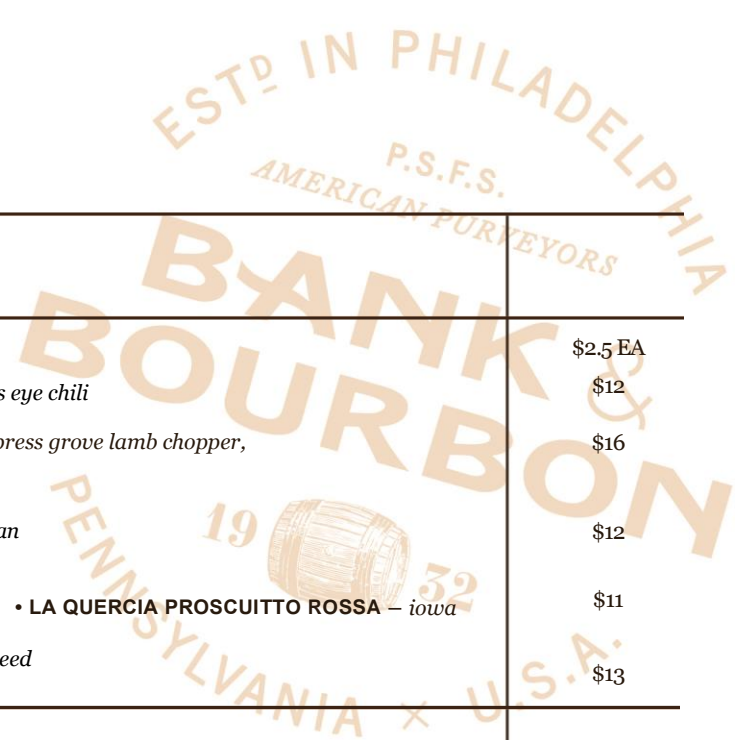


# BANK & BOURBON



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