

# BANK & BOURBON

STARTERS	<b>PASTRY PLATE</b> <i>daily selection of pastries, jams, salted butter</i>	\$10.00	<b>LIBATIONS</b>			
	<b>YOGURT PARFAIT</b> <i>house made cinnamon-raisin granola, berry compote, greek yogurt</i>	\$8.00			<b>SECRET KNOCK</b> <i>punch of house aged whiskey, green tea, lemon, clarified milk</i>	\$12.00
	<b>BOURBON DOUGHNUTS</b> <i>cinnamon sugar, fruit jam</i>	\$8.00			<b>OVERNIGHTER</b> <i>sparkling wine, citrus liqueurs and juices, knob creek, peychaud's bitters</i>	
	<b>LOCAL CHEESE SELECTION</b> <i>variety of local artisan cheese</i>	\$14.00			<b>ALWAYS SUNNY</b> <i>bourbon, green chartreuse. lemon. maraschino. cream. egg</i>	
	<b>CHEF'S FRUIT PLATE</b> <i>stone fruit, citrus, melons, berries</i>	\$10.00			<b>AIR MAILER</b> <i>rum. honey. mint. sparkling</i>	
	<b>TASTE OF HAM</b> <i>goat butter, crusty bread</i>	\$10.00			<b>THE FIRST GROWTH</b> <i>gin. pineapple. elderflower. sage</i>	
	<ul style="list-style-type: none"> <li>• <b>HAMERY - Tennessee</b></li> <li>• <b>BENTON'S HAM - Tennessee</b></li> <li>• <b>LA QUERCIA PROSCUITTO - Iowa</b></li> </ul>				<b>BLOODY MARY</b> <i>vodka. tomato juice. celery salt. horseradish. jalapeño. wasabi</i>	
ENTRÉES	<b>EGG WHITE FRITATTA</b> <i>zucchini, tomato, spinach, goat cheese</i>	\$13.00	<b>SIDES</b>			
	<b>SHARP CHEDDAR CHEESE OMELET</b> <i>local cage free eggs, bacon, peas, scallions</i>	\$13.00				
	<b>PASTRAMI SHORT RIB HASH &amp; EGGS</b> <i>poached eggs, long hot peppers, mustard broth, hollandaise</i>	\$15.00				
	<b>CINNAMON SWIRL FRENCH TOAST</b> <i>rainsins, bananas foster topping</i>	\$13.00				
	<b>BLUEBERRY SOUR CREAM PANCAKES</b> <i>vermont pure maple syrup</i>	\$12.00				
	<b>FLAT IRON STEAK &amp; EGGS</b> <i>spinach, potatoes, sunny side up eggs</i>	\$18.00	<b>DESSERTS</b>			
	<b>CLASSIC EGGS BENEDICT</b> <i>poached cage free eggs, toasted english muffin, smoked pork loin, hollandaise</i>	\$14.00				
	<b>HOT SMOKED SALMON SALAD</b> <i>hot smoked, cucumbers, cilantro, market greens, yogurt</i>	\$15.00				
	<b>WARM CHICKEN SALAD</b> <i>baby lettuces, grafton cheddar, pecans, apples, creole vinaigrette</i>	\$14.00				
	<b>DRY AGED BURGER</b> <i>poblano pepper, house made pickles, sharp cheddar, green herb sauce</i>	\$15.00				
					<b>FRESHLY BAKED PIE FOR TWO</b> <i>served warm with vanilla ice cream</i>	\$10.00
					<b>ICE CREAM SANDWICHES</b> <i>chocolate dipped praline cookies, trio of ice cream</i>	\$8.00
					<b>ESPRESSO PARFAIT</b> <i>mocha custard, chocolate covered wafer crumbs</i>	\$7.00
		<b>BUTTERSCOTCH SUNDAE</b> <i>chocolate, vanilla &amp; salted caramel ice creams, banana, hot fudge, chocolate popcorn</i>	\$7.00			
		<b>6 LAYER GERMAN CHOCOLATE CAKE</b> <i>coconut, pecan, bourbon sauce</i>	\$8.00			