



BOURBON PRIME™

SHAREABLES

Buffalo Cauliflower	8
blue cheese dressing celery salad	
Local Tomato & Cheese Toast	10
burrata roasted garlic arugula	
Confit Wings	10
bacon confit chicken smoked blackberry bbq blue cheese celery salad	
Butchers Board	15
sausages ham pate house made mustard Appalachian sourdough	
<i>Add:</i> High Country Creamery Cheddar Goat Rodeo Creamery Hootenanny Roth buttermilk bleu cheese	7
BP Pepperoni Roll	8
pepperoni cheese blend green onion	

SOUPS & SALADS

Lobster & Corn Chowder	9
fingerling potatoes carrots house made bacon	
Soup Du Jour	7
Chef's daily inspired soup	
House Caesar Salad	10
crisp romaine cornbread croutons shaved Parmigiano Reggiano	
Vanilla Scented Watermelon	11
buttermilk blue cheese marbled crouton pecans rye bourbon honey	
Heirloom Tomato Salad	11
High Country fresh mozzarella basil balsamic	
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	
Salad additions: <i>steak chicken salmon shrimp scallops</i>	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 french 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 house made 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	
Chicken Pot Pie	15
roasted chicken peas carrots puff pastry	

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

DESSERTS

Chef's Cheesecake	9
rotating selection of seasonal ingredients	
Strawberry Shortbread	8
strawberry ice cream dehydrated strawberry meringue white chocolate pearls shortbread	
Chocolate Crème Bruleè	7
chocolate covered espresso beans madeleines va- nilla cream	
Seasonal & Vanilla Bourbon Gelato	6
selected from Morgantown's Tutto Gelato	
House made Orange Creamsicle	8
orange glaze rye honey bourbon vanilla cream	
Blackberry & Peach Cobbler	8
cobbler dough basil Vanilla Chantilly	

**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.

Hawthorne Valley Farms | Clarksburg, WV

Situated among the gently rolling hills of Harrison County, WV, family owned and operated Hawthorne Valley Farms features all natural, pasture raised beef, free range eggs and heirloom corn meal.

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).