

BAO BUNS

LOBSTER ROLL BAO (GF*) | mkt

chilled lobster, mayo, lemon, scallions, onion, celery

PORK BELLY BAO (sf) | 15

pork belly, shaved onion, pineapple, peanuts, cilantro

KFC BAO (v*) | 15

fried cauliflower, sweet+spicy sauce, scallions

FRIED CHICKEN BAO | 15

crispy fried chicken thighs, korean style sweet + spicy glaze, pickles

HOT

THAI CHICKEN CABBAGE WRAPS (gf) | 15

savory chicken stuffed napa cabbage rolls, basil, serrano chili

CAULIFLOWER OKONOMIYAKI (v*) | 16

roasted cauliflower, vegan miso aioli, furikake, okonomiyaki sauce, bonito flake

KOREAN CHICKEN EMPANADA | 15

gochujang marinated chicken, mozzarella, scallion pancake crust, edamame puree

STICKY CHICKEN | 21

crispy chicken thighs, sweet garlic + soy glaze, miso-scallion ranch

MAINS

SWEET + SPICY TOFU | 23

wok-tossed tofu, sweet + spicy glaze, scallions, jalapenos, bok-choy, white rice

SKILLET FRITTATA (vg, gf*, vg) | 14

creamy eggs, cream cheese, red bell pepper, onion, scallion, sourdough toast

TWO EGG PLATE* (vg*, gf*, sf*) | 14

two eggs served sunny side up, fried, over easy or scrambled | sourdough toast, choice of bacon, chinese sausage or avocado

OUR WAY BURGER* (sf) | 19

flat patty, american cheese, caramelized onions, lettuce, pickles, french fries

COLD

SMASHED CUCUMBERS (v, gf) | 8

cucumber, soy-ginger dressing, lemon, sesame

OVERNIGHT OATS (vg, gf, sf) | 9

cup chilled oats, coconut milk, honey, maple syrup, pineapple

MISO CAESAR SALAD (gf†, vg) | 16

napa cabbage, kale, miso caesar dressing, parmesan, cured egg yolk, breadcrumbs

XI'AN BEEF SALAD | 17

chilled beef, bitter greens, x'ian vinaigrette, bean sprouts, chili crisp, cilantro, cucumbers, wonton strips

AVOCADO-EDAMAME TOAST* | 12

texas toast, edamame puree, avocado, ginger-scallion jam, fried egg

AHI TUNA POKE BOWL* (gf, v*) | 21

white rice, ahi tuna, sambal aioli, avocado, scallions, cucumbers, carrots, edamame, sticky glaze

BANYAN BENEDICT* (vg*) | 18

griddled bao, pork belly, poached egg, sriracha hollandaise, cilantro, homefries

DAN DAN NOODLES | 23

spicy szechuan chicken ragu, ramen noodles, scallion

BLACKBIRD BREAKFAST SANDWICH* | 15

blackbird everything bagel doughnut, bacon, fried egg, american cheese, breakfast potatoes

(v) vegan, (v*) can be made vegan

(vg) vegetarian, (vg*) can be made vegetarian

(gf) gluten free, (gf*) can be made gluten free

(sf) sesame free, (sf*) can be made sesame free

We can not guarantee that cross-contamination will not occur for tree nuts, peanuts, shellfish, soy, gluten/wheat, or sesame.

*May be prepared raw or undercooked. Consuming raw or undercooked meat, egg or seafood may increase the risk of foodborne illness. Before placing your order please inform your server if you or anyone in your party has a food allergy.

Although we take all the steps needed to ensure as much safety as possible, We can not guarantee that cross-contamination will not occur for tree nuts, peanuts, shellfish, soy, gluten/wheat, or sesame.

HOUSE COCKTAILS | 14

SUPREME LEADER

house-infused thai chili vodka, coconut water, lime, simple

NORA DESMOND

bourbon, rye, sweet vermouth, house-infused strawberry campari

PRINCESS PEACH

bourbon, ginger, peach, mint, lemon

OUR PAINKILLER *

house-infused 5-spice rum, pineapple, lime, orange, coconut, egg white

THE WHITE LOTUS

vodka, st. elder, lemon, lychee puree

WILDFIRE

house-infused pineapple tequila, mezcal, lime, salty simple, angostura bitters

BLOOD ORANGE SANGRIA

wine, blood orange, triple sec, lemon, simple

AFTERGLOW

aperol, tequila, cava, grapefruit, lime

GRETCHEN WIENERS

house-infused lavender gin, lime, simple

FROSE

our famous frose - she's a secret recipe!

WINE |

SPARKLING WINE

Zardetto

Prosecco, IT | 12, 48

Markus Huber Rose

Zweigelt, NV AU | 13, 56

ROSE

Chateau de Berne

Grenache, Cinsault, Syrah, '21 FR | 12, 46

WHITE

Broadbent Dao White

Vinho Verde '19 PT | 12, 46

Martin Ray

Chardonnay '21 CA | 12, 46

La Chapiniere Touraine

Sauvignon Blanc '20 | 12, 46

Mary Taylor, Anjou Blanc

Chenin Blanc '21 FR | 12, 48

Robert Princic, Gradis'ciutta

Pinot Grigio '21 FR | 12, 48

RED WINE

Castello di Nieve

Barbera di Santo '20 IT | 15, 58

Colle Massari Rigoletto

Sangiovese Blend, '17 IT | 13, 52

NON-ALCOHOLIC | 10

Passion Punch

hibiscus, blood orange, lemon, soda water

Malaysian Mule

lemon grass, lime, ginger

Piña Con Nada*

five spice infused pineapple juice, lime, orange, coconut, egg white

Athletic Brewing NA, IPA

DRAFT BEER

Golden Road Mango Cart

Mango Wheat Ale, CA | 8

Cisco Brewers Wandering Haze

NE IPA, MA | 9

Kirin Ichiban

Lager, JAPAN | 6

BOTTLES + CANS

Nightshift Whirlpool

Juicy Pale Ale, MA 16oz | 8

Lampighter Rabbit Rabbit

Double IPA, MA 16oz | 9

Carlson Orchards Cider

Cider, MA 16oz | 7

Spindrift Spiked Seltzer

Blood Orange + Tangerine MA 12oz | 6

Banyan adds a 2.5% fee to all in-house guest checks. This fee is shared amongst all back-of-house hourly staff.