



# BOURBON PRIME™

## SHAREABLES

<b>Buffalo Cauliflower</b>	<b>8</b>
blue cheese dressing   celery salad	
<b>Local Tomato &amp; Cheese Toast</b>	<b>10</b>
burrata   roasted garlic   arugula	
<b>Battered Onion Rings</b>	<b>5</b>
key lime dijonaise	
<b>Mac &amp; Cheese Gratin</b>	<b>7</b>
pimento   boursin   aged cheddar	
<b>Butchers Board</b>	<b>15</b>
sausages   ham   pate   house made mustard Appalachian sourdough	
<i>Add:</i>	<b>7</b>
High Country Creamery cheddar   Goat Rodeo Creamery hootenanny   Roth buttermilk bleu cheese	

## FROM THE STONE OVEN

<b>Puskar Pizza</b>	<b>12</b>
pepperoni   Italian sausage   four cheese blend   roasted mushrooms   shallot   arugula pesto   sriracha	
<b>Pizza Bianca</b>	<b>12</b>
roasted garlic   parmesan   Prosciutto   truffle   arugula	
<b>Margherita Pizza</b>	<b>11</b>
fresh mozzarella cheese   tomato confit   basil	
<b>BP Pepperoni Roll</b>	<b>8</b>
pepperoni   cheese blend   green onion   signature dipping sauce	

## SAVORY

<b>Oysters Bienville</b>	<b>14</b>
baby shrimp   cornbread   chipotle	
<b>Southern Cobb</b>	<b>13</b>
fried green tomato   grilled chicken   sweet corn   bacon   hard boiled egg   croutons   cheddar	
<b>Crab Cake</b>	<b>14</b>
grilled lemon aioli   house pickles   fennel   petite greens	
<b>Confit Wings</b>	<b>10</b>
bacon confit chicken   Smoked Blackberry BBQ   blue cheese celery salad	
<b>Waterfront Place Chicken Club</b>	<b>11</b>
deli roasted chicken   maple bacon   avocado   bibb lettuce   red pepper boursin aioli   sourdough Served with FF or house made chips	
<b>Bourbon Prime Burger</b>	<b>15</b>
aged farm style cheddar   double cut bacon   BP sauce   onion straws   artisan roll Served with FF or house made chips	

*Consuming raw or undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of food borne illness; notify your server of any allergies.*

## 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 for details on the current selections

## CRAFT CANS

Big Timber Porter	<b>7</b>
Greenbrier Valley Devil Anse IPA	<b>7</b>
Greenbrier Valley Mothman Black IPA	<b>7</b>
Swill Dog Cider	<b>7</b>
Stone Tangerine Express IPA	<b>6</b>
Stone Arrogant Bastard Ale	<b>6</b>
Stone Scorpion Bowl IPA	<b>6</b>
Stone Aggro Aggronomist IPA	<b>6</b>

## SIGNATURE COCKTAILS

<b>The "Almost Heaven"</b>	<b>16</b>
Woodford Reserve "Country Roads" bourbon Cherry Smoke   Cardamom Bitters   Simple Syrup	
<b>Mountain Mamma</b>	<b>14</b>
Woodford Reserve "Country Roads" bourbon cherry syrup   orange bitters	
<b>Black Walnut &amp; Ginger Old Fashioned</b>	<b>11</b>
Maker's Mark   black walnut bitters   ginger	
<b>Mountaineer "Mule"</b>	<b>14</b>
Woodford Reserve "Country Roads" bourbon muddled rosemary   fresh lemon   ginger Beer	
<b>Gin &amp; Ginger Martini</b>	<b>12</b>
Tanqueray   Domain DeCanton   honey ginger syrup	
<b>Pear Martini</b>	<b>11</b>
Absolut Pear   Domain DeCanton   lemon	
<b>Mr. Collins</b>	<b>10</b>
Plymouth Gin   St. Germain   fresh lemon & lime	
<b>Flor Rosado</b>	<b>9</b>
Tequila   St Germain   cherry syrup	
<b>June Bug</b>	<b>9</b>
Malibu   Midori   pineapple	