BLATT
BEER & TABLE

SNACKS

BAVARIAN PRETZEL BITES ..... *$7 reg $10 lrg*
German rosemary mustard, Gruyere fondue

MAC & CHEESE BITES *$9*
Crispy breaded Blatt Mac, sriracha ranch, smoked paprika chives

DIXIE-FRIED CHICKEN STRIPS & DIPS *$12*
Choice of sriracha buffalo or Blatt BBQ, tossed or on the side, served with bacon ranch, blue cheese or honey mustard
Add choice of hand-cut fries or GF celery & carrot crudite +$3

HAND-CUT FRIES
Classic *$6.5*
Garlic Parmesan or Truffle *$7.5*

CHOOSE 3 SAUCES
smoked ketchup • ranch
parmesan-peppercorn aioli
bacon ranch • sriracha ranch
honey mustard • sriracha buffalo

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 CHOPPED SALAD *$13*
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 DRESSINGS
ranch • dill ranch
blue cheese • bacon ranch
V sherry dijon vinaigrette

ADD TO ANY SALAD
Dixie-fried chicken strips $6
GF Indian-spiced grilled chicken $6
GF grilled chicken $6
applewood-smoked bacon $3

ON A BUN

Includes choice of one side.
GF Substitute a gluten-free bun +$1

BLATTWURST *$12*
Jalapeño Polish sausage or beer-braised bratwurst, pretzel bun, caraway kraut, German rosemary mustard

GF BLATT BURGER* *$15.5*
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* *$15*
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 CHAR-GRILLED CHICKEN *$14*
Indian spiced, brioche bun, Boston lettuce, tomato, pickled fennel & red onion, aged white cheddar, mango chutney, cilantro

DIXIE-FRIED CHICKEN *$14*
Brioche bun, Boston lettuce, tomato, red onion, garlic dill pickles, mayonnaise

DIRTY BIRD *$15*
Dixie-fried chicken, applewood-smoked bacon, brioche bun, Boston lettuce, tomato, red onion, coleslaw, sriracha buffalo, blue cheese sauce

HAPPY HOG *$14*
Smoked pulled pork, Blatt BBQ sauce, brioche bun,creamy coleslaw, garlic dill pickles, french fried onions, chipotle aioli

V ROOT BURGER *$13*
Red quinoa & roasted beet, oat-topped wheat bun, tomato, red onion, garlic dill pickles, veganaise, sprouts

ON A BUN SIDES
classic hand-cut fries • garlic parmesan or truffle hand-cut fries (+$1.5)
GF creamy coleslaw • GF dill potato salad
GF veggie crudité with dill ranch
GF sautéed green beans (+$1)
GF herb-roasted fingerling potato (+$1)
GF simple salad (+$1)
beer cheese soup (+$2)

BLATT MACS

BLATT MAC *$13*
Cavatappi pasta, cheddar béchamel, crispy panko & havarti crust, smoked paprika, chives

TRUFFLE MAC *$16*
Blatt Mac with applewood-smoked bacon, peas, truffle oil, smoked paprika, chives

BUFFALO BLUE MAC *$17*
Blatt Mac with Dixie-fried chicken, sriracha buffalo, blue cheese sauce & crumbles, smoked paprika, chives

MANHANDLER MAC *$18*
Blatt Mac with smoked pulled pork, smoked kielbasa sausage, Blatt BBQ sauce, red onion, garlic dill pickles

YOUNGSTERS

CHICKEN STRIPS *$7*
BUTTERED NOODLES *$5*
CHEESEBURGER *$7*
MAC & CHEESE *$7*
GRILLED CHEESE *$6*

DESSERTS

IRISH BROWNIE *$8*
Guinness batter brownie, Irish ice cream, toasted pecans, Jameson caramel sauce, smoked sea salt

(Please allow 15 minutes)

BEER FLOAT *$8.5*
Vanilla ice cream, Samuel Smith's Organic Chocolate Stout

SPRECHER ROOT BEER FLOAT *$5*
Vanilla ice cream

Scan for Beer & Drinks Menus

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Vegetarian *V Vegan* *GF Gluten Free* *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.*
**Consuming raw or under-cooked meat and seafood may increase your risk of foodborne illness.Please notify your server of food allergies prior to ordering.*
We are not responsible for allergic reactions to ingredients used in our menu items.

FC 07.2022

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