



BOURBON PRIME™

SMALL PLATES

Roasted Hawthorne Farms Pork Belly	13
blistered heirloom tomatoes basil smoked garlic balsamic	
Progression of Honey	9
edible flowers bee pollen crispy local honey tender greens lemon honey vinaigrette	
64 Degree Egg	8
fresh corn polenta croutons local basil House-made bacon vinaigrette	
Local Pinto Bean Hummus	7
pickled carrot crisp vegetable chips local sprouts	
Stuffed Pepper	10
pulled chicken corn rice tomato fondue tequila-salt crusted corn nuts	
Crab Cake	14
grilled lemon aioli house pickles fennel petite greens	
Butchers Board	15
House sausages prosciutto house pate house-made mustard Appalachian sourdough	

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, created as a lunch option for coal miners.	

SOUPS & SALADS

She Crab Soup	8
lump crab biscuit tarragon	
Soup Du Jour	7
Chef's daily inspired soup	
Heirloom Tomatoes	10
burrata basil prosciutto gazpacho	
Summer Melon	11
compressed melons smoked duck mascarpone pistachio brioche cherry dressing	
Southern Cobb	13
fried green tomato grilled chicken sweet corn bacon hard boiled egg croutons cheddar	
House Caesar Salad	9
baby kale crisp romaine cornbread croutons shaved Parmigiano Reggiano	
Baby Wedge	11
bacon blue cheese roasted tomatoes pickled red onion FireFly Farms blue cheese black pepper pancetta	
<i>add: *steak 4 chicken 3 *salmon 5</i>	

OUR LOCAL FARMS & FRIENDS

Footprints Farms | Gibbon Glade, PA
 FireFly Farms | Accident, MD
 High Country Creamery | Grantsville, MD
 Rising Creek Bakery | Mt. Morris, PA
 J.Q. Dickinson Salt | Malden, WV
 Hawthorne Valley Farms | Clarksburg, WV
 Micro Genesis | Morgantown, WV
 Cedar Run Farm | Friendly, WV
 Laurel Hill Farms | Bedford, PA

CHEF'S SEASONAL SPECIALITIES

Shrimp and Grits	24
Bloody Butcher grits tasso gravy crispy pickled okra	
*Sweet Corn Tortellini	19
lobster bacon popcorn butter succotash	
Footprints Farms 1/2 Buttermilk Fried Chicken	26
butter whipped potatoes braised greens mustard jus	
Smoked Potato	18
Vidalia onions local mushrooms southern style green beans	
*Hawthorn Farms Pork Chop	28
Southern style cream corn house made chorizo summer beans rosemary jus	
*Smoked Flying W Brisket	19
potato bone Boursin cheese petite herb salad	
*Steak Frites	19
aged Angus sirloin fresh cut truffle fries field greens	
*WV Farm Raised Hamburger	15
8oz. beef patty maple bacon heirloom tomato arugula smoked blue cheese malt fries	

FROM THE STONE OVEN

Local Mushroom Toast	7	Puskar	12
smoky mushrooms tarragon cream cheese radish		pepperoni Italian sausage four cheese blend roasted mushrooms shallot arugula pesto sriracha	
Roasted Trout	8	Woodburn	12
Cedar Run Farm's trout cress red endive charred lemon parsley aioli		roasted peppers goat cheese pancetta balsamic drizzle spinach olive oil	
Cedar Roasted Oysters	market	Caprese	11
Chef's daily selection of oysters orange sherry butter black walnut		fresh mozzarella cheese tomato confit basil	

BOURBON PRIME'S CUTS

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. Served with Blistered Heirloom tomatoes and Porcini mushroom butter.

• Royal Cut Ribeye Steak, 14oz.	30
• Prime New York Strip, 12oz.	34
• Center Cut Filet, 9oz.	36
• Petite Cut Filet, 6oz.	29
• Cowboy Ribeye, 16oz.	36
• Norwegian Salmon, 7oz.	26

BP SIGNATURE SAUCES

• Bourbon Glaze	3
• Peppercorn Sauce	
• Rosemary Jus	
• Mustard Jus	
• Béarnaise	

SIDE CARS & SHAREABLES

Heirloom Bloody Butcher Cheddar Grits	Mac & Cheese
BP's Onion Rings	Summer Beans
Fresh Cut Truffle Fries	Whipped Potato
Braised Greens	Succotash
cooked with pancetta	Southern Style Cream Corn
Side House Salad	
Side Caesar Salad	

** 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.*



CRAFT DRAFTS

Bourbon Prime now offers ALL Craft Beers lineup! Our rotation includes local brews, new and limited releases, and choice crafts from the leading brewers in the US and Internationally.

