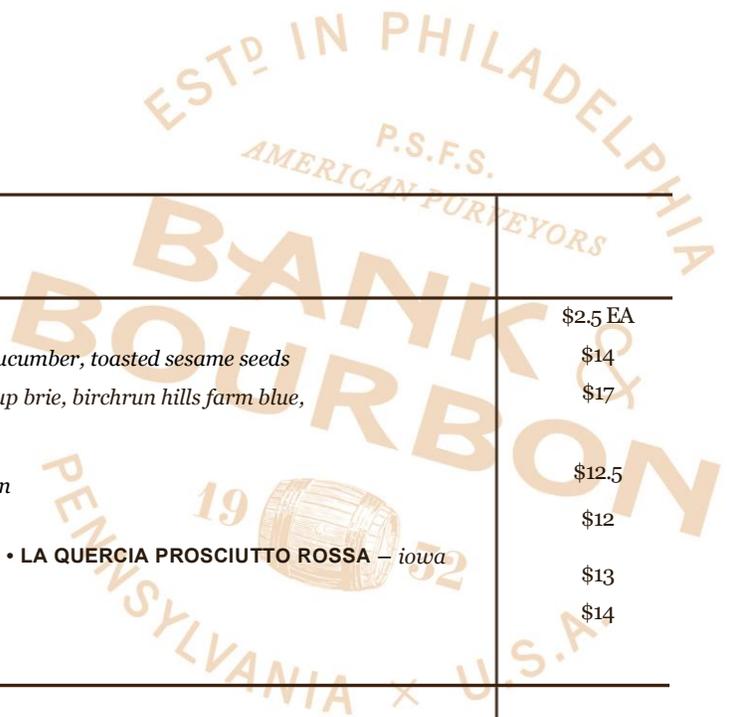


# BANK & BOURBON



SNACKS	
<b>OYSTERS</b> <i>a daily selection from the east and west coast</i>	\$2.5 EA
<b>AHI TUNA</b> <i>soy ginger vinaigrette, citrus segments, avocado, red onion, cucumber, toasted sesame seeds</i>	\$14
<b>CHEESE BOARD</b> <i>birchrun hills farm fat cat, cherry grove farm buttercup brie, birchrun hills farm blue, cherry grove farm toma, cypress grove truffle tremor</i>	\$17
<b>CRISPY MEATBALLS</b> <i>stuffed with raclette cheese, herb pesto, parmesan</i>	\$12.5
<b>TASTE OF HAM</b> <i>goat butter, crusty bread</i>	\$12
• COL. NEWSOM'S - kentucky • BENTON'S HAM – tennessee • LA QUERCIA PROSCIUTTO ROSSA – iowa	
<b>SMOKED PORK BELLY</b> <i>apricot jam, charred scallions, onion soubise</i>	\$13
<b>BURRATA</b> <i>blackberry cassis, toasted sourdough</i>	\$14
STARTERS	
<b>ROASTED ROOT VEGETABLE SOUP</b> <i>duck confit, pickled apple</i>	\$9
<b>CHARCOAL ROASTED CARROT SALAD</b> <i>pistachios, serrano chili, yogurt-tahini dressing</i>	\$10
<b>ROASTED SQUASH SALAD</b> <i>spring mix, aged goat cheese, almond-pumpkin seed brittle, walnut vinaigrette</i>	\$10
<b>PUMPKIN RAVIOLI</b> <i>sage-brown butter, amaretti, ricotta salata</i>	\$13
<b>GRILLED OCTOPUS</b> <i>romesco, potatoes, lemon vinaigrette</i>	\$13
<b>CAULIFLOWER SALAD</b> <i>sherry vinaigrette, cypress grove lamb chopper cheese, grapes, watercress</i>	\$10
ENTRÉES	
<b>WHOLE FISH</b> <i>chef's daily preparation</i>	\$37
<b>VERLASSO SALMON</b> <i>broccolini, parsnips, black truffle vinaigrette</i>	\$30
<b>PAN SEARED SCALLOPS</b> <i>white bean ragu, celery root, parsnip, rutabaga, swiss chard</i>	\$32
<b>AHI TUNA</b> <i>eggplant caponata, lemon vinaigrette, micro greens</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>creamed baby turnips, pistachio-crusting squash, figs, trumpet mushrooms</i>	\$34
<b>WHOLE GRAINS</b> <i>wheat berries, 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>	\$85
<b>18 OZ. BONE-IN NY STRIP</b> <i>watercress salad</i>	\$46
<b>8 OZ. FILET MIGNON</b> <i>roasted carrots, maitake mushroom, spinach purée</i>	\$38
SIDES	
<b>PARMESAN ROSEMARY FRIES</b>	\$6
<b>CRISPY FINGERLINGS POTATOES</b>	\$7
<b>CHIVE-ROASTED LOCAL MUSHROOMS</b>	\$8
<b>BRUSSEL SPROUTS</b> <i>duck fat, pickled shallots, champagne vinaigrette</i>	\$8
<b>BABY SWEET POTATOES</b> <i>pecans, cumin, pickled onion, aioli</i>	\$8