

# BANKERS HILL

BAR + RESTAURANT

A.M.

P.M.

ITEM	EXPENSE
<b>STARTERS &amp; SHARE PLATES</b>	
<b>Spring Vegetable and Braised Chicken Soup</b> Cup.....5.00 / Bowl.....	8.00
Egg Noodles, Asparagus, Fava Beans, Green Garlic, Basil Oil, Parmesan	
<b>Truffled French Fries</b> .....	10.25
Parmesan Cheese, Truffle Aioli	
<b>House Made Potato Chips</b> .....	7.25
Lemon Pepper, Blue Cheese Dressing	
<b>BH Caesar Salad</b> .....	8.75
Chopped Artisan Romaine, Garlic Croutons, Parmesan Cheese, Deviled Egg	
<b>Roasted Beet and Citrus Salad</b> .....	10.50
Farmers Market Oranges, Ruby Red Grapefruit, Roasted Pistachio, Bucheron Goat Cheese	
<b>Spring Vegetable and Butterleaf Salad</b> .....	9.50
Green Goddess Dressing, Fennel-Spiced Crostini, Sugar Snap Peas, French Breakfast Radish	
<b>Deviled Eggs</b> .....	8.75
Lemon Potato Crisps, Arugula, Parmesan	
<b>Fried Green Tomatoes &amp; Burrata</b> .....	10.75
Basil Oil, Tomato Jam, Arugula	
<b>Crispy Szechuan Brussels Sprouts</b> .....	12.50
Pork Belly, Toasted Sesame, Cilantro	
<b>Roasted Strawberry "Bruschetta"</b> .....	11.50
Whipped Goat Cheese, Coriander-Braised Kumquats, Spiced Almonds	
<b>Spring Asparagus and Shaved Prosciutto</b> .....	12.00
Feta Cheese, Olive Pepper Relish, Arugula, Sherry Vinaigrette	
<b>ENTREES</b>	
<b>BBQ Braised Pork Tacos</b> .....	16.00
Pepper Jack Cheese, Avocado-Tomato Salsa, Lime Cream	
<b>The BH Burger and Fries</b> .....	17.00
Aged White Cheddar Cheese, Tomato, Pickled Red Onions Sub Truffled French Fries \$3.25	
<b>Sweet Pea Orecchiette</b> .....	17.75
Applewood Smoked Ham, Oven Roasted Tomatoes, Baby Carrots, Parmesan Cream	
<b>Crispy Eggplant Parmesan</b> .....	19.50
Pepper-Squash Sauté, Walnut Pesto, Goat Cheese, Tomato Jam	
<b>Chicken Meatballs and Braised White Bean Ragu</b> .....	18.75
Bacon Lardons, Sautéed Spinach, Garlic Bread, Salsa Verde, Sweet Peppers	
<b>Crispy Chicken Schnitzel</b> .....	21.50
Roasted Poblano Mashed Potatoes, Jalapeno Hollandaise, Cherry Tomatoes, Sautéed Spinach	
<b>Basil-Marinaded Corvina Seabass</b> .....	25.00
Ratatouille-Succotash, Braised Potatoes, Capers Remoulade	
<b>Cabernet Braised Lamb &amp; House-Made Pappardelle</b> .....	25.50
Asparagus-Mushroom Sauté, Cippolini Onions, Lemon-Whipped Ricotta, Fava Beans	
<b>BBQ-Rubbed Pork Cap Steak</b> .....	26.75
Roasted Garlic Polenta, Organic Swiss Chard, Serrano Chili Slaw, Jack Cheese	

*We offer tap water upon request. Unlimited eco-friendly bottled still & sparkling available for \$2 per person.*

*Consuming raw or undercooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. Please inform your server of any dietary concerns or restrictions*