

THE  
**BANC**  
BAR CAFE  
**DINNER**

**SMALL PLATES**

**coconut shrimp (DF)**

mango cucumber salsa,  
tequila lime sauce \$19

**fresh burrata (V)**

heirloom tomato, basil pesto, evoo &  
aged balsamic, grilled sourdough \$17

**homemade chicken dumplings (DF)**

pan fried, ponzu sauce \$16

**marinated steak bao buns (DF)**

red cabbage, candied jalapeno,  
pickled onions, chipotle aioli \$15

**tartare of tuna & avocado (DF)**

wasabi, sriracha chili sauce \$20

**bang bang shrimp**

sweet chili & sriracha aioli \$16

**potato gnocchi (V)**

sun dried tomato, pesto sauce \$16

**goat cheese croquettes (V)**

sriracha chili sauce,  
black plum aioli \$14

**steamed pei mussels**

garlic white wine broth or  
fra diavalo \$19 *(add pasta or fries \$6)*

**general tso's cauliflower (VG)**

toasted sesame seeds, scallion \$15

**crab cake**

grilled sweet corn relish, dill aioli \$18

**porcini & eggplant "meatballs" (V)**

garlic white wine broth  
roman tomato sauce \$13

**chicken tacos (GF/DF)**

pico de gallo, avocado \$17

**french onion soup (V)**

crouton, swiss, parmesan \$10

**BAR BITES**

**black bean empanadas (V)**

corn relish, tamarind ginger sauce \$14

**fried calamari**

sweet chilli glazed \$16

**quinoa crusted onion rings (V)**

chipotle dipping sauce \$13

**chicken wings (GF)**

(sweet chili, buffalo, or bbq)  
bleu cheese dip \$14

**chicken tenders (DF)**

honey mustard \$13

**parmesan truffle fries (V/GF)**

garlic & rosemary, truffle aioli \$11

**SAMPLER PLATE**

choose 4 from bar bites or small plates  
\$45

**FLATBREAD & QUESADILLA**

**prosciutto & fig flatbread**

wild mushroom, brie, onion,  
almonds, truffle oil \$18

**flat iron steak flatbread**

goat cheese, tomato, red onion,  
arugula, jalapeno \$19

**vegetable flatbread (V)**

eggplant puree, red pepper, tomato,  
corn, broccoli, cauliflower, feta \$16

**chicken & wild mushroom quesadilla**

swiss, cheddar, pepper jack\* \$16

**three cheese quesadilla (V)**

swiss, cheddar, pepper jack\* \$14

\*(sour cream, guacamole, black bean & tomato salsa)

**BIG PLATES**

**pan roasted salmon (GF)**

spicy potatoes & peas, cauliflower,  
sweet curry sauce \$31

**roasted chicken (GF)**

buttermilk mashed potatoes, broccolini,  
shiitake & corn niblets, au jus \$29

**sautéed scallops & shrimp (GF)**

bacon & butternut squash risotto,  
asparagus, herb beurre blanc \$32

**linguini alla vodka**

chicken, spinach, roasted peppers,  
peas, parmesan, vodka sauce \$27

**skirt steak frites (DF)**

quinoa crusted onion rings,  
chimichurri sauce, french fries \$34

**orecchiette pasta**

sweet & spicy sausage, broccolini,  
sun dried tomato, shiitake, chickpea,  
parmesan, roasted garlic & olive oil \$27

**SALADS**

**quinoa & beet (V/GF)**

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

**grilled pear (VG/GF)**

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

**chopped (V/GF)**

french beans, roasted peppers, feta, tomato, onion,  
portabella, almonds,  
red wine vinaigrette \$15

**warm goat cheese & prosciutto (GF)**

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

**salad toppings: add**

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

*Daily*



*Specials*

**BURGERS & SANDWICHES**

**the banker**

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

**build your own burger**

choice of two toppings, french fries \$20

**our vegan burger (VG/GF)**

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

**filet mignon baguette**

open faced, sauteed onions, gorgonzola,  
portabella, horseradish mayo, french fries \$22

**buttermilk battered chicken**

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

**blackened chicken wrap (DF)**

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

**SIDES**  
\$9

**butternut squash & bacon risotto (GF)**

**truffle & wild mushroom risotto (GF)**

**roasted cauliflower & scallion (VG/GF)**

**mixed seasonal vegetables (VG/GF)**

*(sauteed or steamed)*

**mashed potato (V/GF)**

**mac n' cheese (V)**

**sweet potato fries (VG/DF)**

**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.