



BOURBON PRIME

SHAREABLES

Buffalo Cauliflower blue cheese dressing celery salad	8
Bacon & Eggs quail egg smoked leeks blis9 maple vinegar	13
Crab Cake grilled lemon aioli house pickles fennel petite greens	14
Chicken Pot Pie Footprint Farms roasted chicken peas carrots puff pastry	12
Lamb Bacon Pappardelle 64 degree egg sweet peas parmesan emulsion	12
Butchers Board sausages ham pate house made mustard Appalachian sourdough <i>Add:</i>	15
High Country Creamery cheddar Goat Rodeo Creamery Hootenanny Roth buttermilk bleu cheese	7

FROM THE STONE OVEN

Pepperoni Roll pepperoni cheese blend green onion tomato dipping sauce	8
Local Tomato & Cheese Toast burrata roasted garlic arugula	10
Oysters Bienville baby shrimp cornbread chipotle	14
Puskar Pizza pepperoni Italian sausage four cheese blend roasted mushrooms shallot arugula pesto sriracha	12
Pizza Bianca roasted garlic parmesan prosciutto truffle arugula	12
Margherita Pizza fresh mozzarella cheese tomato confit basil	11

SOUPS & SALADS

Lobster & Corn Chowder fingerling potato baby carrots house made bacon	9
Soup Du Jour Chef's daily inspired soup	7
House Caesar crisp romaine cornbread croutons shaved Parmigiano Reggiano	9
WV Heirloom Tomato Salad High Country fresh mozzarella baasil balsamic	11
Artisan Greens Goat Rodeo chevre hazelnuts strawberries balsamic	10
Vanilla Scented Watermelon Buttermilk Blue cheese marbled crutons pecans rye bourbon honey	11
Baby Wedge bacon blue cheese roasted tomatoes pickled red onion FireFly Farms blue cheese	11
Southern Cobb fried green tomato grilled chicken sweet corn bacon hard boiled egg croutons cheddar	13
Salad additions: <i>steak chicken salmon</i> <i>shrimp scallops</i>	5

ENTREES

STREAM & OCEAN

Pan Roasted Halibut Seafood Bread Pudding green beans crispy potato lobster popcorn butter	32
*Pan Seared Scallops seafood dirty rice house-made andouille green onion	28
Silver Springs Trout Corn & leek fondue roasted tomato tapenade	25
Norwegian Salmon artichoke Chickpeas spinach olive citrus emulsion	26

GARDEN & GRAIN

Firefly Farms Goat Cheese Gnocchi asparagus spinach tomato preserve	18
Wild Mushroom Strudel crimini, oyster, shiitake mushrooms spinach parmesan	18

NATURALLY RASIED MEATS

Footprints Farms 1/2 Buttermilk Fried Chicken butter whipped potatoes braised greens honey mustard jus	26
Bourbon Smoked Prime NY Strip fingerling fries local beans "Country Roads" Jus	34
Royal Cut Ribeye BP onion rings leek soubise steak sauce	30
Filet Mignon 6oz 9oz fingerling potatoes asparagus roasted mushrooms bordelaise	29 36
Steak Frites angus sirloin fresh cut truffle fries field greens	20
Bourbon Prime Burger aged farm style cheddar double cut bacon BP sauce onion straws artisan roll	15
Smoked Hawthorne Farms Pork Chop Bloody Butcher grits sweet corn succotash bacon vinaigrette	28

SIDE CARS & SHAREABLES

Heirloom Bloody Butcher Cheddar Grits	Pimento Mac & Cheese
BP's Onion Rings	Whipped Potato
Truffle Fries	Sweet Corn Succotash
Braised Greens	Seafood Dirty Rice
Fingerling Fries	Pan Roasted Broccoli

OUR LOCAL FARMS & FRIENDS

Footprints Farms | Gibbon Glade, PA
Hawthorne Valley Farms | Clarksburg, WV
FireFly Farms | Accident, MD
High Country Creamery | Grantsville, MD
Rising Creek Bakery | Mt. Morris, PA
J.Q. Dickinson Salt | Malden, 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.