



SHAREABLES

- Buffalo Cauliflower** 6
blue cheese dressing | celery salad
- Local Pinto Bean Hummus** 7
pickled carrot | crisp vegetable chips | Local sprouts
- Filthy Wings** 10
bacon confit chicken | filthy cherry bbq | blue cheese celery salad
- Butcher's Board** 15
sausages | ham | 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
- House Caesar Salad** 10
baby kale | crisp romaine | biscuit croutons | shaved Parmigiano Reggiano
- Heirloom Tomatoes** 10
burrata | basil | prosciutto | gazpacho
- Southern Cobb** 13
fried green tomato | grilled chicken | sweet corn | bacon | hard boiled egg | croutons | goat cheese
- Baby Wedge*** 11
bacon | blue cheese | roasted tomatoes | pickled red onion
- 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 or chips. Sub a side salad or fruit for \$1.00
- Gruyere Grilled Cheese** 10
Gruyere cheese spread | maple bacon | tomato | multigrain bread
- Ham & Brie** 11
black forest ham | House-made apple butter | brioche
- *Waterfront Place Chicken Club** 11
deli roasted chicken | maple bacon | avocado | bibb lettuce | red pepper boursin aioli | sourdough
- Reuben** 13
Marble rye | corned beef | Swiss cheese | house made sauerkraut | 1000 island dressing
- *WV Farm Raised Hamburger** 15
8oz. beef patty | maple bacon | heirloom tomato | Arugula | smoked blue cheese | malt fries
- Chipotle Grilled Chicken Breast** 13
cheddar, avocado, pickled red onion, ranch
- Grilled Salmon** 13
fresh strawberries | shaved radish | toasted almonds | white balsamic dressing

THE CHEF'S Favorite SANDWICH

Chef Daves *Fried Bologna Sandwich* 11

Kunzler Lebanon | fried egg | crispy onions | dijonaise | arugula | sweet roll

One of my favorite foods from my child hood was Kunzler Lebanon Bologna, I remember many lunches that included the smoky, sweet and sour sausage. When I became a chef I decided that I wanted to recreate my favorite lunch and adjust it to fit my style as a chef, making sure that all the flavor profiles were there, sweet, sour, salty, bitter and savory. So the Fried Bologna was created.

- Chef Dave

BOURBON PRIME DESSERTS

- Filthy Cherry Spoon Bread** 7
almond brittle | "Country Roads" bourbon crème anglaise
- Flourless Chocolate Cupcakes** 8
raspberry coulis
- Skillet Cookie** 8
chocolate chip | bacon | walnut | coffee
- 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.

High Country Creamery | Grantsville, MD

In 1958, a young 16-year-old voiced the desire to provide an opportunity for jobs that would allow individuals, like his uncles, who were ordinary, hard working farmers, to have a retirement and live well. He has done this successfully as an entrepreneur of another business and now in his retirement, plans to do it again. Only this time it's cheese. (At 16 years old he also voiced his belief that cheese should be made locally using milk from nearby farms and that he would like to have a cheese plant someday).