



A MIDKIFF FAMILY
ADVENTURE

A DINNER EXPERIENCE

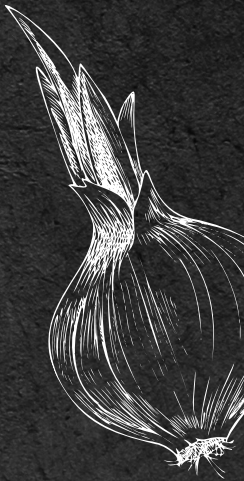
A CULINARY REBELLION



BANTY ROOSTER

EST. 2023

JOIN THE REBELLION



WEBSITE
www.banty-rooster.com



PHONE
570-524-9820 Ext. 3

DRINKS

BOTTOMLESS

SOUTHERN STYLE SWEET TEA
HOUSE BREWED, SWEET MINT TEA

UNSWEET TEA

HOUSE BREWED TEA, NO SUGAR ADDED

FOUNTAIN SODA

PEPSI, DIET PEPSI, CHERRY PEPSI, ROOT BEER, DR. PEPPER, SIERRA MIST, MOUNTAIN DEW, PINK LEMONADE

COFFEE

REGULAR OR DECAF

ALMOND MILK AVAILABLE FOR CREAMER SUBSTITUTE

BY THE GLASS

BOYLAN OLD FASHIONED SODA

VANILLA CREME, ORANGE CREME, GRAPE, CANE COLA, ROOT BEER, BIRCH BEER, GINGER ALE

MILK

CHOCOLATE MILK

HOT CHOCOLATE

TOPPED WITH WHIPPED CREAM AND CHOCOLATE

HOT TEA

AN ASSORTMENT OF TEA BAGS

FRENCH VANILLA CAPPUCINO

CAPPUCINO



DESSERTS

BLUEBERRY FLAPJACK CAKE 11

THICK, BUTTERY CAKE LAYERS INSPIRED BY FLAPJACKS BAKED WITH WILD MAINE BLUEBERRIES AND STACKED IN LAYERS ON TOP OF SMOOTH MAPLE CREAM

COOKIES AND MILK CAKE 11

TWO CAKE LAYERS, LOADED WITH CHOCOLATE CHIPS AND VANILLA WAFERS, SEPARATED BY A CREAMY LAYER OF MILK MOUSSE. TOPPED WITH MORE MOUSSE, CHOCOLATE DRIZZLE, AND EVEN MORE CHOCOLATE CHIPS

SKILLET COOKIE SUNDAE 9

CHOCOLATE CHIP COOKIE BAKED IN A SKILLET AND TOPPED WITH ICE CREAM, CHOCOLATE SYRUP, CARAMEL, AND WHIPPED CREAM

SALAD BAR

ALL YOU CAN EAT SALAD BAR 15

A LARGE SELECTION OF SALAD TOPPINGS FOR MIXED GREENS

DELI SALADS

CORNBREAD

SOUPS

+ ADD TO ANY MEAL FOR \$6 +

SIDES

+2

FRENCH FRIES, APPLE SAUCE, COLESLAW, MAC N CHEESE, MACARONI SALAD, HOMEMADE CHIPS, POTATO SALAD

+3

WAFFLE FRIES
SWEET POTATO FRIES
ONION RINGS
FRUIT SALAD

APPETIZERS

SOUTHERN BBQ PORK FRIES 17

TEMPURA BATTERED WAFFLE CUT FRIES
PILED HIGH WITH OUR FAMOUS SMOKED
PULLED PORK, BACON, CHEDDAR
CHEESE, AND JALAPENOS

SPINACH DIP 13 VG

FRESH SPINACH MIXED WITH A BLEND OF
THREE CHEESES, TOPPED WITH
MOZZARELLA AND TORCHED TIL BUBBLY
ADD EXTRA BREAD +2

**SMOKED, BONELESS, OR
CAULIFLOWER BITES 15**

YOUR CHOICE OF SMOKED OR BONELESS
WINGS, OR FRIED BATTERED
CAULIFLOWER
+ BUFFALO, BBQ, HONEY Q, GARLIC Q, YOSEMITES,
CHEESY PARM +

PUB PRETZEL STICKS 13 VG

SOFT ON THE INSIDE, CRISPY ON THE
OUTSIDE. SERVED WITH A HOUSE MADE
BEER CHEESE SAUCE AND MUSTARD

TRUFFLE FRIES 11 VG

OUR CLASSIC CUT FRIES TOPPED WITH A
DRIZZLE OF TRUFFLE OIL, PARMESAN
CHEESE, AND GREEN ONION

PORK POTATO SKINS 14

OUR FAMOUS PULLED PORK PILED OVER
CRISPY FRIED POTATO SKINS, TOPPED
WITH MELTED CHEDDAR CHEESE AND
BBQ SAUCE

PIZZA

MEDITERRANEAN CHICKEN PIZZA 17 GF

THIN CRISPY CAULIFLOWER CRUST TOPPED
WITH A WHITE SAUCE, TOMATOES, GRILLED
CHICKEN, MOZZARELLA, AND A BALSAMIC
REDUCTION

STEAK AND SHROOM PIZZA 18 GF

THIN CRISPY CAULIFLOWER CRUST
TOPPED WITH A GARLIC AOLI, SEARED
STEAK, SAUTEED ONIONS AND
MUSHROOMS, MOZZARELLA AND FETA
CHEESE, AND SCALLIONS

