

THE
BANC
BAR CAFE
BRUNCH

EGGS

all egg dishes served with home fries & salad

avocado toast

fried eggs, thick-cut bacon, parmesan, chili sauce \$17

smoked salmon toast

fried eggs, sun dried tomato, goat cheese, avocado, onion, capers, seven grain toast \$18

banc benedict

cheddar black pepper biscuit, turkey bacon, poached eggs, chipotle hollandaise \$15

steak benedict

baguette, filet mignon, poached eggs, portabella, onion, horseradish mayo, blue cheese hollandaise \$20

nova

smoked salmon, poached eggs, whole-wheat muffin, hollandaise \$15

california omelette (GF)

avocado, applewood smoked bacon, tomato, cheddar \$15

vegetarian omelette (GF)

spinach, tomato, onion, wild mushrooms \$14

irish breakfast

irish bacon, sausage, two eggs any style, baked beans, black & white pudding, seven grain toast \$20

**\$1 surcharge for egg whites*

BURGERS, WRAPS, & SANDWICHES

turkey blt

applewood smoked bacon, lettuce, tomato, herb mayo, seven grain toast, french fries \$15

farmers flatbread

fried eggs, tasso ham, bacon, potato, onion, brie, sriracha, hollandaise, side of beans \$17

breakfast wrap

applewood smoked bacon, scrambled egg, cheddar, home fries \$14

goat cheese wrap

scrambled egg, tomato, goat cheese, pesto sauce, home fries \$14

blackened chicken wrap

avocado, applewood smoked bacon, lettuce tomato, french fries \$15

buttermilk battered chicken

baby arugula, tomato, spicy aioli, french fries \$17

breakfast burger

beef burger, bacon, cheddar, avocado, fried egg, french fries \$20

the banker

cajun beef burger, bacon, portabella, roasted pepper, goat cheese, quinoa onion ring, chipotle mayo \$20

build your own burger

choice of two toppings, french fries \$18

the veggie burger

apple cider aioli, choice of two toppings, sweet potato fries \$17

SALADS

chopped (GF)

french beans, roasted pepper, feta, tomato, portabella, onion, almond, red wine vinaigrette \$14

grilled pear (GF)

spinach, baby kale, butternut squash, pumpkin seeds, watermelon radish, sherry honey vinaigrette \$15

warm goat cheese & prosciutto (GF)

arugula, baby kale, pine nuts, balsamic vinaigrette \$14

quinoa & beet (GF)

arugula, avocado, chickpea, tomato, onion, pine nuts, parmesan, lemon vinaigrette \$15

salad toppings: add

grilled chicken* \$9

grilled shrimp* \$12

grilled salmon* \$12

flat iron steak \$11

**available cajun style*

SWEETS

chicken & waffles

buttermilk battered chicken, belgian waffles, strawberries \$15

double cut french toast

mascarpone cream, warm blueberry compote \$13

chocolate chip belgian waffles

honeycomb butter, bananas \$13

granola

low fat yogurt, fresh mixed berries \$11

BRUNCH DRINKS

FAVORITES

lemon shandy

vodka, banc wheat, lemon, agave \$13

the revival

aperol, prosecco, orange juice \$12

pisco punch

pisco, lemon, pineapple, club soda \$13

blt

bourbon, lemonade, iced tea \$12

banc iced coffee

toffee walnut whiskey, fresh cream \$13

BLOODIES

original

vodka, signature bloody mix \$12

mad mary

vodka, curry powder, siriacha, pickle juice \$12

spicy maria

cucumber jalapeno tequila, mezcal, cilantro, chulula, lime juice \$12

FLUTES

blood orange mimosa

prosecco, blood orange \$12

sunday times

prosecco, grapefruit, elderflower liqueur \$12

the hemingway

prosecco, rum, lime, simple, grapefruit \$12

lady in pink

prosecco, passion fruit liqueur \$12

SIDES

two eggs any style \$4

bacon \$4

turkey bacon \$5

thick-cut bacon \$5

irish sausage \$6

smoked salmon \$7

home fries \$4

baked beans \$4

avocado \$4

mixed berries \$5

yogurt \$4

seven grain toast \$3

english muffin \$3

cheddar pepper

biscuit \$4