

**BANKERS HILL**

B A R + R E S T A U R A N T

A.M.

P.M.

ITEM	EXPENSE
<b>STARTERS &amp; SHARE PLATES</b>	
<b>Organic Tomato Soup</b> .....	8.00
Sweet Corn, Garlic Croutons, Goat Cheese, Pesto	
<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 &amp; Local Citrus Salad</b> .....	10.50
Spiced Almonds, Creamy Goat Cheese, Aged Sherry Vinaigrette	
<b>Chilled Watermelon &amp; Feta Salad</b> .....	10.50
Cucumbers, Agave-Lime Vinaigrette, Mint, Serrano Chili	
<b>Deviled Eggs</b> .....	8.75
Lemon Potato Crisps, Arugula, Pecorino Cheese	
<b>Fried Green Tomatoes &amp; Burrata</b> .....	10.75
Basil Oil, Tomato Jam, Arugula	
<b>Crispy Chili Glazed Brussels Sprouts</b> .....	12.50
Pork Belly, Toasted Sesame, Cilantro	
<b>Griddled Levain &amp; Peach "Bruschetta"</b> .....	11.50
Whipped Whole Milk Ricotta, Wild Flower Honey, Fresno Chilies, Basil, Maldon Sea Salt	
<b>Three Cheese Fondue</b> .....	13.00
Toasted Garlic Sourdough, Broccoli Florets	
<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>Baked Rigatoni and Tomato-Burrata Toast</b> .....	18.25
Eggplant and Tomato Ragu, Roasted Sumer Squash, Basil	
<b>Lemon Herb Gnocchi and Wild Chanterelle Mushrooms</b> .....	19.50
Roasted Broccolini, Crushed Red Pepper, Parmesan Cream	
<b>Semolina Pappardelle and Meatballs</b> .....	18.75
Tomato Ragu, Arugula, Grated Parmesan	
<b>Spice-Roasted Half Chicken</b> .....	23.50
Sautéed Corn, Chilled Watermelon Salad, Cilantro, Lime Vinaigrette	
<b>Crispy Chicken Schnitzel</b> .....	21.75
Roasted Poblano Mashed Potatoes, Jalapeno Hollandaise, Cherry Tomatoes, Summer Squash	
<b>Basil-Marinaded Scottish Salmon</b> .....	25.00
Ratatouille-Corn Succotash, Braised Potatoes, Tomato Vinaigrette	
<b>Half Rack Chipotle Glazed BBQ Pork Ribs</b> .....	19.75
Barbeque Baked Beans, Buttermilk-Chive Cornbread, Rosemary Butter	
<b>Slow Roasted Meatloaf</b> .....	21.50
Garlic Mashed Potatoes, Warm Spinach & Mushroom Salad	
<b>Grilled Flat Iron Steak</b> .....	27.25
Sautéed Green Beans, Crème Fraiche-Whipped Potatoes, Gorgonzola Butter	

*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*