

Bantam

CHICKEN & DRINKS



Welcome to Bantam

CHICKEN & DRINKS

We recognize that every job in this restaurant demonstrates effort and skill. For that reason, we eliminated the wage gap between front of house and back of house.

When you leave a tip, you are tipping every person who had a part in your dining experience from dishwashers to bartenders. Thank you for supporting Bantam and the people who work here.

HEAD CHEF
Nicholas Thompson



20% gratuity added for parties of 6 or more.

APPETIZERS

Hushpuppies 13
Served with remoulade

Bread & Spread 8
Avenue seeded baguette and your choice of roasted red pepper walnut spread, herb oil with pomegranate reduction or lemon tarragon herb butter

Bread & Spread Trio 16
Two Avenue seeded baguettes, roasted red pepper walnut spread, herb oil with pomegranate reduction and lemon tarragon herb butter

French Fries 8
Served with house ranch

Cajun Fries 10
Served with house ranch

Garlic & Parmesan Fries 10
Served with house ranch

SALADS

Root Salad sm10/lg16
Kale, beets, carrots, blue cheese, candied walnuts, orange tarragon vinaigrette
Add fried chicken thigh +6 breast +8
Add rotisserie chicken +6

House Caesar Salad sm10/lg16
Romaine, brown butter Cajun croutons, Parmesan, house caesar dressing served with a lemon wedge
Add Fried chicken thigh +6 breast +8
Add Rotisserie chicken +6



SMALL PLATES

Salt Roasted Beets	14
<i>Beets, citrus, blackberry infused honey, herbs, pumpkin seeds, whipped goat cheese</i>	
Deviled Eggs.....	11
<i>Cage free egg, parmesan crisp, red pepper walnut spread, microgreens, toast</i>	
Pork Belly	17
<i>Grits, puffed barley grains, microgreens, pickled onion, herb oil</i>	
Three Cheese Mac & Cheese.....	19
<i>Tillamook sharp cheddar, gouda and gruyere mornay, rotini, parmesan sourdough crumble (Not so small)</i>	

SIDES

Mac & Cheese	10
<i>Tillamook sharp cheddar, gouda and gruyere mornay, rotini, parmesan sourdough crumble</i>	
Rotisserie Cauliflower	8
<i>Turmeric and oregano vinaigrette</i>	
Grits	7
<i>Organic grits, herbs</i>	
Baked Beans	7
<i>Black eye'd peas, onions, peppers, molasses, brown sugar and spices</i>	



FRIED CHICKEN

Hot Chicken21

Fried breast, house hot spice blend, house hot sauce, pickles; served on texas toast with a side of slaw

Make it extra Hot +\$3

Golden Chicken21

Fried breast, turmeric-jerk spice blend, house pineapple habanero hot sauce, pickled onion, scallion, lime wedges; served on texas toast with a side of slaw

(HOTTEST CHICKEN ON THE MENU)

Garlic Herb Chicken21

Fried breast, poultry spice blend, garlic, parmesan, herb oil, lemon wedges; served on texas toast with a side of slaw

Fried Chicken Meal26

Fried breast and thigh, slaw, biscuit, herb honey, pickles and your choice of side, small salad or fries

Mac & Cheese +\$3

Line-Cook Chicken Sandwich15

Fried thigh, pickles, lettuce, mayo on Martin's potato bun; served with fries

Make it Hot +\$3

Add Tabasco Mayo + \$1

Add American Cheese + \$2

Add Bacon +\$3

Deluxe Fried Chicken Sandwich21

Fried breast, American cheese, iceberg lettuce, fried egg, bacon, mayo on an Avenue Bread bun; served with fries

◆ ROTISSERIE CHICKEN ◆

Rotisserie Chicken Family Meal38

Salt & pepper whole rotisserie chicken, slaw, two biscuits, honey, choice of sauce and choice of two sides

Mac & Cheese +\$3

Rotisserie Chicken Half Meal26

Salt & pepper half rotisserie chicken, slaw, biscuits, honey, choice of sauce and choice of side

