

BLATT
BEER & TABLE

»—*Event*—«
MENU

SNACKS

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

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

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

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

THE CLASSICS

GF **CHOPPED SALAD** Boston lettuce, spinach, applewood-smoked bacon, boiled egg, tomato, red onion, English cucumber, carrot, peas, blue cheese crumbles, brioche-herb croutons, choice of dressing: ranch, dill ranch, bacon ranch, blue cheese, citrus caesar, bacon Russian, ♻️ sherry dijon vinaigrette *\$11*

Add Dixie-fried or GF Indian-spiced grilled chicken \$4 each

BEER-BATTERED FISH & CHIPS White cod, creamy coleslaw, hand-cut fries, malt vinegar aioli *\$15*

View more favorites on the back →



♻️ *Vegetarian*

V *Vegan*

GF *Gluten Free*

ON A BUN

Served with hand-cut fries

- GF BLATT BURGER*** Angus beef cooked medium, brioche bun, Boston lettuce, tomato, Guinness-braised onions, garlic dill pickles, parmesan-peppercorn aioli **\$12.5**
Add applewood-smoked bacon or aged white cheddar \$1 each
Substitute a gluten-free bun \$2

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

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

- GF CHAR-GRILLED CHICKEN** Indian spiced, brioche bun, Boston lettuce, tomato, pickled fennel & red onion, aged white cheddar, mango chutney, cilantro **\$11.5**
Substitute a gluten-free bun \$2

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

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

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

**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 inform a manager of all food allergies.*



#blattbeer