

The Banner Elk CAFÉ

OPEN EVERY DAY AT 7 AM.
PLEASE VISIT
BANNERELKCAFE.COM FOR
CURRENT HOURS AND EVENTS!



CALL US!
(828) 898 - 4040
(828) 898 - 3444



ALL MAJOR CREDIT CARDS ARE ACCEPTED. ALL PARTIES OVER 6 ARE SUBJECT TO A 20% GRATUITY.
PLEASE BE ADVISED THAT WHEN ORDERING FROM 2 DIFFERENT MENUS, THE TIMES WILL VARY FROM
KITCHEN.

Consumer Advisory: Consuming undercooked meats, seafood, poultry, fish or eggs may increase risk of food-borne illness especially if you have certain medical conditions

The Café

BREAKFAST

Served Until 11:00am Everyday.

Eggs

One Egg **\$9.85**

Cooked any style with a choice of hash browns, grits, or gravy; sausage or bacon and toast or a biscuit.*

Two Eggs **\$11.95**

Cooked any style with a choice of hash browns, grits, or gravy; sausage or bacon and toast or a biscuit.*

Steak & Eggs **\$18.65**

5 oz. Ribeye, Served with two eggs cooked any style with a choice of hash browns, grits, or gravy; sausage or bacon and toast or a biscuit.*

Eggs Benedict **\$14.25**

English muffins topped with ham, poached eggs, and a creamy Hollandaise served with sliced tomato and a choice of grits or hash browns. Add avocado \$3*

Mountain Man **\$16.50**

Two eggs cooked any style with a choice of hash browns, grits, or gravy; sausage or bacon; toast or a biscuit; a short stack of pancakes or French toast.*

Avocado Toast **\$8.95**

Your choice of toast, topped with avocado, an egg cooked to your style, and finished with arugula.*

From the Griddle

Add blueberries, strawberries, pecans or chocolate chips. \$2.25

Full Stack French Toast **\$9.85**

Full Stack Pancakes **\$9.85**

Short Stack French Toast **\$7.65**

Short Stack Pancakes **\$7.65**

Belgium Waffle **\$9.85**

Children's Breakfast

Kids 12 & Under **\$9.95**

One egg cooked any style, pancake, and bacon.*

Breakfast Sides

Add An Egg* **\$2.25**

Side Of Seasonal Fruit **\$3.50**

Side Of Bacon or Sausage* **\$3.70**

Sausage Gravy* **\$2.75**

English Muffin **\$2.75**

Grits **\$2.00** Add cheese \$.50

Cream Cheese **\$2.25**

Country Ham **\$4.75 or \$9.25** Half or Whole*

Breakfast Sandwiches

Cafe Sandwich **\$8.75**

Bacon, egg, tomato, lettuce and mayo on toast w/ choice of hash browns or grits.

Egg & Cheese sandwich Or Biscuit **\$5.55**

Chicken Biscuit **\$5.50**

3 - Egg Omelets

Veggie Omelet **\$11.95**

Green pepper, onion, tomato, mushroom, and cheddar cheese. Served with a side of hash browns, or grits; toast, or a biscuit.

Western Omelet **\$13.95**

Ham, onion, green peppers, jack, and cheddar cheese. Served with a side of hash browns, or grits; toast, or a biscuit. *

Mexican Omelet **\$13.95**

Green pepper, onion, bacon, pepper-jack cheese, and a side of salsa. Served with a side of hash browns, or grits; toast, or a biscuit. *

Biscuit and Gravy **\$4.50**

Egg & Cheese with **\$6.50**

Bacon or Sausage

Sausage or Bacon **\$4.50**

Biscuit

Country Ham Biscuit **\$7.50**

Pork Tenderloin **\$6.00**

Biscuit

Three Cheese **\$10.95**

Pepper jack, cheddar, and American cheese. Served with a side of hash browns, or grits; toast, or a biscuit.

