BANK & BOURBON

_	CANT	
	FIRSTS	PRS
П	OYSTERS a daily selection from the east and west coasts	\$2.5 EA
	AHI TUNA yogurt, cucumber, chili's, mint	\$14
	WHOLE ROASTED CARROT queso fresco, sour cream, chipotle vinaigrette, candied pecans	\$9
	ARTICHOKE SOUP lemon crème fraiche, radish, herb crouton	\$9
	LOCAL CHEESE PLATE harbison jasper hill cow's milk, the last straw sheep's milk, amish noble cave aged cheddar cow's milk,	\$14
	sharp 2 goat's milk, moody blue cow's milk	
	TASTE OF HAM goat butter, crusty bread	\$11
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	BENTON'S HAM – Tennessee	,r
	HAMERY - Tennessee BENTON'S HAM - Tennessee CREMINELLI PROSCUITTO - Utah	
	SECONDS	
П	SALMON SALAD broccolini caesar, figs, spicy pistachios, parmesan	\$15
	B&B CHICKEN SALAD candied walnuts, grapes, shaved apple, yogurt	\$15
	FRIED GREEN TOMATO SANDWICH ricotta, lemon, jalapeño sauce	\$12
	GRILLED AHI TUNA SANDWICH arugula, pickled ginger, crisp onion, lemon-basil aioli	\$15
	CRISPY CHICKEN SANDWICH spicy pickle slaw, hot sauce aioli	\$13
	DRY AGED BURGER poblano pepper, pickles, sharp cheddar, green herb sauce	\$15
	CRISPY PORK BELLY SANDWICH salsa verde, parmesan, farm egg, greens	\$13
	TROUT broccolini, cipollini onion, tomato, caper herb vinaigrette	\$18
	GRILLED FLAT IRON STEAK bank & bourbon butter, watercress salad, fries	\$18
_	SIDES	
	PARMESAN ROSEMARY FRIES	\$6
	CRISPY FINGERLING POTATOES	\$7
	CHIVE-ROASTED LOCAL MUSHROOMS	\$8
	ASPARAGUS WITH MUSTARD VINAIGRETTE	\$8
_	SAUTEED GREENS OF THE DAY	\$6
	DESSERTS	
\neg	HOME-MADE PECAN PIE candied orange, vanilla cream	\$7
	ICE CREAM SANDWICHES strawberry rhubarb ice cream, lemon shortbread cookie, toasted marshmallows	\$8
	FRESHLY MADE VANILLA DOUGHNUT vanilla ice cream, brown butter crumbles, whiskey caramel reduction	\$9
	PEANUT BUTTER SUNDAE chocolate ice cream, salted caramel popcorn, pretzel brittle	\$8
	BOURBON CHOCOLATE BUNDT CAKE sea salted caramel ice cream, chocolate ganache	\$7
	BANANA BUTTERSCOTCH PUDDING butterscotch custard, vanilla wafers, whipped cream	\$8