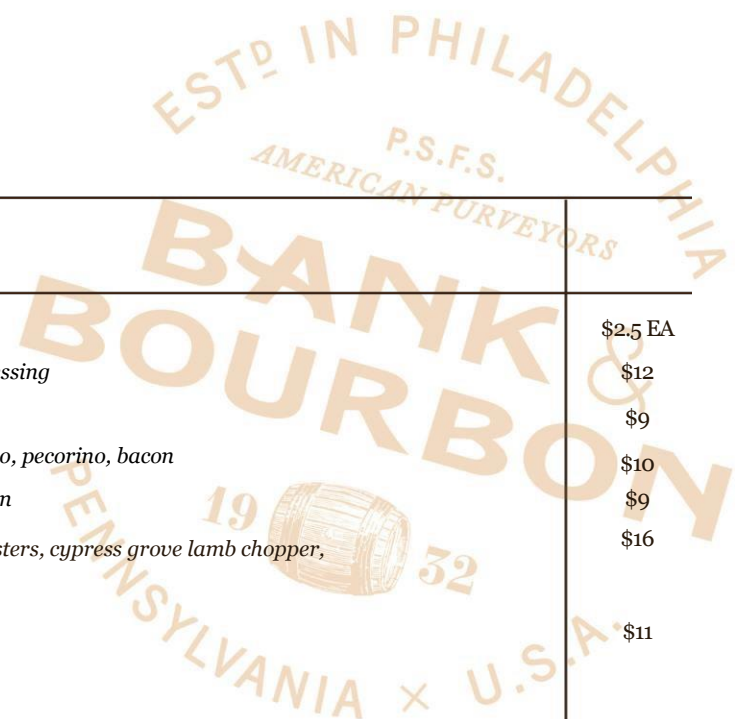


# BANK & BOURBON



FIRSTS	
<b>OYSTERS</b> <i>a daily selection from the east and west coasts</i>	\$2.5 EA
<b>TUNA TARTARE</b> <i>crispy quinoa, jalapeño, rosemary oil, lime-ginger dressing</i>	\$12
<b>BUTTER LETTUCE SALAD</b> <i>radish, carrot, green goddess dressing</i>	\$9
<b>BRUSSEL SPROUTS SALAD</b> <i>candied walnuts, dried cherries, jalapeño, pecorino, bacon</i>	\$10
<b>YUKON POTATO SOUP</b> <i>chive-crème fraîche, grafton cheddar crouton</i>	\$9
<b>LOCAL CHEESE PLATE</b> <i>amish cheddar, nettle meadow farm three sisters, cypress grove lamb chopper, jasper hill farm bayley hazel blue, cypress grove truffle tremor</i>	\$16
<b>TASTE OF HAM</b> <i>goat butter, crusty bread</i>	\$11
<b>HAMERY</b> - Tennessee	
<b>BENTON'S HAM</b> – Tennessee	
<b>CREMINELLI PROSCUITTO</b> – Utah	
SECONDS	
<b>GRILLED STEAK SALAD</b> <i>cucumber, carrot, radish, red onion, arugula, sesame seed, nuoc cham dressing</i>	\$16
<b>SALMON SALAD</b> <i>carrots, radish, gem lettuce, endive, champagne vinaigrette</i>	\$15
<b>SEARED CHICKEN SALAD</b> <i>roasted carrots, cucumbers, red onion, chipotle-yogurt dressing, seeds and nuts</i>	\$15
<b>SHRIMP SALAD</b> <i>almond pesto, market greens, cucumbers, radish, tomatoes, avocado-green goddess dressing</i>	\$15
<b>GRILLED AHI TUNA SANDWICH</b> <i>pickle ginger, crispy onions, arugula, basil lemon aioli</i>	\$16
<b>CRISPY CHICKEN SANDWICH</b> <i>house made pickles, siracha aioli</i>	\$13
<b>DRY AGED BURGER</b> <i>poblano pepper, pickles, sharp cheddar, green herb sauce</i>	\$15
<b>BUCATINI</b> <i>blistered tomatoes, pancetta, parmesan</i>	\$14
<b>TROUT</b> <i>broccolini, cipollini onion, tomato, caper herb vinaigrette</i>	\$18
SIDES	
<b>PARMESAN ROSEMARY FRIES</b>	\$6
<b>CRISPY FINGERLING POTATOES</b>	\$7
<b>CHIVE-ROASTED LOCAL MUSHROOMS</b>	\$8
<b>BRUSSELS SPROUTS</b> <i>pickled shallots and mustard vinaigrette</i>	\$8
<b>SAUTEED GREENS OF THE DAY</b>	\$6
DESSERTS	
<b>APPLE COBBLER</b> <i>cinnamon ice cream, bourbon caramel sauce</i>	\$8
<b>ROCKY ROAD ICE CREAM SANDWICH</b> <i>candied walnuts, marshmallow, salted caramel</i>	\$8
<b>VANILLA DOUGHNUTS</b> <i>hazelnut cream, chocolate glaze, espresso swirl ice cream</i>	\$9
<b>BANANA TOFFEE PUDDING</b> <i>vanilla ice cream, bourbon anglaise</i>	\$8
<b>GERMAN CHOCOLATE CAKE</b> <i>coconut-pecan icing, chantilly cream</i>	\$7
<b>PUMPKIN ICE CREAM SUNDAE</b> <i>cranberry compote, butterscotch sauce, gingersnap cookies</i>	\$8

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