

## SNACKS

**BAVARIAN PRETZEL BITES** .....\$6.5 reg \$9.5 lrg  
German rosemary mustard, Gruyere fondue

**CHILE CON QUESO** .....\$6.5  
A blend of cheese with fire-roasted chiles & tomatoes, tortilla chips

**CHICHARRONES** .....\$4  
Fried pork skins, chili powder, lime, Valentina hot sauce

**BEET HUMMUS** .....\$7.5  
Grilled pita bread, carrot sticks, English cucumber

**MAC & CHEESE BITES** .....\$8  
Crispy breaded Blatt Mac, sriracha ranch, chives

**BUFFALO CHACHOS** .....\$10  
Potato chips, applewood-smoked bacon, sriracha buffalo, blue cheese sauce & crumbles, chives

### HAND-CUT FRIES

Classic \$6.5

Garlic Parmesan or Truffle \$7.5

#### CHOOSE 3 SAUCES

smoked ketchup • chili con queso  
parmesan-peppercorn aioli • ranch  
bacon ranch • sriracha ranch  
honey mustard • sriracha buffalo

### DIXIE-FRIED CHICKEN STRIPS

Choice of sriracha buffalo or Blatt BBQ, tossed or on the side, served with bacon ranch, blue cheese or honey mustard \$12  
Choice of hand-cut fries or GF celery & carrot crudité

## SOUP & SALADS

**BEER CHEESE SOUP** .....\$5 cup \$7 bowl  
Havarti, lager, smoked paprika, chives, grilled pretzel bread

**GF SIMPLE SALAD** .....\$5  
Boston lettuce, tomato, red onion, English cucumber, brioche-herb croutons, choice of dressing

**GF GRILLED WEDGE** .....\$8  
Flash-grilled iceberg lettuce, applewood-smoked bacon, boiled egg, tomato, blue cheese crumbles, chives, bacon Russian dressing

**GF CHOPPED SALAD** .....\$11  
Boston lettuce, spinach, applewood-smoked bacon, boiled egg, tomato, red onion, English cucumber, carrot, peas, blue cheese crumbles, brioche-herb croutons, choice of dressing

**GF KALE CAESAR** .....\$11  
Boston lettuce, baby kale, shaved fennel, Grana Padano cheese, brioche-herb croutons, citrus caesar dressing

#### GF DRESSINGS

ranch • dill ranch • bacon ranch  
blue cheese • citrus caesar • bacon Russian  
V sherry dijon vinaigrette

#### ADD TO ANY SALAD

Dixie-fried chicken strips \$4  
GF Indian-spiced grilled chicken \$4  
GF grilled chicken \$4 • applewood-smoked bacon \$3

# BLATT

## BEER & TABLE

## THE CLASSICS

### SAUSAGE ON A STICK \$13

Beer-braised bratwurst, knackwurst sausage, jalapeño Polish sausage & smoked kielbasa sausage, sautéed cabbage, dill potato salad, German rosemary mustard, smoked ketchup

### CHICKEN & WAFFLES \$13

Dixie-fried chicken strips, jalapeño corn bread waffle, honey-orange butter, black pepper gravy, maple syrup

### BEER-BATTERED FISH & CHIPS \$15

White cod, creamy coleslaw, hand-cut fries, malt vinegar aioli

### SCHNITZEL & SPÄTZLE \$14

Crispy breaded pork loin, German dumplings & smoked kielbasa sausage, green peas, Gruyere béchamel, charred lemon

## BLATT MAC & FRIENDS

### BLATT MAC \$10

Cavatappi pasta, cheddar béchamel, crispy panko & havarti crust, smoked paprika, chives

### TRUFFLE MAC \$13

Blatt Mac with applewood-smoked bacon, peas, truffle oil

### BUFFALO BLUE MAC \$14

Blatt Mac with Dixie-fried chicken, sriracha buffalo, blue cheese sauce & crumbles



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**V** Vegetarian **V** Vegan **GF** Gluten Free

## ON A BUN

Includes choice of one side.  
GF Substitute a gluten-free bun +\$2

**BLATTWURST** .....\$9  
Jalapeño Polish sausage or beer-braised bratwurst, pretzel bun, caraway kraut, German rosemary mustard

**GF CHAR-GRILLED CHICKEN** .....\$11.5  
Indian spiced, brioche bun, Boston lettuce, tomato, pickled fennel & red onion, aged white cheddar, mango chutney, cilantro

**DIXIE-FRIED CHICKEN** .....\$11  
Brioche bun, Boston lettuce, tomato, red onion, garlic dill pickles, mayonnaise

**DIRTY BIRD** .....\$12  
Dixie-fried chicken, applewood-smoked bacon, brioche bun, Boston lettuce, tomato, red onion, sriracha buffalo, blue cheese sauce

**V VEGAN CURRYWURST** .....\$8.75  
Pretzel bun, caraway kraut, German rosemary mustard

**V ROOT BURGER** .....\$10.5  
Red quinoa & roasted beet, oat-topped wheat bun, tomato, red onion, garlic dill pickles, veganaise, sprouts

**GF BLATT BURGER\*** .....\$12.5  
Angus beef cooked medium, brioche bun, Boston lettuce, tomato, Guinness-braised onions, garlic dill pickles, parmesan-peppercorn aioli  
Add applewood-smoked bacon, aged white cheddar or fried egg +\$1 each

**GF BACKYARD BURGER\*** .....\$12  
Angus beef cooked medium, brioche bun, Boston lettuce, tomato, red onion, garlic dill pickles, smoked ketchup, yellow mustard  
Add applewood-smoked bacon, aged white cheddar or fried egg +\$1 each

**GF BORDER BURGER\*** .....\$13  
Angus beef cooked medium, brioche bun, Boston lettuce, tomato, red onion, crispy poblano pepper, jalapeños, sriracha ranch, chipotle aioli  
Add applewood-smoked bacon or fried egg +\$1 each

**FISH SLIDERS** .....\$12  
Beer-battered white cod, split top slider buns, Boston lettuce, tomato, red onion, garlic dill pickles, malt vinegar aioli  
Add applewood-smoked bacon +\$1

### ON A BUN SIDES

classic hand-cut fries  
garlic parmesan fries (+\$1.5)  
truffle hand-cut fries (+\$1.5)  
GF creamy coleslaw  
GF dill potato salad  
GF sautéed cabbage  
GF veggie crudité with dill ranch  
GF simple salad (+\$2)  
beer cheese soup (+\$2)



**FANCY THIS**  
Find Lunch and Happy Hour menus on the back.



**WE BOUGHT A BARREL**  
Now pouring Jack Daniel's Single Barrel Whiskey, an exclusive barrel we hand-picked just for you. Try our Blatt Whiskey Tasting Flight or Tennessee Minbattan.



**DESSERTS**  
Find on a separate menu.

\*Consuming raw or under-cooked meat and seafood may increase your risk of foodborne illness.

GF These items can be made gluten-free upon request. Our suppliers certify these ingredients are gluten-free. Our kitchen is not flour-free, and cross-contamination is possible. Please notify your server of food allergies prior to ordering. We are not responsible for allergic reactions to ingredients used in our menu items.