

THE  
**BANC**  
BAR CAFE  
**BRUNCH**

## EGGS

*all egg dishes served with home fries & salad*

### avocado toast

fried eggs, thick-cut bacon, parmesan, chili sauce \$19

### smoked salmon toast

fried eggs, sun dried tomato, goat cheese, avocado, onion, capers \$20

### banc benedict

cheddar black pepper biscuit, turkey bacon, poached eggs, chipotle hollandaise \$18

### steak benedict

baguette, filet mignon, poached eggs, portabella, onion, horseradish mayo, blue cheese hollandaise \$22

### nova

smoked salmon, poached eggs, whole-wheat muffin, hollandaise \$18

### california omelette (GF)

avocado, applewood smoked bacon, tomato, cheddar \$17

### vegetarian omelette (DF/GF)

spinach, tomato, onion, wild mushrooms \$16

### irish breakfast

irish bacon, sausage, two eggs any style, baked beans, black & white pudding, seven grain toast \$22

## BURGERS, WRAPS, & SANDWICHES

### turkey blt (DF)

applewood smoked bacon, lettuce, tomato, herb mayo, seven grain toast, french fries \$17

### farmers flatbread

fried eggs, tasso ham, bacon, potato, onion, brie, sriracha, hollandaise, side of beans \$19

### breakfast wrap

applewood smoked bacon, scrambled egg, cheddar, home fries \$16

### goat cheese wrap (V)

scrambled egg, tomato, goat cheese, pesto sauce, home fries \$16

### blackened chicken wrap (DF)

avocado, applewood smoked bacon, lettuce, tomato, french fries \$18

### buttermilk battered chicken

baby arugula, tomato, spicy aioli, french fries \$18

### breakfast burger

beef burger, bacon, cheddar, avocado, fried egg, french fries \$22

### the banker

cajun beef burger, bacon, portabella, roasted pepper, goat cheese, quinoa onion ring, chipotle mayo \$22

### build your own burger

choice of two toppings, french fries \$20

### our vegan burger (VG/GF)

apple cider aioli, choice of two toppings, sweet potato fries \$19

## SALADS

### chopped (V/GF)

french beans, roasted pepper, feta, tomato, portabella, onion, almond, red wine vinaigrette \$15

### grilled pear (VG/GF)

spinach, baby kale, butternut squash, pumpkin seeds, watermelon radish, sherry honey vinaigrette \$16

### warm goat cheese & prosciutto (GF)

arugula, baby kale, pine nuts, balsamic vinaigrette \$15

### quinoa & beet (V/GF)

arugula, avocado, chickpea, tomato, onion, pine nuts, parmesan, lemon vinaigrette \$16

### salad toppings: add

grilled chicken\* \$11  
grilled shrimp\* \$14  
grilled salmon\* \$14  
flat iron steak \$13

\*available cajun style

## SWEETS

### chicken & waffles

buttermilk battered chicken, belgian waffles, strawberries \$18

### double cut french toast (V)

mascarpone cream, warm blueberry compote \$16

### chocolate chip belgian waffles (V)

honeycomb butter, bananas \$16

### granola (V/GF)

low fat yogurt, fresh mixed berries \$13

## BRUNCH DRINKS \$10

### FAVORITES

#### lemon shandy

vodka, banc wheat, lemon, agave

#### the revival

aperol, prosecco, orange juice

#### pisco punch

pisco, lemon, pineapple, club soda

#### blt

bourbon, lemonade, iced tea

#### espresso-tini

coldbrew liqueur, baileys, kahlua

#### banc iced coffee

bourbon, amaretto, fresh cream

### BLOODIES

#### original

vodka, signature bloody mix

#### mad mary

vodka, curry powder, sriracha, pickle juice

#### spicy maria

tequila, mezcal, cilantro, cholula, lime juice

### FLUTES

#### blood orange mimosa

prosecco, blood orange

#### sunday times

prosecco, grapefruit, elderflower liqueur

#### the hemingway

prosecco, rum, lime, simple, grapefruit

#### lady in pink

prosecco, passion fruit liqueur

## SIDES

two eggs any style (DF/GF) \$5

bacon (DF/GF) \$5

turkey bacon (DF/GF) \$6

thick-cut bacon (DF/GF) \$6

irish sausage (DF/GF) \$7

smoked salmon (DF/GF) \$8

home fries (VG/GF) \$5

baked beans (VG/GF) \$5

mixed berries (VG/GF) \$6

yogurt (V/GF) \$5

seven grain toast (VG) \$3

english muffin (V) \$3

cheddar pepper biscuit (V) \$4

V = vegetarian

VG = vegan

GF = gluten free

DF = dairy free

For parties of six or more a 20% service charge will be added to the final bill.