

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

## EGGS

*all egg dishes served with home fries & salad*

### banc benedict

cheddar black pepper biscuit, turkey bacon, poached eggs, chipotle hollandaise \$13

### steak benedict

baguette, filet mignon, poached eggs, portabella, onion, horseradish mayo, blue cheese hollandaise \$18

### nova

smoked salmon, poached eggs, whole-wheat muffin, hollandaise \$13

### california omelette (GF)

avocado, applewood smoked bacon, tomato, cheddar \$13

### vegetarian omelette (GF)

spinach, tomato, onion, wild mushrooms \$11

### irish breakfast

irish bacon, sausage, two eggs any style, baked beans, black & white pudding \$15

### biscuits & gravy

buttermilk biscuit, thick-cut bacon, poached eggs, country gravy with sausage \$13

*\*\$1 surcharge for egg whites*

## FLATBREADS, WRAPS, & SANDWICHES

### avocado toast

fried eggs, thick-cut bacon, parmesan, chili sauce \$15

### chicken blt

applewood smoked bacon, lettuce, tomato, herb mayo, whole-wheat toast, french fries \$12

### farmers flatbread

fried eggs, tasso ham, bacon, potato, onion, brie, sriracha, hollandaise, side of beans \$15

### smoked salmon toast

fried eggs, sun dried tomato, goat cheese, avocado, onion, capers \$16

### breakfast wrap

applewood smoked bacon, scrambled egg, cheddar, home fries \$12

### goat cheese wrap

scrambled egg, tomato, goat cheese, pesto sauce, home fries \$12

### the banker

cajun beef burger, bacon, portabella, roasted pepper, goat cheese, quinoa onion ring, chipotle mayo \$18

### build your own burger

choice of two toppings, french fries \$16

### the veggie burger

apple cider aioli, choice of two toppings, sweet potato fries \$14

## SALADS

### chopped (GF)

french beans, roasted pepper, feta, tomato, portabella, onion, almond, red wine vinaigrette \$12

### citrus & spinach (GF)

spinach, kale, butternut squash, manchego, pumpkin seeds, orange, watermelon radish, blood orange vinaigrette \$12

### warm goat cheese & prosciutto (GF)

arugula, watercress, pine nuts, balsamic vinaigrette \$12

### quinoa & beet (GF)

arugula, avocado, chickpea, tomato, onion, pine nuts, parmesan, lemon vinaigrette \$13

### salad toppings: add

grilled chicken\* \$8

grilled shrimp\* \$11

grilled salmon\* \$11

flat iron steak \$10

*\*available cajun style*

## SWEETS

### chicken & waffles

buttermilk battered chicken, belgian waffles, strawberries \$13

### double cut french toast

mascarpone cream, warm blueberry compote \$11

### chocolate chip belgian waffles

honeycomb butter, bananas \$11

### granola

low fat yogurt, fresh mixed berries \$9

### fruit plate

locally grown fruits & seasonal berries \$7

## BRUNCH DRINKS

### FAVORITES

#### lemon shandy

vodka, banc wheat, lemon, agave \$12

#### the revival

aperol, prosecco, orange juice \$11

#### pisco punch

pisco, lemon, pineapple, club soda \$12

#### blt

bourbon, lemonade, iced tea \$11

#### banc iced coffee

toffee walnut whiskey, fresh cream \$12

### BLOODIES

#### original

vodka, signature bloody mix \$11

#### mad mary

vodka, curry powder, siriacha, pickle juice \$11

#### triple b

vodka, beef bouillon, bacon, blue cheese \$12

#### spicy maria

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

### FLUTES

#### blood orange mimosa

prosecco, blood orange \$11

#### sunday times

prosecco, grapefruit, elderflower liqueur \$12

#### the hemingway

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

#### lady in pink

prosecco, raspberry, passion fruit liqueur \$12

## SIDES

two eggs any style \$3

bacon \$3

turkey bacon \$4

thick-cut bacon \$5

irish sausage \$5

smoked salmon \$6

home fries \$3

baked beans \$3

avocado \$3

mixed berries \$5

yogurt \$3

whole wheat toast \$2

white toast \$2

english muffin \$2

buttermilk biscuit \$3

cheddar pepper  
biscuit \$4

THE  
**BANC**  
BAR CAFE  
**DRINKS**

## BEERS

### BEER (ON TAP)

- Banc Ale** | Amber Ale \$7
- Banc Wheatfield** | Belgian Style Wheat \$7
- Bud Light** | Light Lager \$7
- Guinness** | Stout \$8
- Goose Island** | IPA \$8
- Montauk Wave Chaser** | IPA \$8
- Heineken (Brewlock)** | Dutch Lager \$8
- Samuel Adams** | Seasonal \$8
- Stella Artois** | Belgian Lager \$8
- Craft Seasonal** | ask your server \*p/a

## HAPPY HOUR

MON-WED 4PM – 8PM  
THURSDAY 4PM – 10PM  
FRIDAY 4PM – 8PM



### WINES \$7

Vicolo Pinot Grigio / Yulupa Cabernet  
Beaulieu Vineyard Pinot Noir  
Lindemanns Chardonnay / Portillo Malbec  
Domaine Sauvignon Blanc / Prosecco

### TAP BEERS \$6

Bud Light / Banc Ale / Banc Wheat

### BTL/CAN BEER \$5

Miller Lite / Founders IPA (C)  
Montauk Seasonal (C)

