BANK & BOURBON

	STARTERS	PASTRY PLATE daily selection of pastries, jams, salted butter	\$10.00	LIBATIONS	
		YOGURT PARFAIT	\$8.00	SECRET KNOCK	\$12.00
	05	house made cinnamon-raisin granola,		punch of house aged whiskey, green tea, lemon,	
		berry compote, greek yogurt BOURBON DOUGHNUTS	¢0.00	clarified milk	
			\$8.00	ALWAYS SUNNY	
		cinnamon sugar, fruit jam LOCAL CHEESE SELECTION	¢44.00	bourbon, green chartreuse. lemon. maraschino.	
			\$14.00	cream. egg	
		variety of local artisan cheese CHEF'S FRUIT PLATE	\$10.00	BOURBON BASH PUNCH	
			\$10.00	jim beam bonded, breckenridge bitters, ginger, oleo saccharum, grapefruit, honey, prosecco	
		stone fruit, citrus, melons, berries	\$11.00	DOUBLEHEADER	
		TASTE OF HAM goat butter, crusty bread	φ11.00	corsair ryemageddon, smith & cross rum,	
		HAMERY - Tennessee		orange, chocolate & orange bitters	
		BENTON'S HAM - Tennessee		BLOODY MARY	
		CREMINELLI PROSCUITTO - Utah		vodka. tomato juice. celery salt. horseradish.	
	ENTRÉES	EGG WHITE FRITATTA		jalapeño. wasabi	
		zucchini, tomato, spinach, goat cheese	\$13.00	BAR SERVICE BEGINS AT 10 AM	
		SHARP CHEDDAR CHEESE OMELET	\$14.00	SIDES	
		local cage free eggs, bacon, peas, scallions	ψ14.00		
		CORNED BEEF HASH & EGGS	\$15.00	APPLEWOOD SMOKED BACON	\$6.00
		over easy eggs, long hot peppers	φ10.00	PORK SAUSAGE	
		BRIOCHE FRENCH TOAST	\$13.00	CHICKEN-APPLE SAUSAGE	
		bananas foster topping	\$10.00	SMOKED PORK LOIN	
		BLUEBERRY SOUR CREAM PANCAKES	\$12.00	BREAKFAST POTATOES	
		vermont pure maple syrup	¢	PARMESAN ROSEMARY FRIES	
		FLAT IRON STEAK & EGGS	\$18.00	DESSERTS IN PHILAN	
		spinach, potatoes, sunny side up eggs		DEOULINO	
		CLASSIC EGGS BENEDICT	\$14.00	HOME-MADE PECAN PIE	\$7.00
		poached cage free eggs, toasted english muffin, smoked		candied orange, vanilla cream	
		pork loin, hollandaise		ICE CREAM SANDWICHES strawberry rhubarb ice cream, lemon shortbread	\$8.00
		SALMON SALAD	\$15.00	cookie, toasted marshmallows	es p
		broccolini caesar, figs, spicy pistachios, parmesan		FRESHLY MADE VANILLA DOUGHNUT	\$9.00
		B&B CHICKEN SALAD		vanilla ice cream, brown butter crumbles, whiskey	0
		candied walnuts, grapes, shaved apples, yogurt	\$15.00		\$2.00
		DRY AGED BURGER		PEANUT BUTTER SUNDAE chocolate ice cream, salted caramel popcorn,	\$8.00
		poblano pepper, house made pickles, sharp cheddar,	\$15.00	pretzel brittle	
		green herb sauce	1	BOURBON CHOCOLATE BUNDT CAKE	\$7.00
				sea salted caramel ice cream, chocolate ganache	00.00
				BANANA BUTTERSCOTCH PUDDING butterscotch custard, vanilla wafers, whipped	\$8.00
				cream	×.
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BRUNCH MENU Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase risk of foodborne illness WWW.BANKANDBOURBON.COM