



QUICK BITES

Buffalo Cauliflower	6
blue cheese dressing celery salad	
Artichoke Toast	8
smoked duck goat cheese balsamic	
Battered Onion Rings	5
Key lime dijonaise	
Butternut Squash Dip	9
sausage swiss chard parmesan rye	
Butcher's Board	15
sausages ham pate house made mustard Appalachian sourdough	
ADD 3 LOCAL ARTISAN CHEESES	7

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	
Margherita	11
fresh mozzarella cheese tomato confit basil	
BP Pepperoni Roll	8
pepperoni cheese blend green onion signature dipping sauce	

SAVORY

Roasted Pork Belly	13
Bloody Butchers grits succotash bacon vinaigrette	
Oyster's Casino market	
Chef's daily selection of oysters cornbread bacon piquillo peppers	
Southern Cobb	13
fried green tomato grilled chicken sweet corn bacon hard boiled egg croutons cheddar	
Shrimp and Grits	24
Bloody Butcher grits tasso gravy crispy pickled okra	
Crab Cake	14
grilled lemon aioli house pickles fennel petite greens	
Filthy Wings	10
bacon confit chicken Filthy cherry bbq blue cheese celery salad	
WV Farm Raised Hamburger	15
8oz. beef patty maple bacon smoky mushrooms arugula blue cheese fresh cut fries	

CRAFT DRAFTS

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

Ask your server what's ON TAP!

CRAFT CANS

Big Timber Porter	6
Greenbrier Valley Mothman Black IPA	6
Greenbrier Valley Devil Anse IPA	6
Swill Dog Cider	6

IMPORTS

Amstel Light	6
Corona	6
Corona Light	6
Heineken	6
Guinness	6
Stella Artois	6

DAILY DOMESTICS


Blue Moon	5
Budweiser	5
Bud Light	5
Coors Light	5
Miller Lite	5
Michelob Ultra	5
Yuengling	5
Sam Adams	5

Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness; notify your server of any allergies.

WINE SELECTIONS

Sparkling

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


7 | 26
8 | 30
56

Rosé

Charles n Charles, Washington

9|34

Chardonnay

Robert Mondavi "Bourbon Barrel", CA
Rodney Strong, CA
Sonoma Cutrer "Russian River", Sonoma, CA
Cakebread Cellars, Napa Valley, CA

9 | 34
10 | 38
12 | 46
69

Pinot Grigio

Santa Margherita, Veneto, Italy

11 | 38

Interesting Whites

Dr. Loosen, Riesling
Brancott "Flight Song", Sauvignon Blanc, NZ
Matanzas Creek, Sauvignon Blanc, Napa, CA

8 | 30
9 | 36
10 | 38

Pinot Noir

Bridlewood, CA
MacMurray, Sonoma, CA
La Crema, Sonoma Coast, CA

8 | 30
9 | 36
10 | 38

Cabernet Sauvignon

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

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

Interesting Reds

Rancho Zabacho, Heritage Zinfandel, CA
Joel Gott, Red Blend, Oregon
Frogs Leap, Zinfandel, CA

9 | 34
10 | 38
64



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 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