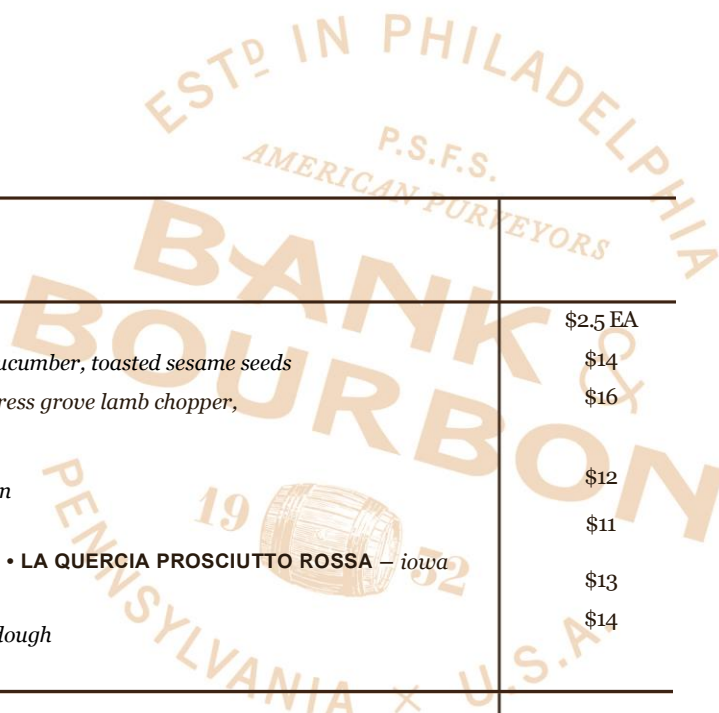


BANK & BOURBON



SNACKS		
OYSTERS <i>a daily selection from the east and west coast</i>		\$2.5 EA
AHI TUNA <i>soy ginger vinaigrette, citrus segments, avocado, red onion, cucumber, toasted sesame seeds</i>		\$14
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		
SMOKED PORK BELLY <i>apricot jam, charred scallions, onion soubise</i>		\$13
BURRATA <i>herb pesto, macerated peaches, candied pecans, toasted 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
CHARRED CORN SALAD <i>snap peas, lime, sesame granola, grated goat cheese</i>		\$10
LINGUINE <i>littleneck clams, heirloom tomatoes, calabrese chili</i>		\$14
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
PAN SEARED SCALLOPS <i>corn jus, succotash, bacon lardons, piment d'espelette</i>		\$32
AHI TUNA <i>red pepper stew, baby zucchini, mint</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>wheat berries, baby fennel, spiced greens, peach mostarda</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 POTATOES		\$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