Cheese Omelet with **\$12.95**

Ham, Sausage or

Bacon

Served with a side of hash browns, or grits; toast, or a biscuit. *



The Café

APPS & BURGERS

Cafe Starters

Nachos Supreme

\$11.95

Tri-colored chips topped with chili, cheese, lettuce, tomato, onion, and jalapeños. Served with a side of sour cream and salsa. Add a side of guacamole for \$2.50.*

Chicken Wings

Tossed in a choice of sauce. Hot, mild, BBQ, lemon pepper or teriyaki. Served with Bleu cheese or ranch & celery.*

12 **\$17.95** 6 **\$10.95**

Beer Battered Onion Rings

Large **\$9.95** Small **\$5.75**

Loaded Potato Skins

\$9.95

Stuffed with cheddar cheese, crispy bacon, and sliced scallions.*

Fried Pickles

\$10.50

Served with Ranch.

Fresh Hummus

\$9.95

Served with toasted pita points and fresh veggies and tzatziki for dipping.

Popcorn Shrimp

\$13.95

Lightly battered, fried & served w/ remoulade dipping sauce.*

Quesadilla

\$10.95

Blackened chicken, pepper, onions, and cheese.*

Blackened Steak

\$13.95

Cheese

\$9.25

Chicken Fingers

\$10.95

Four chicken fingers. Tossed in mild, hot, BBQ or teriyaki sauce and served with ranch.*

The Best Burger In The Mountains

Fresh hand pattied 100% beef. Served with choice of toppings, lettuce, tomato, onions, pickles, mayo and mustard. Includes choice of side: Fries, vegetables, or chips. Curly fries, Sweet Potato Fries, or Onion Rings add \$3.00 Gluten Free Bun add \$2.50 **GF**

	6oz.	10oz.		6oz.	10oz.
Classic Hamburger*	\$11.95	\$13.95	Gorgonzola Burger*	\$13.95	\$16.95
Cheeseburger (American, Swiss, Pepper-Jack, Provolone or Cheddar)*	\$12.95	\$14.95	D.C. Burger (Topped with fried egg, bacon and American cheese)*	\$13.95	\$17.95
Kevin Bell Burger (Bacon cheese burger)*	\$13.95	\$16.95	Patty Melt (Topped w/ grilled onions, Swiss cheese, served on grilled rye bread)*	\$13.95	\$16.95
Garden Burger	\$12.95				

Kids Menu

12 and under. All meals served with choice of one side.

Hamburger add cheese .75*	\$9.95	Chicken Fingers*	\$8.95	BBQ Ribs*	\$9.95
Grilled Cheese	\$7.95	Grilled Chicken Breast*	\$8.95	Hot Dog*	\$7.95
		PB&J	\$6.95	Corn Dog*	\$7.95



The Café

SANDWICHES

Served with Coleslaw, Potato Salad, Fries, Vegetable, or Chips.

Substitute Sweet Potato Fries, Onion Rings, or Curly Fries \$3. Substitute gluten-free Bun add \$2.50

Chicken Filet Sandwich \$10.95

Breaded chicken topped with swiss, lettuce, tomato, and ranch.*

Blackened Mahi Sandwich \$17.65

Fresh blackened-grilled Mahi-Mahi topped with lettuce, tomato, and onion on a toasted bun with chipotle mayonnaise.*

Thai Chili Veggie Pita \$10.95

Sautéed zucchini, squash, carrots, peppers, red onion, mushrooms, and tomato, topped with cheddar jack cheese, lettuce, and a sweet and spicy Thai chili sauce, wrapped in a grilled pita.

Grilled Chicken Pita \$11.95

Sliced grilled chicken, cheese, lettuce, onion and tomato, with ranch, served in a warm pita.*

Hawaiian Chicken Pita \$13.25

Grilled teriyaki glazed chicken breast, pineapple, bacon, cheese, lettuce, and tomato in a warm pita.*

Greek Gyro \$10.95

Shaved Lamb topped with onions, tomatoes, lettuce, and tzatziki (cucumber dressing).*

Rueben \$12.95

Corned Beef, sauerkraut, Swiss cheese, and thousand island dressing on grilled rye bread.*

