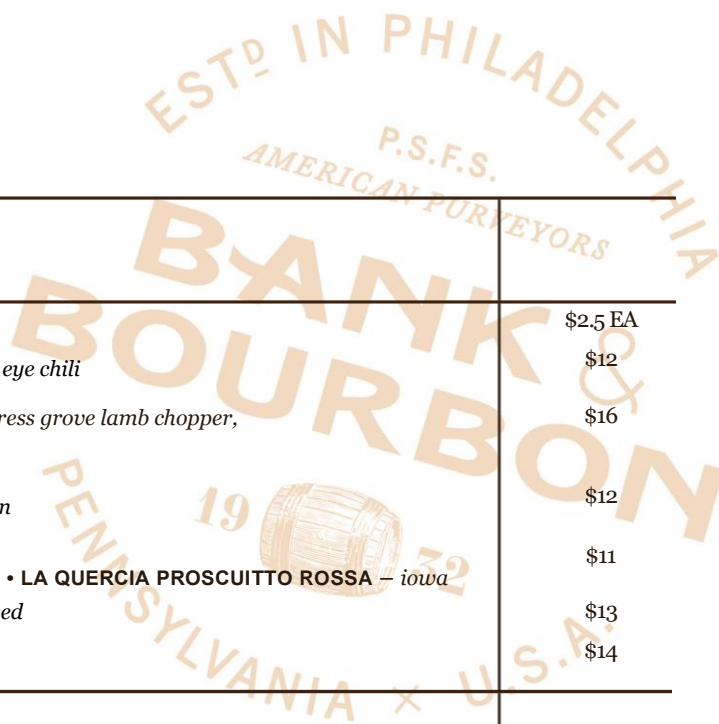


BANK & BOURBON



SNACKS	
OYSTERS <i>a daily selection from the east and west coast</i>	\$2.5 EA
HAMACHI POKE <i>soy vinaigrette, cashews, avocado, sesame seed, bird's eye chili</i>	\$12
CHEESE BOARD <i>amish cheddar, nettle meadow farm three sisters, cypress grove lamb chopper, jasper hill farm bayley hazen blue, cypress grove truffle tremor</i>	\$16
CRISPY MEATBALLS <i>stuffed with raclette cheese, herb pesto, parmesan</i>	\$12
TASTE OF HAM <i>goat butter, crusty bread</i>	\$11
• COL. NEWSOM'S - kentucky • BENTON'S HAM – tennessee • LA QUERCIA PROSCIUTTO ROSSA – iowa	
PASTRAMI BEEF SHORT RIB <i>horseradish, apples, pickled mustard seed</i>	\$13
BURRATA <i>ramp pesto, roasted tomatoes, piment d'espellete, sourdough</i>	\$14
STARTERS	
CHICKEN SOUP <i>herb pesto, kale, escarole, shaved parmesan</i>	\$9
CHARCOAL ROASTED CARROT SALAD <i>pistachios, serrano chili, yogurt-tahini dressing</i>	\$10
MARKET SALAD <i>carrots, radish, sunflower brittle, mustard-champagne dressing</i>	\$9
ASPARAGUS SALAD <i>caper bread crumbs, lemon crème fraîche, truffle vinaigrette, pecorino</i>	\$10
CAVATELLI <i>jerk pork ragu, coach farm aged goat cheese</i>	\$12
GRILLED OCTOPUS <i>fingerling potatoes, cipollini onions, chorizo, smoked paprika aioli</i>	\$13
ENTRÉES	
WHOLE FISH <i>chef's daily preparation</i>	MP
VERLASSO SALMON <i>fava beans, basil pistou, cauliflower cream, tomato relish</i>	\$28
KING COD <i>benton's ham, peas, wax beans, leeks, smoked ham broth</i>	\$25
BLACK BASS <i>artichoke barigoule, spring vegetables, fines herbs</i>	\$34
ROASTED LANCASTER CHICKEN <i>half or whole; salsa verde</i>	\$22/ \$32
DUROC PORK CHOP <i>wilted greens, pickled red onion, white sweet potato, whole grain mustard jus</i>	\$30
SEARED DUCK BREAST <i>spiced lentils, parsnip cream, root vegetables</i>	\$29
WHOLE GRAINS <i>lentils, quinoa, roasted and pickled seasonal vegetables, pistachio pesto, lemon vinaigrette</i>	\$24
BEEF	
32 OZ. DRY-AGED COWBOY STEAK (SERVES TWO) <i>crispy fingerling potatoes</i>	\$80
18 OZ. BONE-IN NY STRIP <i>watercress salad</i>	\$44
8 OZ. FILET MIGNON <i>roasted carrots, maitake mushroom, spinach purée</i>	\$36
SIDES	
PARMESAN ROSEMARY FRIES	\$6
CRISPY FINGERLINGS	\$7
CHIVE-ROASTED LOCAL MUSHROOMS	\$8
VEGETABLE MEDLEY <i>seasonal vegetables, tarragon butter</i>	\$8
BABY SWEET POTATOES <i>pecans, cumin, pickled onion, aioli</i>	\$8