

BANK & BOURBON

RESTAURANT WEEK

APPETIZERS

BROCCOLI SPINACH SOUP

Grafton cheddar, lemon cream, rustic croutons

AHI TUNA

fennel pollen, chili oil, basil

MARKET SALAD

roasted squash, dried cranberries, candied pecans, Goat Rodeo Farms cheddar

PORK BELLY

roasted cabbage, apricot mostarda, creole mustard

ENTRÉES

SIXTY SOUTH SALMON

beets, quinoa, horseradish, buttermilk, apple

TROUT 28

cipollini onions, haricots verts, baby arugula, caper-brown butter

ROASTED AMISH HALF CHICKEN

fingerling potatoes, salsa verde

FLAT IRON STEAK

creamed kale, trumpet mushrooms, baby carrots

DESSERTS

CHOCOLATE GANACHE CAKE

espresso cream, marshmallow frosting

APPLE-MAPLE BREAD PUDDING

whiskey-caramel sauce

\$40 per person

tax & gratuity not included

SPECIALTY COCKTAIL

SECRET KNOCK

punch with maker's mark, green tea, lemon, clarified milk

\$14

not included in the price of Restaurant Week