



# BOURBON PRIME

## Soup and Salad

<b>Potato &amp; Leek</b>	<b>8</b>
truffle cream   chive   potato chips	
<b>Grilled Salmon Salad</b>	<b>15</b>
Goat Rodeo chevre   hazelnuts   strawberries balsamic dressing	
<b>Southern Cobb</b>	<b>13</b>
fried green tomato   grilled chicken   sweet corn bacon   hardboiled egg   croutons   cheddar cheese	
<b>Oatmeal</b>	<b>7</b>
steel cut oats   fresh berries   granola	

## From the Griddle

<b>Corned Beef Hash &amp; Eggs</b>	<b>11</b>
breakfast potatoes   corned beef   onions two Footprint Farms fried eggs	
<b>Strawberry Waffle</b>	<b>12</b>
rhubarb   vanilla cream   candied pecans	
<b>GF Silver Dollar Pancakes</b>	<b>10</b>
chocolate chips   orange   mascarpone	
<b>French Toast</b>	<b>11</b>
vanilla cream   fresh berries	

## Handhelds

<b>*Bourbon Prime Burger</b>	<b>15</b>
aged farm style cheddar   double cut bacon   BP sauce onion straws   artisan roll	
<b>Smoked Salmon Bagel</b>	<b>13</b>
two Footprint Farms eggs   red onion jam caper cream cheese	
<b>Fried Bologna Sandwich</b>	<b>11</b>
Lebanon Bologna   fried egg   crispy onion   dijonnaise arugula   served on a sweet roll	

## Chef Plates

<b>West Virginia Crafted Breakfast</b>	<b>15</b>
two Footprint Farms eggs   house made bacon & sausage hash browns * <i>Served with an ice-cold Craft Beer</i>	
<b>Steak Frites</b>	<b>20</b>
aged Angus sirloin   truffle fries   two Footprint Farms eggs	
<b>Eggs Benedict</b>	<b>13   17</b>
Classic OR Crab Oscar   served with breakfast potatoes	
<b>Shrimp and Grits</b>	<b>17</b>
fried Footprint Farms egg   tomato gravy Hawthorne Valley Farms bloody butcher grits	
<b>Local Tomato &amp; Cheese Toast</b>	<b>8</b>
burrata   roasted garlic   arugula	

## 3-Egg Omelets

<b>Western*</b>	<b>10</b>
chorizo sausage   pepper jack   fire roasted salsa breakfast potatoes	
<b>Egg White*</b>	<b>11</b>
Mushroom   tomato   spinach   caramelized onions goat cheese	
<b>Crab omelet*</b>	<b>13</b>
lump crab meat   spinach   artichoke   parmesan caramelized onion	
<b>Classic Ham &amp; Cheese*</b>	<b>10</b>
cured ham   aged cheddar	

## Beverages

<b>Juice</b>	<b>4</b>
orange   grapefruit   apple   cranberry   pineapple   tomato	
<b>Royal Cup "Dark Roast" Coffee</b>	<b>3</b>
regular   decaffeinated	
<b>Tazo Hot Tea</b>	<b>3</b>
<b>Milk</b>	<b>3</b>
skim   2%   whole   soy   chocolate   hot chocolate	
<b>Soft Drink</b>	<b>3</b>
Coke   Diet Coke   Sprite	
<b>Iced Tea</b>	<b>3</b>

\*Please inform your server of food allergies prior to ordering. Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food born illnesses.