

BOURBON



SMALL PLATES

SOUTHERN & MIDWESTERN INFLUENCES

ST. LOUIS STYLE RIBS \$10
Pecan and apple wood-smoked, citrus BBQ, Kennebec potato salad, papaya-mango leek slaw

CHICKEN & WAFFLES \$9
Cinnamon-nutmeg waffle, fried chicken, maple-pecan butter, maple syrup, hot sauce

FRIED CHICKEN & A BISCUIT \$9
Buttermilk biscuit, fried chicken, cream gravy, honey hot sauce

CHICKEN & THE EGG \$12
Fried chicken, white rice, red beans, broiled egg, heirloom tomato salsa, Manchego cheese, Creole avocado sour cream

SMOKED FRIED CHICKEN SKEWER . . . \$8
Apple smoked chicken, Creole corn sauté, cilantro green onion-heirloom tomato relish, Cotija cheese, Jamaican jerk aioli

CORNBREAD SLIDER \$7
Smoked pulled pork, Cotija cheese, poblano peppers, Menonita cheese, piquillo coulis

FRIED BOLOGNA SLIDER \$8
Grilled German bologna, Dijon Beaver aioli, white cheddar cheese, toasted egg wash bun, homemade pickle

SHRIMP & GRITS \$11
Andouille grits, spinach-collard greens, gulf shrimp, Cajun BBQ cashew cream

SHRIMP ÉTOUFFÉE & CHORIZO HUSHPUPPIES \$10
Corn meal chorizo hushpuppies, gulf shrimp, Creole pecan étouffée, white rice

BRUSSELS SPROUTS \$9
Olive oil, pecan bacon, sea salt, lemon, sweet cider vinaigrette, Parmesan cheese

GRILLED CHEESE & TOMATO SOUP . . . \$8
Gruyère & Red Rock cheddar cheeses, olive oil, grilled brioche, cream of tomato basil soup

DEVILED EGGS \$8.5
Pecan bacon, lump crab meat, roasted corn-pickle relish, smoked salmon, capers, smoked paprika, Sriracha

RED BEANS & RICE \$6
Smoked pulled pork, andouille sausage, poblano peppers, white rice, Manchego cheese

ASPARAGUS FRIES \$7
Pale Ale beer batter, malt vinaigrette, poblano tartar sauce, shiitake relish

B.E.P. (BLACK-EYED PEAS) \$6
Pecan bacon, brandy demi-glace, truffle cornbread crumble, heirloom tomato salsa, Creole avocado sour cream

CULINARY EXPERIENCES

BRAVEHEART BEEF TENDERLOIN TIPS \$12
Beef tenderloin tips, goat cheese bacon grits, shiitake mushrooms, pickled onions, sunflower shoot chimichurri

AMERICAN "KOBE" SLIDER \$8.5
Ground "Kobe," pecan bacon, white cheddar cheese, caramelized onion aioli, egg wash bun

SAUSAGE BISCUIT SLIDER \$11
Buttermilk biscuit, homemade sausage patty, broiled egg, pecan bacon, American cheese, spinach, blackberry strawberry jam, Sriracha goat cheese

BRAISED PORK BELLY \$9.5
Citrus BBQ glazed, apple pecan smoked, bacon, black eyed peas, Manchego cheese, papaya-mango leek slaw

PULLED PORK QUESADILLA \$9
Pulled pork, shiitake mushrooms, poblano peppers, Manchego & Menonita cheeses, grilled tortilla, heirloom tomato salsa, Creole avocado sour cream

DUCK TACOS \$11.5
Citrus chile marinade, chargrilled, flour tortilla, Manchego cheese, spicy green onion-hoisin sauce, arugula, heirloom tomato relish

SMOKED CHICKEN & POBLANO CHEESE DIP \$7
Smoked chicken, roasted poblano peppers, goat & Menonita cheeses, heirloom tomato-poblano relish, fried flour tortilla

SHAKSHUKA \$9
Tomato chile sauce, chorizo, poached egg, toasted almonds, spinach, Manchego cheese, grilled naan bread

DUCK FAT FRENCH FRIES \$8
Kennebec potatoes, broiled egg, Mornay sauce

WAFFLE DATE \$9
Orange zest waffle, prosciutto, mascarpone cheese, Medjool date-pistachio relish, maple syrup

TRUFFLE POPCORN \$5
Olive oil, foie gras butter, truffle salt, Manchego cheese

STRAWBERRY BRUSCHETTA \$9
Goat cheese, arugula, heirloom tomato-strawberry compote, thyme-balsamic reduction, grilled baguette

TOMATO AVOCADO CEVICHE \$7
Heirloom tomatoes, avocado, mango, papaya, lime vinaigrette, fried flour tortilla

SMOKED SALMON \$11
Dill cream cheese, fried avocado, caper-red onion relish, lemon balsamic, arugula, toasted baguette

STUFFED PIQUILLO PEPPERS . . . \$9
Rosemary pistachio goat cheese, lemon leeks, balsamic fig syrup, grilled baguette

ESQUITES \$7
Roasted corn, Cotija cheese, mayo-sour cream, lime, heirloom tomato-poblano relish, cilantro

CORN ON THE COB \$6
Mayo-sour cream, smoked paprika rub, Cotija cheese, heirloom tomato salsa

DESSERTS

SLICE OF THE DAY \$6

BUTTERSCOTCH PUDDING \$4

THE COOKIE JAR \$2.25

BOURBON FROSTED SKILLET CINNAMON ROLL \$9

ASK ABOUT OUR
SLICE OF THE DAY

BIG PLATES

AIN'T NO THING BUT A CHICKEN WING \$20
Jumbo wings, citrus-herb brine, buttermilk, deep fried, citrus almond pecan hot sauce

FRIED BOLOGNA SLIDER STACK . . . \$23
Grilled German bologna, Dijon Beaver aioli, white cheddar cheese, toasted egg wash bun, homemade pickle (3 sliders)

SHRIMP ÉTOUFFÉE GRANDE \$19
Corn meal chorizo hushpuppies, gulf shrimp, Creole pecan étouffée, white rice (double serving of our Shrimp Étouffée & Chorizo Hushpuppies)

BIG BOY CHICKEN & WAFFLES \$23
Whole cinnamon-nutmeg waffle, fried chicken, maple-pecan butter, maple syrup, hot sauce

ST. LOUIS STYLE RIBS \$19
Pecan and apple wood-smoked, citrus BBQ, Kennebec potato salad, papaya-mango leek slaw

AMERICAN "KOBE" SLIDER TOWER . \$24
Three skewered B&B American "Kobe" sliders (one temperature please)

THE SHAK ATTACK \$17
Tomato chile sauce, chorizo, poached eggs, toasted almonds, spinach, Manchego cheese, grilled naan bread (double serving of our Shakshuka)

www.bbmanhattan.com • 785.320.4959 • 312 Poyntz Ave. Bourbon & Baker

RESTAURANT HOURS: Monday-Thursday 11 a.m.-11 p.m., Friday & Saturday 11 a.m. -Midnight, Sunday 11 a.m. - 8 p.m. • BAKERY HOURS: Monday-Saturday