

THE
BANC
BAR CAFE
BRUNCH

EGGS

all egg dishes served with home fries & salad

avocado toast

fried eggs, thick-cut bacon, parmesan, chili sauce \$18

smoked salmon toast

fried eggs, sun dried tomato, goat cheese, avocado, onion, capers, seven grain toast \$19

banc benedict

cheddar black pepper biscuit, turkey bacon, poached eggs, chipotle hollandaise \$16

steak benedict

baguette, filet mignon, poached eggs, portabella, onion, horseradish mayo, blue cheese hollandaise \$21

nova

smoked salmon, poached eggs, whole-wheat muffin, hollandaise \$16

california omelette (GF)

avocado, applewood smoked bacon, tomato, cheddar \$16

vegetarian omelette (GF)

spinach, tomato, onion, wild mushrooms \$15

irish breakfast

irish bacon, sausage, two eggs any style, baked beans, black & white pudding, seven grain toast \$21

*\$1.50 surcharge for egg whites

BURGERS, WRAPS, & SANDWICHES

turkey blt

applewood smoked bacon, lettuce, tomato, herb mayo, seven grain toast, french fries \$16

farmers flatbread

fried eggs, tasso ham, bacon, potato, onion, brie, sriracha, hollandaise, side of beans \$18

breakfast wrap

applewood smoked bacon, scrambled egg, cheddar, home fries \$15

goat cheese wrap

scrambled egg, tomato, goat cheese, pesto sauce, home fries \$15

blackened chicken wrap

avocado, applewood smoked bacon, lettuce tomato, french fries \$16

buttermilk battered chicken

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

breakfast burger

beef burger, bacon, cheddar, avocado, fried egg, french fries \$21

the banker

cajun beef burger, bacon, portabella, roasted pepper, goat cheese, quinoa onion ring, chipotle mayo \$21

build your own burger

choice of two toppings, french fries \$19

the veggie burger

apple cider aioli, choice of two toppings, sweet potato fries \$18

SALADS

chopped (GF)

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

grilled pear (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 (GF)

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

salad toppings: add

grilled chicken* \$10

grilled shrimp* \$13

grilled salmon* \$13

flat iron steak \$12

*available cajun style

SWEETS

chicken & waffles

buttermilk battered chicken, belgian waffles, strawberries \$16

double cut french toast

mascarpone cream, warm blueberry compote \$14

chocolate chip belgian waffles

honeycomb butter, bananas \$14

granola

low fat yogurt, fresh mixed berries \$12

BRUNCH DRINKS

FAVORITES \$14

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

banc iced coffee

toffee walnut whiskey, fresh cream

BLOODIES \$13

original

vodka, signature bloody mix

mad mary

vodka, curry powder, siriacha, pickle juice

spicy maria

cucumber jalapeno tequila, mezcal, cilantro, chulula, lime juice

FLUTES \$13

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 \$5

bacon \$5

turkey bacon \$6

thick-cut bacon \$6

irish sausage \$7

smoked salmon \$8

home fries \$5

baked beans \$5

avocado \$5

mixed berries \$6

yogurt \$5

seven grain toast \$3

english muffin \$3

cheddar pepper biscuit \$4