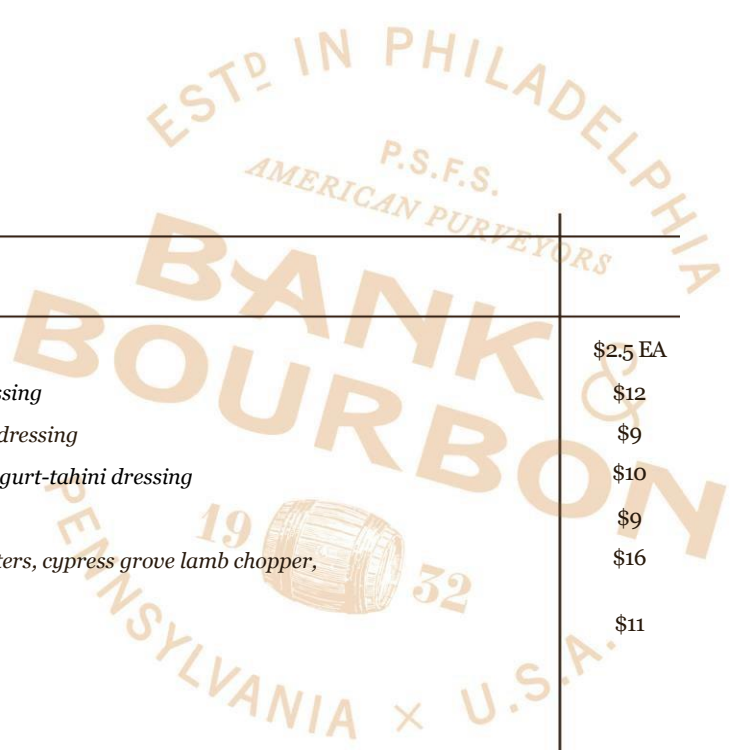


BANK & BOURBON



FIRSTS	
OYSTERS <i>a daily selection from the east and west coasts</i>	\$2.5 EA
TUNA TARTARE <i>crispy quinoa, jalapeño, rosemary oil, lime-ginger dressing</i>	\$12
MARKET SALAD <i>carrot, radish, sunflower brittle, mustard champagne dressing</i>	\$9
CHARCOAL ROASTED CARROT SALAD <i>pistachios, serrano chili, yogurt-tahini dressing</i>	\$10
BROCCOLI SOUP <i>grifton cheddar, roasted crowns</i>	\$9
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
TASTE OF HAM <i>goat butter, crusty bread</i>	\$11
COL. NEWSOM'S - Kentucky	
BENTON'S HAM – Tennessee	
LA QUERCIA PROSCUITTO ROSSA – Iowa	
SECONDS	
GRILLED STEAK SALAD <i>cucumber, carrot, radish, red onion, arugula, sesame seed, nuoc cham dressing</i>	\$16
SALMON SALAD <i>carrots, radish, gem lettuce, endive, champagne vinaigrette</i>	\$15
SEARED CHICKEN SALAD <i>roasted carrots, cucumbers, red onion, chipotle–yogurt dressing, seeds and nuts</i>	\$15
SHRIMP SALAD <i>almond pesto, market greens, cucumbers, radish, tomatoes, avocado-green goddess dressing</i>	\$15
GRILLED AHI TUNA SANDWICH <i>pickle ginger, crispy onions, arugula, basil lemon aioli</i>	\$16
CRISPY CHICKEN SANDWICH <i>house made pickles, siracha aioli</i>	\$13
DRY AGED BURGER <i>poblano pepper, pickles, sharp cheddar, green herb sauce</i>	\$15
BUCATINI <i>blistered tomatoes, pancetta, parmesan</i>	\$14
TROUT <i>broccolini, cipollini onion, tomato, caper herb vinaigrette</i>	\$18
SIDES	
PARMESAN ROSEMARY FRIES	\$6
CRISPY FINGERLING POTATOES	\$7
CHIVE-ROASTED LOCAL MUSHROOMS	\$8
BRUSSELS SPROUTS <i>pickled shallots and mustard vinaigrette</i>	\$8
BABY SWEET POTATOES <i>pecans, cumin, pickled onion, aioli</i>	\$8
DESSERTS	
APPLE COBBLER <i>cinnamon ice cream, bourbon caramel sauce</i>	\$8
SALTED CARAMEL ICE CREAM SANDWICH <i>pretzel cookie, coconut macaroon, candied almonds</i>	\$8
VANILLA DOUGHNUT <i>summer berries ice cream, shortbread cookie crumb</i>	\$9
CARAMELIZED GOAT CHEESE CHEESECAKE <i>pistachio crust, blood orange sorbet, fresh orange supremes</i>	\$8
CHOCOLATE MOCHA CAKE <i>la colombe latte ice cream, feuilletine chocolate crunch</i>	\$7
S'MORES BANANA ICE CREAM SUNDAE <i>butterscotch sauce, chocolate dipped graham crackers, toasted marshmallow</i>	\$8

20% gratuity will be added to parties of 6 or more