



BOURBON PRIME

SMALL PLATES

SEASONAL SPECIALITIES

Roasted Hawthorne Farms Pork Belly	13
quail egg leek soubise blis9 Vinegar	
Crab Cake	14
grilled lemon aioli house pickles fennel petite greens	
Spring Peas	8
snap peas english peas smoked spring onions mint vinaigrette	
Heirloom Cauliflower	9
golden raisin radish pine nuts olive oil tuille spring garlic	
Lamb Bacon Pappardelle	12
64 degree egg sweet peas parmesan emulsion	
Butchers Board	15
sausages ham pate house made mustard Appalachian sourdough	
Add:	7
High Country Creamery Cheddar Goat Rodeo Creamery Hootenanny Roth buttermilk bleu cheese	

FROM THE STONE OVEN

Pepperoni Roll	8
pepperoni cheese blend green onion tomato dipping sauce	
Spring Toast	8
minted ricotta peas carrot prosciutto	
Oysters BBQ	market
Chef's daily selection of oysters chipotle butter cilantro	
Puskar Pizza	12
pepperoni Italian sausage four cheese blend roasted mushrooms shallot arugula pesto sriracha	
Pizza Bianca	12
roasted garlic parmesan Prosciutto truffle arugula	
Margherita Pizza	11
fresh mozzarella cheese tomato confit basil	

SOUPS & SALADS

Potato and Leek	7
truffle cream chive potato chips	
Soup Du Jour	7
Chef's daily inspired soup	
House Caesar	9
crisp romaine cornbread croutons shaved Parmigiano Reggiano	
Spring Greens	10
Goat Rodeo chevre hazelnuts strawberries balsamic	
Mason Jar	11
Mixed green cucumber early season tomatoes radish snap peas sourdough crouton red wine vinaigrette	
Baby Wedge	11
bacon blue cheese roasted tomatoes pickled red onion FireFly Farms blue cheese	
Southern Cobb	13
fried green tomato grilled chicken sweet corn bacon hard boiled egg croutons cheddar	

Add to any salad: *steak 5 | chicken 4 | *salmon 5

ENTREES

STREAM & OCEAN

Shrimp and Grits	24
Bloody Butcher grits roasted tomato gravy chicken fried mushroom	
*Pan Seared Scallops	28
seafood dirty rice house-made andouille green onion	
Silver Springs Trout Milanese	25
roasted tomato arugula pickled onion shaved fennel parsley aioli	
Norwegian Salmon	26
artichoke Chickpeas spinach olive citrus emulsion	

GARDEN & GRAIN

Firefly Farms Goat Cheese Gnocchi	18
asparagus spinach tomato preserve	
Wild Mushroom Strudel	18
puff pastry spinach parmesan	

NATURALLY RASIED MEATS

Footprints Farms 1/2 Buttermilk Fried Chicken	26
butter whipped potatoes braised greens honey mustard jus	
Prime NY Strip	34
cauliflower gratin gruyere peppercorn demi	
Royal Cut Ribeye	30
BP onion rings leek soubise steak sauce	
Filet Mignon 6oz 9oz	29 36
fingerling potatoes asparagus roasted spring mushroom bordelaise	
*Steak Frites	20
Angus sirloin fresh cut truffle fries field greens	
*Bourbon Prime Burger	15
aged farm style cheddar double cut bacon BP Sauce onion straws artisan roll	
*Hawthorne Farms Pork	28

SIDE CARS & SHAREABLES

Heirloom Bloody Butcher Cheddar Grits	Pimento Mac & Cheese
BP's Onion Rings	Whipped Potato
Truffle Fries	Cauliflower Gratin
Braised Greens	Seafood Dirty Rice

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 | Clarksburg, WV
 Micro genesis | Morgantown, WV
 Tutto Gelato | Morgantown, WV
 Goat Rodeo Creamery | Allison Park, PA

* 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.



BOURBON PRIME™

ON TAP

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.

CRAFT CANS & BOTTLES

Big Timber Porter	7
Greenbrier Valley Devil Anse IPA	7
Greenbrier Valley Mothman Black IPA	7
Swill Dog Cider	7

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

HANDCRAFTED COCKTAILS

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

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

Mountain Mamma	14
Woodford Reserve "Country Roads" Blend Bourbon Cherry Syrup Orange Bitters	

Mountaineer "Mule"	14
Woodford Reserve "Country Roads" Blend Bourbon Muddled Rosemary Fresh Lemon Ginger Beer	

Gin & Ginger Martini	12
Tanqueray Domain DeCanton Honey Ginger Syrup	

Pear Martini	11
Absolut Pear Domain DeCanton Lemon	

Filthy Lemonade	10
Absolut Citron Filthy Cherry juice lemonade club soda	

Mr. Collins	10
Plymouth Gin St. Germain Fresh Lemon & Lime	

Flor Rosado	9
Tequila St Germain Cherry Syrup	

June Bug	9
Malibu Midori Pineapple	

WINE SELECTIONS

Sparkling

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

Rosé

Charles n Charles, Washington	9 34
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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

14 Hands, Moscato	6 20
Dr. Loosen, Riesling	8 30
Matanzas Creek, Sauvignon Blanc, Napa, CA	10 38
K Viognier, Seattle, WA	9 36

Pinot Noir

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

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
Frogs Leap Zinfandel, CA	64

DISTILLED TRUTH

- ◆ **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.
- ◆ **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.
- ◆ **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".
- ◆ **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.