



BOURBON PRIME™

Express Lunch

11am to 2pm Monday—Friday

Call ahead for dine in or carry out Ready in 20 minutes or less

Choose 2 from the list to create your own combination

Soup, Salad and 1/2 Sandwich 12

Lobster and Corn Chowder, Soup Du Jour, Caesar, or Mixed Green Salad
Slow Roasted Beef & Cheddar, Chicken Club, Gruyere Grilled Cheese, or Chicken Waldorf

SHAREABLES

Buffalo Cauliflower 10
blue cheese dressing | celery salad

Confit Wings 10
bacon confit chicken | smoked blackberry bbq | blue cheese celery salad

Butternut Squash Dip 11
Italian sausage | swiss chard | rye bread

BP Pepperoni Roll 8
pepperoni | cheese blend | green onion

Chicken Tacos 9
GF corn tortilla | queso fresco | cilantro | lime | pico de gallo

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

SOUPS & SALADS

Lobster & Corn Chowder 9
fingerling potatoes | carrots | house made bacon

Soup Du Jour 7
Chef's daily inspired soup

Chicken Caesar 13
crisp romaine | cornbread croutons | shaved Parmigiano Reggiano

Arugula & Endive 11
frisee | plum | fresh goat cheese | pistachio | black pepper caramel vinaigrette

Southern Cobb 13
fried green tomato | grilled chicken | sweet corn | bacon | hard boiled egg | croutons | cheddar

Grilled Salmon 15
mixed greens | butternut squash | pepitas | pomegranate seeds | honey sage dressing

Baby Wedge 11
bacon | blue cheese | roasted tomatoes | pickled red onion

Salad additions: steak 7 | chicken 5 | salmon 7

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

Slow Roasted Beef & Cheddar 11
roast beef | horseradish sauce | whole wheat bread

Waterfront Place Chicken Club 11
roasted chicken | maple bacon | avocado | bibb lettuce | red pepper boursin aioli | sourdough

Reuben 13
corned beef | Swiss cheese | house made sauerkraut | house made 1000 island | marble rye

***Bourbon Prime Burger** 15
8oz hand formed patty | aged farm style cheddar | double cut bacon | BP sauce | onion straws | artisan roll

Flat Top Burger 15
two 1/4 patties | choice of cheese | onion | tomato | lettuce | ketchup | mayo | mustard | Kaiser roll

***Patty Melt** 14
caramelized onions | swiss cheese | Italian bread

Chipotle Grilled Chicken Breast 13
cheddar | avocado | pickled red onion | ranch

Chicken Waldorf 13
pecans | grapes | celery | red onion | brioche bun

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
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.*



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).