Broussard Black-Jack Chicken & Bacon \$13.50

Blackened chicken topped with pepper-jack, bacon, lettuce, onion, tomato on a grilled brioche with chipotle mayo.*

Cafe Cheese Steak \$12.95

Thin sliced Sirloin, topped with grilled onions, mushrooms, and swiss cheese on a hoagie roll.*

Spicy Buffalo Chicken sandwich \$10.95

Spicy chicken filet topped with Swiss, bleu cheese, lettuce, tomato, and onion on a toasted bun.*

Grilled Cheese on Texas Toast \$9.95

Choose Swiss, American or Pepper-Jack.*

Cafe BBQ sandwich \$11.95

Tender pulled BBQ pork served on a toasted bun.*

Crab Cake sandwich \$17.50

Pan-seared, blackened, or fried bluefin claw meat crab cake on a brioche bun with lettuce, tomato, onion, and zesty remoulade.*

Long Time Favorites

Choice Of White, Wheat or Rye Toast On Sandwich's

Tuna Salad sandwich \$10.50

Cafe Club sandwich \$13.25

Chicken Salad sandwich* \$10.25

Beef Hotdog 1/4 pound \$8.75

add chili, cheese, kraut, or slaw. \$.75 each.*

BLT \$7.50



The Café

ENTREES

Served starting 11am, with your choice of two sides from our daily specials menu and a dinner roll or cornbread.

Classic Cafe Dinners

Rainbow Mountain Trout \$23.00

Grilled, sautéed or fried.*

Grilled Atlantic Salmon \$23.00

Blackened, lemon pepper, sautéed.*

Crab Cakes \$31.00

Two lump crab cakes grilled, blackened or fried. Served with remoulade*

Grilled Sirloin Steak \$27.00

8oz. fresh cut (add sautéed mushrooms & onions \$3.00).*

Fresh Ribeye Steak \$32.00

10oz. Fresh cut ribeye steak, flame-grilled and topped with your choice of garlic herb butter or gorgonzola crumbles.*

Hamburger Steak \$16.00

10oz. Hamburger steak topped with sautéed mushrooms & onions and smothered gravy.*

Roasted BBQ Ribs* \$32.00

1/2 Rack Roasted BBQ Ribs* \$21.00

Combo BBQ Platter \$27.00

Pulled pork & 1/2 rack ribs.*

BBQ Pulled Pork Platter* \$15.50

Appetizers after 5pm

Bang Pow Shrimp \$16.50

Golden fried popcorn shrimp tossed in creamy Thai chili sauce, topped with toasted sesame seeds and fresh scallions.*

Shrimp Tacos \$16.50

Two flour tortillas with shrimp, shredded cabbage, mango salsa, sriracha aioli, cilantro & lime wedge.*

Seared Ahi Tuna \$17.50

6 oz Sesame encrusted yellow fin Ahi Tuna steak seared rare, sliced thin, served with soy sauce, wasabi & pickled ginger.*



Chef's Specialty Entrees (After 5pm)

S.W. Chicken & Shrimp \$21.00

Flame grilled boneless chicken breast, sautéed shrimp topped w/ black bean corn salsa, fresh avocado, and creamy queso.*

Chimichurri Sirloin \$29.00

8oz. flame grilled sirloin paired with fresh housemade chimichurri sauce.*

Pecan Trout \$29.00

10oz. pecan encrusted rainbow trout sautéed & drizzled with a honey lemon beurre blanc.*

Parmesan Pesto Mahi - Mahi \$27.00

6oz. wild caught mahi - mahi, topped w/ basil pesto, parmesan cheese w/ honey lemon beurre blanc sauce.*

Salmon Bowl \$26.00

6oz. Atlantic salmon filet pan seared, served on a bed of jasmine rice w/ fresh avocado, roasted red peppers, cilantro lime pesto & topped with a fresh mango salsa.*

Orange Sesame Scallops \$26.00

Jumbo wild caught sea scallops, on a bed of jasmine rice and teriyaki kale, brushed with orange sesame infused soy glaze.*

Pepper - Jelly Goat Cheese Pork Chop \$20.00

8oz. boneless pork chop, flame grilled & topped w/a goat cheese spread & homemade pepper jelly.*

