

THE  
**BANC**  
 BAR CAFE  
**LUNCH**

## SMALL PLATES

### steamed pei mussels

garlic white wine broth or fra diavolo \$18

### black bean empanadas (V)

corn relish, tamarind ginger sauce \$13

### goat cheese croquettes (V)

black plum aioli, sriracha chili sauce \$13

### coconut shrimp (DF)

mango cucumber salsa, tequila lime sauce \$18

### tartare of tuna & avocado (DF)

wasabi, sriracha chili sauce \$19

### homemade chicken dumplings (DF)

pan fried, ponzu sauce \$15

### chicken tacos (GF/DF)

pico de gallo, avocado \$16

### potato gnocchi (V)

sun dried tomato, pesto sauce \$15

### bang bang shrimp

sweet chili & sriracha aioli \$15

### crab cake

grilled sweet corn relish, dill aioli \$17

### general tso's cauliflower (VG)

toasted sesame seeds, scallion \$13

### french onion soup (V)

crouton, swiss, parmesan \$9

## FLATBREADS

*(served with mixed greens)*

### prosciutto & figs

wild mushroom, onion, brie, almonds, truffle oil \$17

### flat iron steak

goat cheese, tomato, red onion, arugula, jalapeno \$18

### vegetable (V)

eggplant puree, corn, red pepper, tomato, broccoli, cauliflower, feta \$15

## HAPPY HOUR

MON & TUES

3PM-8PM

WED - FRI

12PM-7PM

SUNDAY  
 NIGHTS 1/2  
 PRICE WINE  
 BOTTLES

STARTS AT 4PM

## SALADS

### quinoa & beet (V/GF)

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

### grilled pear (VG/GF)

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

### chopped (V/GF)

french beans, roasted peppers, feta, tomato, onion, portabella, almonds, red wine vinaigrette \$14

### warm goat cheese & prosciutto (GF)

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

### cobb (GF)

oven roasted turkey, gorgonzola, bacon, egg, tomato, broccoli, avocado, cauliflower, red onion, balsamic vinaigrette \$18

### salad toppings: add

grilled chicken\* \$10

flat iron steak \$12

grilled shrimp\* \$13

grilled salmon\* \$13

\*available cajun style

## WRAPS

*(served with french fries)*

### blackened chicken wrap (DF)

applewood smoked bacon, lettuce, tomato, avocado, flour tortilla \$17

### grilled salmon wrap (DF)

corn relish, tomato tortilla \$17

### grilled steak wrap

roasted pepper, sauteed onions, portabella, goat cheese \$19

## LIVE MUSIC

THURSDAY, SATURDAY  
 & SUNDAYS

**V= vegetarian**

**VG = vegan**

**GF = gluten free**

**DF = dairy free**

## BURGERS & SANDWICHES

*(served with french fries unless otherwise noted)*

### turkey club (DF)

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

### buttermilk battered chicken

baby arugula, tomato, spicy aioli \$17

### filet mignon baguette

open faced, sautéed onions, portabella, gorgonzola, horseradish mayo \$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 \$19

### our veggie burger (VG)

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

### fresh buratta & heirloom tomato (V)

arugula, avocado, pesto aioli, evoo & aged balsamic on rosemary ciabatta, served with chilled israeli couscous \$17

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

B	A	N	C	⌘	B	A	N	C	⌘	B	A	N
C	⌘	B	A	N	C	⌘	B	A	N	C	⌘	B
A	N	C	⌘	B	A	N	C	⌘	B	A	N	C
⌘	B	A	N	C	⌘	B	A	N	C	⌘	B	A
N	C	⌘	B	A	N	C	⌘	B	A	N	C	⌘
B	A	N	C	⌘	B	A	N	C	⌘	B	A	N
C	⌘	B	A	N	C	⌘	B	A	N	C	⌘	B
A	N	C	⌘	B	A	N	C	⌘	B	A	N	C
⌘	B	A	N	C	⌘	B	A	N	C	⌘	B	A
N	C	⌘	B	A	N	C	⌘	B	A	N	C	⌘
B	A	N	C	⌘	B	A	N	C	⌘	B	A	N
C	⌘	B	A	N	C	⌘	B	A	N	C	⌘	B
A	N	C	⌘	B	A	N	C	⌘	B	A	N	C
⌘	B	A	N	C	⌘	B	A	N	C	⌘	B	A
N	C	⌘	B	A	N	C	⌘	B	A	N	C	⌘
B	A	N	C	⌘	B	A	N	C	⌘	B	A	N
C	⌘	B	A	N	C	⌘	B	A	N	C	⌘	B
A	N	C	⌘	B	A	N	C	⌘	B	A	N	C
⌘	B	A	N	C	⌘	B	A	N	C	⌘	B	A
N	C	⌘	B	A	N	C	⌘	B	A	N	C	⌘
B	A	N	C	⌘	B	A	N	C	⌘	B	A	N
C	⌘	B	A	N	C	⌘	B	A	N	C	⌘	B
A	N	C	⌘	B	A	N	C	⌘	B	A	N	C