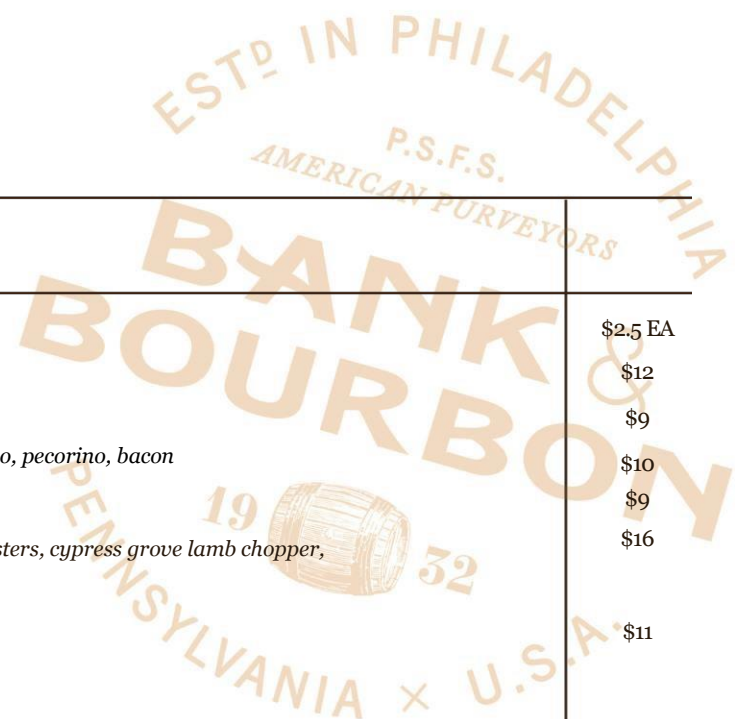


BANK & BOURBON



| FIRSTS | |
|--|----------|
| OYSTERS <i>a daily selection from the east and west coasts</i> | \$2.5 EA |
| TUNA TARTARE <i>ginger, furikake, wasabi crème fraîche</i> | \$12 |
| BUTTER LETTUCE SALAD <i>radish, carrot, green goddess dressing</i> | \$9 |
| BRUSSEL SPROUTS SALAD <i>candied walnuts, dried cherries, jalapeño, pecorino, bacon</i> | \$10 |
| BEEF BARLEY SOUP <i>grated fresh horseradish</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 |
| HAMERY - Tennessee | |
| BENTON'S HAM – Tennessee | |
| CREMINELLI PROSCUITTO – Utah | |
| 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 |
| SAUTEED GREENS OF THE DAY | \$6 |
| DESSERTS | |
| KEY LIME PIE <i>chantilly cream, graham crumbs, lime zest</i> | \$8 |
| ROCKY ROAD ICE CREAM SANDWICH <i>candied walnuts, marshmallow, salted caramel</i> | \$8 |
| VANILLA DOUGHNUT <i>brown butter glaze, lemon curd ice cream, berry preserve</i> | \$9 |
| YOGURT PANNA COTTA <i>passion coulis, seasonal fruits, almond tuille</i> | \$8 |
| COCONUT LAYER CAKE <i>cream cheese icing, pineapple sorbet</i> | \$7 |
| BLACK FOREST ICE CREAM SUNDAE <i>cherry compote, chocolate fudge brownie, whipped cream, marshmallow</i> | \$8 |

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