Mac & Cheese +\$3

WEEKDAY SPECIAL

WEDNESDAY & THURSDAY

Chicken & Waffles	24
<i>Tellicherry pepper waffles, fried chicken breast, herb honey butter, bourbon maple syrup</i>	

SAUCES

Rotisserie Meal Sauces

<i>White Wine Pan Sauce</i>	3
<i>Momma's BBQ</i>	2

Dipping Sauces

<i>Remoulade</i>	2
<i>House Ranch</i>	2
<i>Tabasco Mayo</i>	1
<i>Herb Honey</i>	2
<i>Regular Honey</i>	1
<i>Habanero Pineapple Hot Sauce</i>	3
<i>House Hot Sauce</i>	3

NA Beverages

Mexican Coke	4
Ginger Beer	4
Diet Coke	3
Sprite	3
Cucumber Pineapple Fizz	5
House Sparkling Lemonade	5
Shirley Temple	5
Iced Tea	3
Arnold Palmer	5
House Squeezed Juice (orange or grapefruit) ..	5
Hot Tea	3
Coffee	3
Milk	2
Housemade Mineral Water	2

HAPPY HOUR

WEDNESDAY & THURSDAY

4-6pm

DINE-IN ONLY

FOOD

Fried Chicken Meal	22
Hot Chicken	18
Mac & Cheese Side	8
Hushpuppies	9
Bread & Spread	6
Caesar Salad	6
French Fries	6

DRINKS

Gettin Acquainted	10
Sitting Under the Apricot Tree.....	10
Rubyfruit Jungle	11



\$10 Off

Bottles of Wine



Bantam
CHICKEN & DRINKS

BEER & WINE

ASK ABOUT OUR ROTATING
DRAFT BEER AND CIDER!

WINE BY THE GLASS

House Red	8
House White	8
Kind Stranger Rosé	9
Aquila del Torre Sauvignon Blanc	11
Kiona Cabernet Sauvignon	15
Love and Squalor Pinot Noir	13
Baer Shard Chardonnay	15
Sonder Field Blend	14
Vin de Days Blanc	14
Illahe Pinot Gris	12
Capitol Fizz	8
de Faveri Prosecco	10

WINES BY THE BOTTLE

Kiona Cabernet Sauvignon	45
Baer Shard Chardonnay	45
Aquila del Torre Sauvignon Blanc	33
Kind Stranger Rosé	27
Vin de Days Blanc	42
Love and Squalor Pinot Noir	40
Illahe Pinot Gris	35
Sonder Field Blend	42
Sonder Grenache	52
Cor Malbec	45
de Faveri Prosecco	32



SEASONAL COCKTAILS

- Daywalker* 11
Mezcal, lime, grapefruit, campari, bitters
- Spicy Enough* 12
Habanero-infused tequila, Ancho Reyes, lime, agave
- Gold Linen* 11
Earl Grey-infused gin, St. Germaine's, lime, cucumber
- No Scurvy* 10
Plantation Original Dark, Smith & Cross, lime, orange, pineapple, grenadine, house-made pimento bitters
- Bacciadonne* 15
Cynar, Amaro Montenegro, lime, house-made beer syrup, ginger beer

BANTAM CLASSICS

- Tell Me a Riddle* 13
Empress Gin, Creme de Violette, peach, mint
- Getting Acquainted* 11
Aviation Gin, Aperol, lemon, bitters
- Rubyfruit Jungle*..... 12
Ketel One, lavender, lemon, grapefruit, aquafaba
- Troublesome Creek* 12
Makers Mark, grapefruit, honey jasmine syrup, lemon
- Garden G&T* 12
Tanqueray, aromatic tonic, small garden
- Sitting Under the Apricot Tree* 11
4 Roses, apricot liqueur, sugar, bitters



TB

THE MOMENT ONE LEARNS A LANGUAGE, COMPLICATIONS SET IN.