Shrimp & Grits \$22.00

Large pan seared cajun seasoned shrimp served on bed of creamy bacon cheese grits with voodoo cream sauce.*

The Café BAR & BARISTA

Domestics \$4.50

PBR \$3.50
Bud
Bud Light
Coors Light
Miller Light
Mich Ultra
Yuengling

Craft Beer \$6

Live Oak Amber
Fat Tire
Highland Gaelic Ale
Highland Pilsner
Pisgah Blueberry Wheat

Porter / Stouts \$6

Left Hand Milk Stout
Foothills Peoples Porter
Guinness

****Please ask your server
for today's draft
selection** also available
on "Untapped" app**

Delta-9 Canna \$7

Flora Blueberry Mule 10mg
Cosmo Canna 10mg
Pear Elderflower Spritzer 3mg
Coastalo -Grape Soda 5mg
Spicy Mango Margarita 5mg

Imports \$5.50

Corona Extra Sol
Stella Artois

IPA's/ Pale Ale \$6

Hoppyum
Jade IPA
Burial Surf Wax
Pisgah Pale Ale
Dr.Dank Mango Wowie

NC Ciders \$4

Cider Boys seasonal

Spritzers \$5

Happy Dad's
(Pineapple, lime, watermelon, Black Cherry)
White Claw (Black cherry)
Twisted Tea

Non-Alcoholic \$6

Heineken zero
Chaos Machine IPA

High Noon's \$7.50

Vodka (Grapefruit, passionfruit, lime, Strawberry)
Tequila (Lime, Strawberry, passionfruit, pineapple)

White Wines

Glass Bottle

J Lohr, Chardonnay	10	35
Saint Michelle, Chardonnay	12	42
Ferrari Carano, Chardonnay	15	52
J Lohr, Sauvignon Blanc	10	35
Seeker, Sauvignon Blanc	11	38
Vila Nova Vihno Verde, White Blend	9	32
Conte Placido, Pinot Grigio	10	36
Hughes Bealuieu Picpoul, White Blend	10	36
Risata, Moscato	9	34
Markus molitor, Reisling	9	34
Zonin Prosecco, Sparkling	11	38
Il Mio Gusto Peach Prosecco	9	32
Perelada Cava Brut, Champagne	8	30
Biltmore Dry Rose, NC	10	35
A to Z Rose', Oregon	11	38

Red Wines

Glass Bottle

J. Lohr Los Osos, Merlot	10	35
Revelry, Merlot, WA	12	42
Banshee Pinot Noir	11	38
Borealis Vintners, Pinot Noir OR	10	35
Harvey & Harriet, Red blend	17	59
Prisoner, Red Blend	18	63
Whiplash, Blend	9	31
Arena, Malbec	10	35
Cline Old Vine, Red Zinfandel	9	36
J Lohr 7 Oaks, Cabernet	14	49
Ca' Brigiano Montepulciano d'Abruzzo	8	28
Placido, Chianti	8	28

Espresso Bar

Cappuccino **\$5.25**
Latte **\$5.50**
Mocha **\$5.95**
Toffee Coffee **\$7.50**
Lodge Hot Chocolate **\$5.75**
Sm Chai Latte **\$5.50**
Kahlua & Coffee **\$9.50**
Irish coffee **\$10.50**
Cookies and Cream **\$7.50**
M & M **\$7.50**



Strawberry, Banana, Peach, or Mango Smoothie **\$6.50**
Add Protein \$1.75
Add Kale or Spinach \$.75

Hand Crafted Cocktails

Tavern Margarita – Fresh hand squeezed limes, oranges, & Lunazel **\$12**

Spicy Pineapple Margarita– Patron', Muddled pineapple, triplesec, fresh squeezed limes, jalapenos and a salted rim. **\$14**

Banner Elk Mary – Absolut, zing zang, worschester, tabasco, olives, & freshly squeezed lime juice garnished with a peppered rim **\$14**

Mimosa \$8

Mimosa Carafe \$33

