



## STARTERS

- Carnitas Tacos** 9  
bbq pork | corn tortillas | three pepper relish | jalapeño slaw
- Preserved Lemon Hummus** 7  
pickled veggies | Appalachian sourdough | three pepper relish
- Bootlegger Wings** 9  
cherry wood smoked wings | apple butter moonshine glaze | jalapeño slaw
- Candied Beets** 9  
red and gold beets | shaved fennel | goat cheese | orange | pistachio

**BP Pepperoni Roll** 8  
pepperoni | cheese blend | green onion | signature dipping sauce

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

## SOUPS & SALADS

- Snake Bite Chili** 7  
prime rib | sharp cheddar | sour cream | scallions
- House Caesar Salad** 10  
baby kale | crisp romaine | cornbread croutons | shaved Parmigiano Reggiano
- Spinach Quinoa Salad** 10  
chickpeas | pickled egg | roasted tomato | carrot | curry vinaigrette
- BP Salad** 11  
field greens | roasted tomato | shaved onion | FireFly Farms blue cheese | black pepper pancetta | house vinaigrette
- add: \*steak 4 | \*chicken 3 | \*salmon 5*

## FROM THE STONE OVEN

- Puskar** 12  
pepperoni | Italian sausage | four cheese blend | roasted mushrooms | shallot | arugula pesto | sriracha
- Woodburn** 12  
roasted peppers | goat cheese | pancetta | balsamic drizzle | spinach | olive oil
- Caprese** 11  
fresh mozzarella cheese | tomato confit | basil

## HANDHELDS & SPECIALTIES

Sandwiches served with your choice of fresh cut fries, chips, or jalapeño slaw. Sub a side salad for \$1.00

- Turkey Pretzel** 10  
pepper bacon | sharp cheddar | bbq sauce | pretzel brioche bun
- The Midwesterner** 11  
pork flat iron | Jack Daniel's Mustard BBQ | pickled onion | lettuce | tomato | Kaiser roll
- \*Seared Salmon Sandwich** 12  
sliced avocado | caper aioli | pickled onion | lettuce | tomato | ciabatta bun
- French Dip** 11  
shaved prime rib | horseradish & chive white cheddar | French baguette | au jus
- Fish and Chips** 13  
beer battered fish | fresh cut fries | jalapeño slaw | roasted corn aioli
- \*Prime Burger** 11  
prime Angus beef | peppered bacon | lettuce | tomato | red onion | sharp cheddar | pickle | ciabatta bun

**Chef Nate's Chicken and Buckwheat Waffle Stack** 10  
spicy chicken breast | jalapeño bourbon maple | buckwheat waffles | field green salad | peppadew jam

*As a young boy, I have fond memories of traveling to the West Virginia Buckwheat Festival, each year making sure to visit the volunteer fire department's fried chicken dinner and the annual buckwheat pancake dinner at the community building. I look forward to sharing my family's traditions with you in this dish.*

*Nate*

## BOURBON PRIME DESSERTS

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



## OUR LOCAL FARMS & FRIENDS

### **Footprints Farms | Gibbon Glade, PA**

Footprints Family Farms raises premium pastured meats, nutrient-dense veggies, and fresh, herbs using natural & traditional farming systems to provide quality foods from their farm to our kitchen.

### **Gardner Farms | Waverly, WV**

Larry Gardner's farm is nestled in the hills of Waverly, WV. Bourbon Prime chefs use their high-quality pasture raised pigs, lambs, chickens, and turkeys as part of our commitment to using the best ingredients available.

### **FireFly Farms | Accident, MD**

Mike & Pablo, bought their farm in Garrett County, MD, in 1997. Their goat cheese business started in the kitchen of their renovated 1856 farmhouse. We are fortunate to share their wonderfully crafted cheeses with you.

### **Rising Creek Bakery | Mt. Morris, PA**

We proudly serve Rising Creek's salt rising bread which uses old-time, traditional baking methods. Salt rising bread utilizes a unique starter that early pioneers kept in their saltboxes by the fire hearth. Contrary to the name, the bread itself is not salty.

### **JQ Dickinson Salt Works | Malden, WV**

In 1813, William Dickinson invested in "salt properties" along the Kanawha River. Soon, the town of Malden became known as the "salt capital of the east". Today, seventh generation Dickinson's continue to hand-harvest salt utilizing natural, environmentally friendly procedures to create small-batch finishing salts used on our tables and in our kitchen.

### **Cedar Run Farm | Friendly, WV**

Cedar Run maple syrup starts with the sap from their farms' maple trees. It takes 52 gallons of this golden nectar to produce just one gallon of this perfectly rich, pure, West Virginia maple syrup.

### **ThistleDew Farm | Proctor, WV**

Started in 1974, Steve "the Bee Man" Conlon and his wife, Ellie, have created a 700-plus beehive network. And Bourbon Prime is proud to utilize their wonderful, nutritious honey in our dishes

### **Micro U Farm | Morgantown, WV**

Supported by a bunch of wild and crazy chefs at Bourbon Prime .