

BLATT

BEER & TABLE

SNACKS

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

MAC & CHEESE BITES \$9.5
Crispy breaded Blatt Mac, sriracha ranch, smoked paprika chives

DIXIE-FRIED CHICKEN STRIPS & DIPS \$13
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 \$7
Garlic Parmesan or Truffle \$8

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** \$6
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 \$7
GF grilled chicken \$7
applewood-smoked bacon \$3

BLATT MACS

♦ BLATT MAC \$14

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

TRUFFLE MAC \$17

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

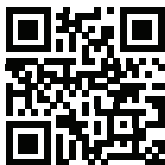
BUFFALO BLUE MAC \$18

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

MANHANDLER MAC \$19

Blatt Mac with smoked pulled pork, smoked kielbasa sausage, Blatt BBQ sauce, red onion, garlic dill pickles

Scan for
Beer &
Drinks
Menus



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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 +\$2, 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 +\$2, aged white cheddar or fried egg +\$1 each

GF **CHAR-GRILLED CHICKEN** \$15
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, veganise, 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 **♦** simple salad (+\$1)

beer cheese soup (+\$2)

YOUNGSTERS

CHICKEN STRIPS \$8 **CHEESEBURGER** \$8

BUTTERED NOODLES \$6 **MAC & CHEESE** \$7

GRILLED CHEESE \$7

DESSERTS

IRISH BROWNIE \$10

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

♦ 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.