

BAO BUNS

PORK BELLY BAO | 14

pork belly, shaved onion, pineapple, peanuts, cilantro

AVOCADO BAO (vg) | 11

crispy avocado, bbq sauce, shaved onion, pickles

FRIED CHICKEN BAO | 14

crispy fried chicken, korean style sweet+ spicy sauce, pickles

COLD

GARLIC CUCUMBERS (v, gf) | 5

cucumber, soy-ginger dressing, sesame seeds, lemon

CHARRED OCTOPUS (gf) | 19

charred octopus, peanut-edamame hummus, fresh salad

MISO CAESAR SALAD (vg, gf*) | 16

napa cabbage, baby kale, miso caesar dressing, crunchy crouton crumbs

KOMBU CELERY (v, gf) | 8

celery, sesame-soy dressing, furikake, vegan miso aioli

MAINS

THE GALLOWS

OUR WAY BURGER* (gf*) | 17

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

AHI TUNA POKE BOWL* (gf v*) | 19

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

DAN DAN NOODLES | 20

spicy szechuan chicken ragu, ramen noodles, peanuts

PORK BELLY RAMEN* (gf*,v*) | 22

spicy mushroom broth, ramen noodles, braised pork belly, soft egg*

FRIED CHICKEN | 19

crispy chicken thighs, soy-garlic glaze, braised kale, griddled bao buns, miso-honey butter

FILIPINO STYLE BBQ SHORT RIBS(gf) | 29

boneless braised short ribs, filipino-style bbq sauce, sweet potato pavé, shaved brussels

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

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

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

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

HOT

SALT + PEPPER SHRIMP (gf) | 18

crispy wok-fried shrimp, green onion, jalapeño, indonesian sauce (spicy)

THAI CHICKEN CABBAGE WRAPS (gf) | 14

savory chicken stuffed napa cabbage rolls, basil, serrano chili

CAULIFLOWER OKONOMIYAKI (v*) | 16

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

COCONUT CALAMARI (gf) | 18

fried calamari, toasted coconut, jalapeño relish, banyan special sauce, lemon

MUSHROOM FRIED RICE* (gf, vg, v*) | 13

veggie fried rice, soy-braised shiitake mushrooms, soft egg*

ROASTED BRUSSELS (vg, v*,) | 14

garlic-roasted brussels sprouts, sweet + spicy glaze, fried shallots

SIDES

WHITE RICE (gf, v) | 4

steamed white rice, sesame seeds

"CHEESEY" PUFFS(gf*, v)| 6

crispy rice paper, togarashi, nutritional yeast

VEGGIE FRIED RICE (v, gf) | 8

white rice, banyan veggie mix, garlic, ginger, hoisin

FRENCH FRIES (v, gf) | 4

sea salt or togarashi

BRAISED KALE (gf, vg) | 6

mushroom broth, chilis

RAMEN NOODLES (vg, v* gf*) | 8

ramen or rice noodles spicy hoisin sauce, green onion

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

HOUSE COCKTAILS | 13

SUPREME LEADER

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

SPRITZ ME BABY "ONE MORE TIME"

rotating seasonal spritz

OUR PAINKILLER

house infused 5-spice rum, pineapple, lime, orange

THE FALL GUY

bourbon, rye, punt e mes, apple-infused aperol

SAKE SANGRIA

white wine, sake, lychee nectar, lime, simple, soda

PRETTY IN PURPLE

white rum, pineapple, spices, butterfly pea flower, hibiscus

WILDFIRE

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

PERFECT PAIR

ginger-infused gin, lemon, simple, pear puree

SPARKLING WINE

Monstarra

Cava NV SP 11 | 44

Stephane Tissot (Rosé)

Crémant du Jura Extra Brut NV FR 65

Gusbourne

Brut Reserve '15 UK 85

WHITE WINE

Broadbent Dao White

Vinho Verde '19 PT 11 | 44

DeWetshof Bon Vallon

Chardonnay '20 SA 13 | 52

Domaine Clos des

Rochers 13 | 52

Auxerrois '19 LU

Francois Crochet

Sancerre '20 FR 65

Brendan Stater-West

"Les Chapaudaises" 90

Chenin Blanc '17 FR

ROSE WINE

Maison Saint AIX

Grenache, Cinsault, Syrah '19 FR 12 | 48

Clos Fornelli Vin de

Corse 50

Sciaccarellu, '20 FR

RED WINE

Paolo Scavino

Barbera d'Alba '17 IT 13 | 52

Weinert Carrascal

Cabernet '18 AR 12 | 48

Capanna

Brunello Di Montalcino '16 IT 90

DRAFT BEER

Kirin Ichiban

Lager, JAPAN 4

Jack's Abby House Lager

Lager, MA 7

Exhibit A Cat's Meow

New England IPA, MA 8

Lamplighter Cuppa

Brown Ale + Cold Brew Coffee 7

BOTTLES + CANS

Lamplighter Rabbit

Rabbit 8

Rabbit

DIPA, MA 16oz 7

Nightshift Whirlpool

Juicy Pale Ale, MA 16oz 6

Citizen Cider

Cider, VT 12oz 6

Stillwater Extra Dry

Sake Saison, MD 16oz 6

SAKE

Panda Cup Sake 180ml

Junmai, Japan 12

Soto Sake 300ml

Junmai Daiginjo, Japan 30

SCAN TO VIEW MENUS



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