



BOURBON PRIME™

SMALL PLATES

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| Roasted Hawthorne Farms Pork Belly | 13 |
| Bloody Butcher grits succotash bacon vinaigrette | |
| Orange Roasted Baby Beets | 9 |
| goat cheesecake graham cracker bitter chocolate petite greens | |
| *Crispy Brussels Sprouts | 8 |
| 64 degree egg Goat Rodeo Cheddar frisee bacon malt vinaigrette | |
| Butternut Squash Dip | 9 |
| sausage swiss chard parmesan rye | |
| Crab Cake | 14 |
| grilled lemon aioli house pickles fennel petite greens | |
| Butchers Board | 15 |
| sausages ham pate house made mustard Appalachian sourdough <i>add: 3 Local Artisan cheeses 7</i> | |

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| BP Pepperoni Roll | 8 |
| pepperoni cheese blend green onion signature dipping sauce | |
| BP's twist on this WV classic. | |

SOUPS & SALADS

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| Popcorn Soup | 8 |
| lump crab smoked bourbon buttered popcorn | |
| Soup Du Jour | 7 |
| Chef's daily inspired soup | |
| House Caesar Salad | 9 |
| crisp romaine cornbread croutons shaved Parmigiano Reggiano | |
| Seasonal Greens | 10 |
| FireFly chevre walnuts poached pear champagne vinaigrette | |
| Local Apples | 11 |
| oatmeal cookie brie kale pumpkin seeds butternut squash sage honey vinaigrette | |
| Southern Cobb | 13 |
| fried green tomato grilled chicken sweet corn bacon hard boiled egg croutons cheddar | |
| Baby Wedge | 11 |
| bacon FireFly Farms blue cheese roasted tomatoes pickled red onion 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 Farms | Clarksburgh, WV
 Micro genesis | Morgantown, WV
 Cedar Run Farm | Friendly, WV
 Laurel Hill Farms | Bedford, PA

CHEF 'S SEASONAL SPECIALITIES

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| Shrimp and Grits | 24 |
| Bloody Butcher grits tasso gravy crispy pickled okra | |
| *Pan Roasted Grouper | 28 |
| sweet corn fondue swiss chard roasted tomato tapenade | |
| Pumpkin Ravioli | 18 |
| wild mushrooms walnuts cranberries smoked gouda | |
| Footprints Farms 1/2 Buttermilk Fried Chicken | 26 |
| butter whipped potatoes braised greens mustard jus | |
| Cauliflower Steak | 18 |
| lentils pine nuts golden raisin gremolata | |
| *Hawthorn Farms Pork Chop | 28 |
| mashed parsnips wilted greens apple jam | |
| *Short Ribs | 25 |
| ginger maple yams Brussels sprouts natural jus | |
| *Steak Frites | 19 |
| aged Angus sirloin fresh cut truffle fries field greens | |
| *WV Farm Raised Hamburger | 15 |
| 8oz. beef patty maple bacon smoky mushrooms arugula blue cheese seasoned fries | |

SIDE CARS & SHAREABLES

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| Heirloom Bloody Butcher Cheddar Grits | 5 |
| BP Onion Rings | |
| Truffle Fries | |
| Braised Greens | |

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| Mac & Cheese |
| Brussels Sprouts |
| Whipped Potato |
| Succotash |

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. Oven finished with garlic butter and served with roasted parsnips and baby carrots.

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

BP SIGNATURE SAUCES

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| • Bourbon glaze | 4 |
| • Peppercorn Sauce | 3 |
| • Rosemary Jus | 3 |
| • Mustard Jus | 3 |

FROM THE STONE OVEN

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| Artichoke Toast | 8 | Puskar | 12 |
| smoked duck goat cheese balsamic | | pepperoni Italian sausage four cheese blend roasted mushrooms shallot arugula pesto sriracha | |
| Cedar Roasted Broccoli | 9 | Woodburn | 12 |
| blue cheese puffed rice speck ham lemon dressing | | roasted peppers goat cheese pancetta balsamic drizzle spinach olive oil | |
| Oysters Casino | market | Margherita | 11 |
| Chef's daily selection of oysters combread bacon piquillo peppers | | fresh mozzarella cheese tomato confit basil | |

** 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

Bourbon Prime now offers an All Craft Beer menu every day of the year.

We strive to bring you the best available selections in local brews, new & limited releases, and special occasion drafts by updating our on-tap lineup, not just every season, but with our partnerships and patrons in mind.

CRAFT CANS & BOTTLES

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

DAILY DOMESTICS

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| 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

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

WINE SELECTIONS

Sparkling

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

Rosé

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| Charles n Charles, Washington | 9 34 |
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Chardonnay

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| 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

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

Interesting Whites

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| 14 Hands, Moscato | 6 20 |
| Dr. Loosen, Riesling | 8 30 |
| Brancott "Flight Song", Sauvignon Blanc, New Zealand | 9 36 |
| Matanzas Creek, Sauvignon Blanc, Napa, CA | 10 38 |
| K Viognier, Seattle, WA | 9 36 |

Pinot Noir

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| Bridlewood, CA | 8 30 |
| MacMurray, Sonoma, CA | 9 36 |
| La Crema, Sonoma Coast, CA | 10 38 |
| Decoy | 14 54 |
| Cambria "Bench Break", Santa Maria, CA | 42 |

Cabernet Sauvignon

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| 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

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| Rancho Zabacho, Heritage Zinfandel, CA | 9 34 |
| Flora Springs Merlot, CA | 10 30 |
| Joel Gott, Red Blend, OR | 10 38 |
| 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.