simple syrup   served in a smoked decanter	



<b>Bourbon Trail tasting</b>	16
Travel the Kentucky Bourbon Trail, let your bartender take you on a journey!	
<b>By Way of Woodford</b>	16
Double Oaked   Rye   Country Roads Blend	

Bourbon Prime is the **FIRST** establishment in the great state of West Virginia to create their own custom barrel of Woodford Reserve which we have titled **"COUNTRY ROADS."**

## WINE SELECTIONS

### Sparkling

Avissi, Prosecco, Veneto, Italy, NV  
Painous, Cava, Spain, NV  
Chandon, USA

   
7 | 26  
8 | 30  
56

### Rosé

Mordoree, Cotes Du Rhone, France  
Charles n Charles, Washington

10 | 38  
34

### Chardonnay

Robert Mondovi "Bourbon Barrel", CA  
Rodney Strong, CA  
Frei Brothers, CA  
Sonoma Cutrer "Russian River", Sonoma, CA  
Falcor, Napa Valley, CA  
Cakebread Cellars, Napa Valley, CA

9 | 34  
10 | 38  
39  
12 | 46  
54  
69

### Pinot Grigio

14 Hands Pinot Grigio, Washington  
Santa Margherita, Veneto, Italy

8 | 30  
11 | 38

### Interesting Whites

CK Mondovi, Moscato  
Dr. Loosen, Riesling  
Brancott "Flight Song", Sauvignon Blanc, NZ  
Matanzas Creek, Sauvignon Blanc, Napa, CA  
Calera, Viognier

22  
8 | 30  
9 | 36  
10 | 38  
9 | 36

### Pinot Noir

Bridlewood, CA  
MacMurray, Sonoma, CA  
La Crema, Sonoma Coast, CA  
Cambria "Bench Break", Santa Maria, CA  
Chehalem Vineyards, Willamette, Oregon

8 | 30  
9 | 36  
10 | 38  
42  
54

### Cabernet Sauvignon

Siegal, Chile  
Estancia, Paso Robles, CA  
Stave n Steel "Bourbon Barrel", CA  
Ghost Pines, California  
Earthquake, Napa Valley, CA  
Frogs Leap, CA  
Raymond Reserve, CA  
Duckhorn, CA  
Cakebread Cellars, Napa Valley, CA

8 | 30  
9 | 34  
38  
12 | 46  
14 | 54  
78  
58  
85  
98

### Interesting Reds

Rancho Zabacho, Heritage Zinfandel, CA  
Franzias Merlot, CA  
Joel Gott, Red Blend, Oregon  
Big Vine Red, CA  
Frogs Leap, Zinfandel, CA  
Falcor, Le Bijou, Napa Valley, CA

9 | 34  
8 | 30  
10 | 38  
14 | 54  
64  
95

## DISTILLED TRUTH

1. Bourbon doesn't have to be made in Kentucky. Although 95% comes from the Bluegrass State, Kentuckians don't have an exclusive claim. It can be made in other states, but bourbon does need to be made in the United States.
2. By official government mandate, these rules must be thumb-tacked to the corkboard of every distillery: bourbon must be made from at least 51% corn, aged in new charred oak barrels, begin barrel-aging at no more than 125 proof, and be bottled between 80 and 160 proof.
3. The barrel staves that hold the glorious liquor are toasted to bring caramelized sugars out of the wood, fired to evenly charcoal the interior, and then rung together with metal. Lastly, they're plugged up with a top piece of wood called a bung. After the barrels have been used once they can no longer be used for bourbon again, and are often recycled to use for aging Scotch.
4. Before bourbon is leashed to an oak barrel to age, the fresh-off-the-still version is a harsh, clear grain spirit that bourbon brewers refer to as white dog.