VEGGIE SUPREME PIZZA 16 VG GF

THIN CRISPY CAULIFLOWER CRUST
TOPPED WITH A CHEESY SPINACH
SAUCE, MIXED SAUTEED VEGGIES,
MELTED MOZZARELLA, AND OREGANO

TACOS

SERVED ON A FLOUR TORTILLA WITH
CHEDDAR CHEESE, LETTUCE, SALSA, AND
SOUR CREAM

CHICKEN TACO 4

FISH TACO 4

STEAK TACO 6

BROTH

CUP OR BOWL

CHILI 5 / 7 GF

CLASSIC HOUSE RECIPE CHILI CON
CARNE WITH A BIT OF SPICE

CHICKEN NOODLE 5 / 7

HOUSE MADE, AUTHENTIC, RUSTIC
CHICKEN NOODLE SOUP

TOMATO BASIL 5 / 7 VG GF

CREAMY TOMATO SOUP INFUSED WITH
BASIL

GREENS

RANCH, BLEU CHEESE, ITALIAN, FRENCH,
RASPBERRY VINAIGRETTE, LEMON VINAIGRETTE,
BALSAMIC VINAIGRETTE

GARDEN SALAD 6 VG

MIXED GREENS, CUCUMBER, CHERRY
TOMATO, CARROTS, RED ONION,
MOZZARELLA CHEESE, AND CROUTONS

AUTUMN APPLE SALAD 16 GF

MIXED GREENS, DRIED CRANBERRIES,
PUMPKIN SEEDS, DICED APPLES, GOAT
CHEESE, AND GRILLED CHICKEN.
SERVED WITH LEMON VINAIGRETTE
DRESSING

PEAR CRANBERRY SALAD 14 VG GF

MIXED GREENS, DRIED CRANBERRIES,
CANDIED WALNUTS, SLICED PEARS, AND
FETA CHEESE. SERVED WITH RASPBERRY
VINAIGRETTE DRESSING
+ ADD GRILLED CHICKEN \$3 +

CALIFORNIA CLUB SALAD 16 GF

MIXED GREENS, SMOKED BACON, CHERRY
TOMATOES, CUCUMBERS, RED ONIONS,
AVOCADO, HARD BOILED EGG,
MOZZARELLA CHEESE, AND GRILLED
CHICKEN. SERVED WITH BALSAMIC
VINAIGRETTE DRESSING



BURGERS

SERVED WITH HOUSEMADE CHIPS

BRUNCH BURGER 17

OUR CHUCK BRISKET SHORT RIB BURGER BLEND TOPPED WITH SMOKED BACON, SHREDDED POTATO HASH, AMERICAN CHEESE, AND AN OVEREASY EGG. SERVED ON AN EVERYTHING BAGEL

GARDEN DRESSED BURGER 15

BURGER TOPPED WITH AMERICAN CHEESE, MAYO, LETTUCE, TOMATO, AND ONION. SERVED ON A TOASTED BRIOCHE
ADD BACON +2

YOSEMITES BURGER 17

OUR SPECIAL BLEND BURGER TOPPED WITH SMOKED BACON, PEPPERJACK CHEESE, CRISPY FRENCH FRIED ONIONS, AND SOUTHWESTERN YOSEMITES SAUCE

RODEO CHEESEBURGER 16

OUR SPECIAL BLEND BURGER TOPPED WITH SMOKED BACON, AMERICAN CHEESE, BBQ SAUCE, AND AN ONION RING

CUBANO SANDWICH 16

PULLED PORK, CHIPPED HAM, HARD CIDER MUSTARD, DILL PICKLES, AND PROVOLONE CHEESE, INSIDE YOUR CHOICE OF CIABATTA

MARINATED PORTABELLA 15

GARLIC AND BALSAMIC MARINATED PORTABELLA MUSHROOM CAP, CHAR BROILED AND TOPPED WITH GOAT CHEESE, LETTUCE, TOMATO, ONION, AND GARLIC AOLI. SERVED ON A BRIOCHE BUN

SANDWICHES

SERVED WITH HOUSEMADE CHIPS

CHICKEN BACON RANCH WRAP 15

GRILLED CHICKEN BREAST OR FRIED CHICKEN, SMOKED BACON, MOZZARELLA CHEESE, LETTUCE, TOMATO, RED ONIONS, AND RANCH DRESSING. SERVED ON YOUR CHOICE OF WRAP

SMOKED BRISKET CHEESESTEAK 17

SHREDDED SMOKED BEEF BRISKET MIXED WITH SAUTEED ONIONS AND MUSHROOMS, GARLIC AOLI, AND PROVOLONE CHEESE ON A TOASTED SUB ROLL

CRAB CAKE SANDWICH 17

HOUSE MADE CRAB CAKE SEARED AND TOPPED WITH ARUGULA, TOMATO, RED ONION, AND REMOULADE ON A TOASTED BRIOCHE BUN

ULTIMATE GRILLED CHEESE 12

SOUSDOUGH BREAD BUTTERED AND GRILLED, TOPPED WITH AMERICAN AND AGED NEW YORK CHEDDAR.

