

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

BBQ CHICKEN FLATBREAD.....\$11
Smoked chicken, havarti cheese, red onion, banana peppers, Blatt BBQ and blue cheese sauces, 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 🍷 celery & carrot crudité

SOUP & SALADS

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

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

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

🍷 **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

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

🍷 DRESSINGS

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

ADD TO ANY SALAD

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

BLATT

BEER & TABLE

THE CLASSICS

SCHNITZEL & SPÄTZLE \$14

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

SAUSAGE ON A STICK \$13

Beer-braised bratwurst & 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

DOWN SOUTH PORK \$12.5

Smoked pulled pork, jalapeño corn bread waffle, Blatt BBQ sauce, creamy coleslaw, red onion, garlic dill pickles, served open faced, choice of side

🍷 BBQ BRICK CHICKEN \$17.5

Half of a smoked chicken, dill potato salad, creamy coleslaw

BEER-BATTERED FISH & CHIPS \$15

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

🍷 CRISPY SKIN SALMON \$20

Pan-seared, coconut black lentils, curry roasted carrots, charred lemon sauce

🍷 VEGAN PLATE \$14

Beet hummus, grilled pita bread, coconut black lentils, English cucumber, curry-roasted carrots

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

MANHANDLER MAC \$15

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

BUFFALO BLUE MAC \$14

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

🍷 Vegetarian 🍷 Vegan 🍷 Gluten Free

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

🍷 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.

ON A BUN

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

BLATTWURST.....\$9
Beer-braised bratwurst or smoked kielbasa sausage, pretzel bun, caraway kraut, German rosemary mustard

🍷 **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

🍷 **MANHANDLER**.....\$11
Smoked pulled pork, smoked kielbasa sausage, red onion, garlic dill pickles, Blatt BBQ sauce

TIPSY CUBAN.....\$12
Smoked pulled pork, smoked kielbasa sausage, pretzel bun, red onion, garlic dill pickles, Gruyere cheese, Dijon mustard, served over Beer Cheese Soup

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

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

🍷 **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

🍷 **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

🍷 **BORDER BURGER***.....\$13
Angus beef cooked medium, brioche bun, Boston lettuce, tomato, red onion, crispy poblano pepper rajias, fire-roasted chile con queso, 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 or truffle hand-cut fries (+\$1.5)
🍷 creamy coleslaw • 🍷 dill potato salad • 🍷 sautéed cabbage
🍷 veggie crudité with dill ranch • 🍷 🍷 curry-roasted carrots
🍷 🍷 coconut black lentils (+\$1.5) • 🍷 🍷 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 Minhattan.

DESSERTS

Find on a separate menu.