Ask your server what's ON TAP!

CRAFT CANS & BOTTLES

Big Timber Porter	6
Greenbrier Valley Devil Anse IPA	6
Greenbrier Valley Mothman Black IPA	6
Rivertowne Grateful White Ale	6
Jack's Hard Cider	6

DAILY DOMESTICS

Budweiser	5
Bud Light	5
Coors Light	5
Corona Extra	6
Corona Light	6
Heineken	5
Miller Lite	5
Michelob Ultra	5
Yuengling	5

BP HANDCRAFTED COCKTAILS

All of our cocktails are mixed with freshly squeezed fruit juices.

Black Walnut & Ginger Old Fashioned	11
Maker's Mark black walnut bitters ginger	

Almost Heaven	16
"Country Roads" Blend cardamom bitters simple syrup served in a smoked decanter	

Golden Delicious	12
Basil Hayden Benedictine Amaretto Apple juice salt	

Save Me The Waltz	11
Bombay gin Chambord Orgeat fresh lemon orange bitters egg white	

Blueberry Spritz	12
Plymouth Gin St. Germain Blueberry syrup club soda	

Ginger Martini	12
Domaine d'Canton Absolut Citron lemon juice	

Filthy Lemonade	10
Absolut Citron Filthy Cherry juice lemonade club soda	

Hunter's Havana	10
Havana Gold Licor 43 Benedictine Pineapple juice orange juice	

Aztec Mule	12
Reposado tequila Honey Pineapple syrup Habanero bitters lemon juice	

Lemon - Laurel Sunrise	11
Corn Whiskey lemon - laurel syrup	

WINE SELECTIONS

Sparkling

Avisi, Prosecco, Veneto, Italy, NV	7 26
Painous, Cava, Spain, NV	8 30
Chandon, USA	56

Rosé

Fleur de Prairie	6 20
Cotes de Roses	8 26
Charles n Charles, Washington	34

Chardonnay

Robert Mondavi "Bourbon Barrel", CA	9 34
Rodney Strong, CA	10 38
Sonoma Cutrer "Russian River", Sonoma, CA	12 46
Falcor, Napa Valley, CA	54
Cakebread Cellars, Napa Valley, CA	69

Pinot Grigio

Benvolio, Italy	9 30
Santa Margherita, Veneto, Italy	11 38

Interesting Whites

Dr. Loosen, Riesling	8 30
Brancott "Flight Song", Sauvignon Blanc, New Zealand	9 36
Matanzas Creek, Sauvignon Blanc, Napa, CA	10 38

Pinot Noir

Bridlewood, CA	8 30
MacMurray, Sonoma, CA	9 36
La Crema, Sonoma Coast, CA	10 38
Cambria "Bench Break", Santa Maria, CA	42

Cabernet Sauvignon

Siegal, Chile	8 30
Estancia, Paso Robles, CA	9 34
Stave n Steel "Bourbon Barrel", CA	10 38
Ghost Pines, CA	12 46
Earthquake, Napa Valley, CA	14 54
Frogs Leap, CA	78
Duckhorn, CA	85
Cakebread Cellars, Napa Valley, CA	98

Interesting Reds

Rancho Zabacho, Heritage Zinfandel, CA	9 34
Flora Springs Merlot, CA	10 30
Joel Gott, Red Blend, OR	10 38
Big Vine Red, CA	14 54
Frogs Leap Zinfandel, CA	64

DISTILLED TRUTH

1. **Bourbon does not have to be made in Kentucky.** Although 95% comes from the Bluegrass State, it can be produced nationwide. However, to be worthy of the classification of Bourbon, the whiskey can ONLY be produced in the United States.
2. **By Congressional mandate, these rules must be strictly adhered to in the production of Bourbon and thumb-tacked to the cork-board 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. **Before bourbon is leashed to an oak barrel to age,** the fresh-off-the-still version is a strong, clear grain spirit that distillers refer to as "White Dog".
4. **The barrel staves that hold America's signature spirit are toasted to bring caramelized sugars out of the wood, fired to evenly char the interior, and then rung together with metal.** Lastly, they're plugged up with a top piece of wood called the "Head". After the barrels have been used once to age bourbon, they cannot be used again, but they are often recycled to use for aging other spirits, wines, and beers.