+ADD TOMATO, ONION, LETTUCE, HONEY MUSTARD, BBQ SAUCE, BUFFALO SAUCE, HAM (+\$1), PULLED PORK (+\$1), OR BACON (+\$1)+

SALMON BLT** 17

GRILLED SALMON FILET, SMOKED BACON, MIXED GREENS, TOMATO, RED ONION, AND AOLI ON TOASTED WHEAT BREAD

ROASTED TURKEY BREAST PANINI 15

SLOW-ROASTED TURKEY BREAST, AMERICAN CHEESE, SMOKED BACON, LETTUCE, TOMATO, AND CRANBERRY MAYO. SERVED ON YOUR CHOICE OF CIABATTA

NASHVILLE HOT CHICKEN 15

HAND BREADED FRIED CHICKEN BREAST TOSSED IN BUFFALO SAUCE AND TOPPED WITH PEPPERJACK CHEESE, DILL PICKLES, JALAPENOS, LETTUCE, AND MAYO ON A TOASTED BRIOCHE BUN

PULLED PORK BBQ 13

AWARD WINNING SMOKED PORK SHOULDER IN OUR HOUSE BBQ SAUCE TOPPED WITH COLESLAW AND FRENCH FRIED ONIONS. PILED HIGH ON A BRIOCHE BUN

ENTREES

ALL ENTREES INCLUDE THE SOUP AND SALAD BAR

CHICKEN CAPRESE 23

FRESH GRILLED CHICKEN BREASTS TOPPED WITH MELTED MOZZARELLA CHEESE, BLISTERED CHERRY TOMATOES, FRESH BASIL AND BALSAMIC REDUCTION. SERVED WITH SAUTÉED VEGETABLES

SOUTHERN STYLE CHICKEN AND WAFFLES 20

HAND BREADED CHICKEN BREAST, APPLEWOOD SMOKED BACON, AND FRIED SWEET POTATOES SANDWICHED BETWEEN TWO BELGIAN WAFFLES AND TOPPED WITH A BATTERED ONION RING, A SUNNY EGG, AND MAPLE SYRUP DRIZZLE

SHRIMP AND SAUSAGE POLENTA 24

GRILLED ANDOUILLE SAUSAGE AND SAUTEED SHRIMP OVER CREAMY CHEDDAR POLENTA. FINISHED WITH SAUTEED PEPPERS AND ONIONS, SCALLIONS, AND A CHILI OIL DRIZZLE

FISH AND CHIPS 24

HUGE 11OZ BATTER DIPPED HADDOCK, SERVED WITH OUR CLASSIC CUT FRIES, HOUSE MADE SLAW, AND REMOULADE SAUCE

NY STRIP STEAK 28

BEAUTIFULLY MARBLED NEW YORK STRIP STEAK, GRILLED TO PERFECTION, TOPPED WITH AN HERBED BUTTER, AND SERVED OVER A POTATO HASH WITH GRILLED ASPARAGUS

MAKE IT A ROB (ADD SALMON) +6

COUNTRY FRIED PORK CHOP 26

HAND CUT BONE-IN FRENCHED PORK CHOP, BREADED, FRIED, AND RESTING OVER OUR CLASSIC CUT FRIES. TOPPED WITH PEPPER GRAVY AND SERVED WITH A SIDE OF GRILLED ASPARAGUS

GRILLED SALMON STIR FRY 25

GRILLED SALMON BASTED WITH ORANGE TERYAKI SAUCE AND SERVED OVER A BROWN RICE AND QUINOA BLEND. SERVED WITH MIXED SAUTÉED VEGETABLES

BACON AND BEEF MEATLOAF 23

OUR SMOKED BACON, GROUND AND BLENDED WITH LOCAL GROUND BEEF, BAKED INTO A CLASSIC AMERICAN MEATLOAF, AND SERVED OVER MASHED POTATOES. TOPPED WITH SAUTEED MUSHROOMS, BEEF GRAVY, AND FRENCH FRIED ONIONS

STUFFED POTATOES 22

A GIANT BAKED RUSSET POTATO STUFFED WITH YOUR CHOICE OF:

- BRISKET, SAUTEED ONIONS, AND CHEESE SAUCE
- SHAVED RIBEYE, SAUTEED PEPPERS AND ONIONS, CHEESE SAUCE
- GRILLED VEGGIES, FETA CHEESE
- PULLED PORK, FRENCH FRIES, COLESLAW, CHEESE SAUCE

