



BOURBON PRIME™

QUICK BITES

Buffalo Cauliflower	6
blue cheese dressing celery salad	
Spring Toast	8
minted ricotta peas carrot prosciutto	
Battered Onion Rings	5
Key lime dijonaise	
Mac & Cheese Gratin	7
pimento boursin aged cheddar	
Butchers Board	15
sausages ham pate house made mustard	
Appalachian sourdough	
<i>Add:</i>	7
High Country Creamery Cheddar Goat Rodeo Creamery	
Hootenanny Roth buttermilk bleu cheese	

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	
BP Pepperoni Roll	8
pepperoni cheese blend green onion signature dipping sauce	

SAVORY

Oysters BBQ	market
Chef's daily selection of oysters chipotle butter cilantro	
*Southern Cobb	13
fried green tomato grilled chicken sweet corn bacon hard boiled egg croutons cheddar	
Crab Cake	14
grilled lemon aioli house pickles fennel petite greens	
Filthy Wings	10
bacon confit chicken Filthy cherry BBQ blue cheese celery salad	
Waterfront Place Chicken Club	11
deli roasted chicken maple bacon avocado bibb lettuce red pepper boursin aioli sourdough	
*Bourbon Prime Burger	15
aged farm style cheddar double cut bacon BP Sauce onion straws artisan roll	
*Steak Frites	20
Angus sirloin fresh cut truffle fries field greens	

CRAFT BREWS

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	7
Greenbrier Valley Mothman Black IPA	7
Greenbrier Valley Devil Anse IPA	7
Swill Dog Cider	7

Don't see your favorite,? Ask your server or bartender, we may have it in stock!

HANDCRAFTED COCKTAILS

Almost Heaven	16
Woodford Reserve "Country Roads" Blend Bourbon Cherry Smoke Cardamom Bitters Simple Syrup	

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	

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

Flor Rosado	9
Tequila St Germain Cherry Syrup	

June Bug	9
Malibu Midori Pineapple	

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

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

7 | 26
8 | 30
56

Rosé

Mordoree, Cotes Du Rhone, France
Charles n Charles, Washington

10 | 38
34

Chardonnay

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

9 | 34
10 | 38
39
12 | 46
54
69

Pinot Grigio

14 Hands Pinot Grigio, Washington
Santa Margherita, Veneto, Italy

8 | 30
11 | 38

Interesting Whites

CK Mondavi, Moscato
Dr. Loosen, Riesling
Brancott "Flight Song", Sauvignon Blanc, NZ
Matanzas Creek, Sauvignon Blanc, Napa, CA
Calera, Viognier

22
8 | 30
9 | 36
10 | 38
9 | 36

Pinot Noir

Bridlewood, CA
MacMurray, Sonoma, CA
La Crema, Sonoma Coast, CA
Cambria "Bench Break", Santa Maria, CA
Chehalem Vineyards, Willamette, Oregon

8 | 30
9 | 36
10 | 38
42
54

Cabernet Sauvignon

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

8 | 30
9 | 34
38
12 | 46
14 | 54
78
58
85
98

Interesting Reds

Rancho Zabacho, Heritage Zinfandel, CA
Franzias Merlot, CA
Joel Gott, Red Blend, Oregon
Big Vine Red, CA
Frogs Leap, Zinfandel, CA
Falcor, Le Bijou, Napa Valley, CA

9 | 34
8 | 30
10 | 38
14 | 54
64
95



BOURBON PRIME

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