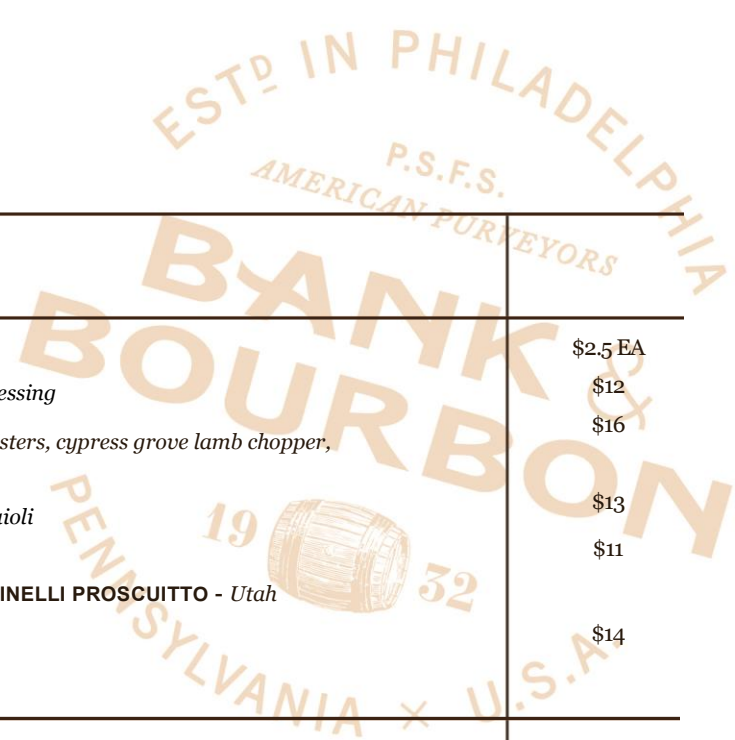


BANK & BOURBON



SNACKS		
OYSTERS <i>a daily selection from the east and west coast</i>		\$2.5 EA
TUNA TARTARE <i>crispy quinoa, jalapeño, rosemary oil, lime-ginger dressing</i>		\$12
LOCAL CHEESE PLATE <i>amish cheddar, nettle meadow farm three sisters, cypress grove lamb chopper, jasper hill farm bayley hazel blue, cypress grove truffle tremor</i>		\$16
GRILLED OCTOPUS <i>cherry pepper relish, fingerling potatoes, lemon aioli</i>		\$13
TASTE OF HAM <i>goat butter, crusty bread</i>		\$11
<ul style="list-style-type: none"> • HAMERY - Tennessee • BENTON'S HAM – Tennessee • CREMINELLI PROSCUITTO - Utah 		
PORK BELLY <i>spicy pickles, stone fruit, peanuts, nac nam</i>		\$14
STARTERS		
BUTTER LETTUCE SALAD <i>radish, carrot, green goddess dressing</i>		\$9
YUKON POTATO SOUP <i>chive-crème fraîche, grafton cheddar crouton</i>		\$9
BRUSSELS SPROUTS SALAD <i>candied walnuts, dried cherries, jalapeño, bacon, pecorino</i>		\$10
BUTTERNUT SQUASH PIEROGIES <i>speck, amaretti cookie, brown butter</i>		\$14
GOAT CHEESE & POTATO ROULADE <i>served warm with beet salad and chive-crème fraîche</i>		\$12
CRISPY MEATBALLS <i>stuffed with raclette cheese, kale pesto, parmesan</i>		\$12
ENTRÉES		
WHOLE FISH <i>chef's daily preparation</i>		MP
VERLASSO SALMON <i>savoy cabbage, lardons, saffron potatoes, red wine reduction</i>		\$28
SEARED SEA SCALLOPS <i>pickled pear, celery root, toasted hazelnut, verjus butter</i>		\$28
AHI TUNA <i>marinated ratatouille of vegetables, olives, capers, herb salad</i>		\$34
ROASTED LANCASTER CHICKEN <i>half or whole; salsa verde</i>		\$22/ \$32
DUROC PORK CHOP <i>wilted greens, apples, candied pecans, horseradish, yams</i>		\$30
SEARED DUCK BREAST <i>spiced lentils, parsnip cream, root vegetables</i>		\$29
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
BRUSSELS SPROUTS <i>pickled shallots and mustard vinaigrette</i>		\$8
SAUTEED GREENS OF THE DAY		\$6