### COCKTAILS \$8

Cucumber Jalapeno Margarita  
Bourbon Thyme / Rosé Sangria

HALF PRICE WINE  
EVERY BOTTLE  
SUNDAYS FROM 4PM

## WINE LIST

### WHITE WINE

- vicolo | pinot grigio (Italy)** \$9 / \$34  
crisp & light with notes of lemon, green apple & white flowers
- lindemanns bin 65 | chardonnay (Australia)** \$9 / \$34  
fresh, hints of peach
- domaine du tariquet | sauvignon blanc (France)** \$9 / \$34  
intense floral notes, some minerality
- bex | reisling (Germany)** \$11 / \$42  
starfruit & lime zest flavors, balanced with tropical fruit tones
- natura | sauvignon blanc (Chile)** \$11 / \$42  
citrus & herbal notes, fresh, bright, & balanced, organic grapes
- domaine de la tonnellerie | sancerre (France)** \$13 / \$48  
aromatic & fruity, hints of gooseberry, light & accessible style
- sonoma-cutrer | chardonnay (Russian River, California)** \$15 / \$56  
lemon & pear flavors, crisp acidity
- louis jadot | pouilly fuise (France)** \$58  
hints of melon, medium bodied, silky finish
- santa margherita | pinot grigio (Italy)** \$60  
light, crisp, refreshing

### BEER (BOTTLE)

- Heineken** | Dutch Lager \$7
- Heineken Light** | Dutch Light Lager \$7
- Corona** | Mexican Lager \$7
- Amstel Light** | Dutch Light Beer \$7
- Buckler** | Non-Alcoholic \$7
- Magners** | Apple Cider (GF) \$7
- Stella Artois Cidre** | Apple Cider (GF) \$7
- Montauk (Can)** | Seasonal \$7
- Founders (Can)** | IPA \$6

### DOMESTIC BEER

ALL \$6

- Bud Light
- Budweiser
- Coors Light
- Miller Lite

### ROSÉ

- cote des roses | languedoc appellation (France)** \$11 / \$42  
aromas of summer fruits, cassis & redcurrant, notes of rose & grapefruit
- vie vite | cotes de provence (France)** \$56  
fresh & delicate aroma of cherries & strawberries, notes of spices

## COCKTAIL LIST

### espresso-tini

espresso vodka, bailey's, kahlua \$15

### Banc of "manhattan"

rye, orange liqueur, sweet vermouth, orange & lemon peel \$14

### cucumber jalapeno margarita

cucumber jalapeno infused tequila, triple sec, lime, agave, salt \$13

### rose hill

vodka, strawberry, rhubarb, lemon, aquafaba, lavender bitters, rose water \$14

### pisco sour

pisco, lime, aquafaba, bitters \$13

### a little old fashioned

rye, maple syrup, orange & angostura bitters, brandied cherries \$14

### the natural

vodka, basil, limes, agave, club soda \$13

### gin blossom

gin, pomegranate, lemon, thyme honey \$13

### the "signature" gin & tonic

angostura infused gin, fever-tree tonic, grapefruit \$12

### bourbon thyme

apple infused bourbon, aperol, lemon, orange bitters, thyme honey \$12

### the "75"

gin, raspberry, lemon, prosecco \$13

### mezcal julep

mezcal, cranberry, agave, mint \$13

### moscow mule

vodka, ginger beer, lime \$12

### RED WINE

- yulupa | cabernet sauvignon (California)** \$9 / \$34  
notes of cocoa & thyme, well structured tannis, excellent finish
- beaulieu vineyard | pinot noir (California)** \$9 / \$34  
flavors of plum, ripe cherry & spices, silky finish
- portillo | malbec (Mendoza, Argentina)** \$9 / \$34  
fruit forward nose, redcurrant & black cherry, long spiced finish
- carletto | montepulciano** \$10 / \$38  
bold inviting aromas of cherries & spices
- valserrano crianza | rioja (Spain)** \$12 / \$46  
aromas of liqueur & red-berry fruits, fresh tannins, elegant finish
- hanging vine | merlot (California)** \$12 / \$46  
black plums, light hints of chocolate
- chateau saint sulpice | bordeaux (France)** \$13 / \$50  
red fruit aromas, silky tannins, supple finish
- broquel | malbec (Argentina)** \$13 / \$50  
full bodied, ripe tannins, long finish
- santa rita medalla | cabernet sauvignon (Chile)** \$14 / \$52  
(special reserve) blackberry, mocha & cassis flavors
- au contraire | pinot noir (Sonoma Coast, California)** \$15 / \$56  
aromas of cherry, raspberry & plum, elegant & silky, firm acidity
- la bernadine | chateauneuf du pape (France)** \$110  
blackcurrant & plum, accents of coffee & cherry
- stags leap | cabernet sauvignon (California)** \$110  
notes of dark red fruit, peppery finish
- silver oak | cabernet sauvignon (Napa Valley, California)** \$220  
dark chocolate, pepper & blackberry, long finish

### SPARKLING WINES

- stellina di notte** \$10 / \$38
- fantinel rose** | brut \$12 / \$46
- piper heidsieck 375 ml** | brut \$44
- piper heidsieck 750 ml** | brut \$84
- veuve clicquot** | ponsardin yellow label \$110
- grande dame veuve clicquot** | vintage \$250
- dom perignon** | vintage \$300

### SANGRIA

Glass \$11 | Pitcher \$40

#### rosé

elderflower liqueur, brandy, lemonade, club soda, fruit

#### red

spiced rum, triple sec, ginger ale, cabernet, fruit

#### white

elderflower liqueur, lemonade, pinot grigio, fruit