



BOURBON PRIME™

SHAREABLES

- Buffalo Cauliflower** 6
blue cheese dressing | celery salad
- Spring Toast** 8
minted ricotta | peas | carrot | prosciutto
- 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
Add 3 Local Artisan cheeses 7
- BP Pepperoni Roll** 8
pepperoni | cheese blend | green onion

SOUPS & SALADS

- Potato & Leek** 8
truffle cream | chive | potato chips
- Soup Du Jour** 7
Chef's daily inspired soup
- House Caesar Salad** 10
crisp romaine | biscuit croutons | shaved Parmigiano Reggiano
- Mason Jar** 11
mixed green | cucumber | early season tomato | radish | snap peas | sourdough crouton | red wine vinaigrette
- Southern Cobb** 13
fried green tomato | grilled chicken | sweet corn | bacon | hard boiled egg | croutons | cheddar
- Grilled Salmon** 15
Goat Rodeo chevre | hazelnuts | strawberries | balsamic
- Baby Wedge*** 11
bacon | blue cheese | roasted tomatoes | pickled red onion

add: *steak 4 | *chicken 3 | *salmon 5

FROM THE STONE OVEN

- 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

HANDHELDS

- 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
 - *Bourbon Prime Burger** 15
aged farm style cheddar | double cut bacon | BP sauce
onion straws | artisan roll
 - Chipotle Grilled Chicken Breast** 13
cheddar | avocado | pickled red onion | ranch
 - Gyro** 15
roasted lamb | feta | tzatziki | red onion | petite greens

THE CHEF'S FAVORITE SANDWICH Chef Dave's *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

- Mint Panna Cotta** 8
brownie brittle | chocolate cake pearls | micro mint
- Strawberry Shortbread** 8
strawberry ice cream | dehydrated strawberry | meringue | white chocolate pearls
- Banana Pudding** 8
banana pudding | vanilla wafer | fosters sauce
- Chef's Cheesecake** 9
rotating selection of seasonal ingredients
- Citrus Crème Bruleè** 7
spring berries | madeleines | vanilla cream
- Seasonal & Vanilla Bourbon Gelato** 6
selected from Morgantown's Tutto Gelato

*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.



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).