

# BANSHEE

## BEGIN

FRY BREAD - \$10

pepperoni butter, sesame, scallion

GRILLED LAMB SKEWERS - \$15

pineapple, tepache glaze, salsa seca, herb oil

CRAB MAISON - \$17

toasted brioche, radish butter,  
caper, aioli

SOURDOUGH MUSHROOM WAFFLE - \$14

fermented collard XO, soy-yuzu glaze,  
herb salad, cashew

FOIE GRAS + BOILED PEANUT DOPPIO - \$18

potlikker consommé, calabrian chili dende oil  
+ add (1) Doppio \$3

## CONTINUE

DUCK RISOTTO AL SALTO - \$33

green tomato-parsnip gremolata,  
sorghum, chicken jus

TAGLIATELLE AL TARTUFO - \$29

black winter truffle, parmesan crisp

KOREAN SHORT RIB AGNOLOTTI - \$35

galbi sugo, sweet potato, ricotta, sesame

GRILLED COBIA - \$36

smoked maitake, baby bok choy,  
mushroom beurre blanc

NEW YORK STRIP - \$47

onion caramel, meyer lemon potatoes

## GROWING NOW

BRASSICAS + CHEDDAR - \$13

grilled sprouting broccoli + cauliflower,  
parsnip cheddar foam, winter conserva

CABBAGE MEUNIERE - \$9

potato furikake, lemon

## FINISH

STRAWBERRY SHORTCAKE - \$11

bee-pollen pound cake,  
miso chantilly, strawberry jus

CARA CARA SEMIFREDDO - \$10

chocolate budino, candied orange,  
meyer lemon syrup

## BY POPULAR DEMAND

PEPPERONI BUTTER (TO-GO) - \$10 (1 Pint)

\*\*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.\*\*\*

\*\*We add a 4% fee to every check to help subsidize health insurance for our employees.\*\*