

EXECUTIVE CHEF – NOLAN WYNN  
CHEF DE CUISINE – BEN LEE PARK

# BANSHEE

GM – FAIELLE BOLZAN STOCCO  
BEVERAGE DIRECTOR – KATIE MCDONALD  
WINE DIRECTOR – RYAN TUCKER

## BEGIN

FRY BREAD - \$11

pepperoni butter, sesame, scallion

KUROBUTA RIBS - \$17

kohlrabi hot slaw, candied serrano,  
compressed plum

CHARRED BROCCOLI CAESAR - \$16

sunchoke, fingerling potato,  
pecorino romano, squid ink tapioca

XO OLIVES + FOCACCIA - \$15

castelvetrano olives, pickled kumquats,  
piquanté peppers, grilled focaccia

TUNA + MUSHROOM RISOLEES - \$15

yellowfin tuna nduja, rouille,  
biquinho peppers

## GROWING NOW

CACIO E PEPE ROMANESCO - \$12

pecorino mornay, black pepper wisps

BEETS + STRAWBERRIES - \$12

peanut salsa seca, citrus

## CONTINUE

BRAISED BEEF BAVETTE - \$38

mushroom cannelloni, sunchoke chips,  
parsnip + rosé velouté

WINTER PESTO GARGANELLI - \$35

cannellini beans, caramelized walnut,  
kale, pecorino

LOBSTER RISOTTO - \$36

kabocha pumpkin, confit tomato,  
satsuma, capers

SEARED YELLOWFIN TUNA - \$37

caraflex cabbage, tosa onions,  
hakurei turnips, soy + sake beurre blanc

DUCK POBLANO - \$39

seared breast, confit + potato flauta,  
duck fat mole poblano, romanesco,  
pepita crema

VEGAN GOODS - \$32

crispy chickpea pancake, succotash,  
thyme + burnt lemon vinaigrette,  
cashew crema

## 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 an optional 4% fee to help subsidize health insurance for our employees.\*\**