

## SNACKS

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

**CHILE CON QUESO**.....\$8  
A blend of cheese with fire-roasted chiles & tomatoes, tortilla chips

**DEVILED EGGS**.....\$8.5  
Traditional deviled egg, smoked pulled pork, chicharrónes, creamy coleslaw, hot sauce reduction, chives

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

**BUFFALO CHACHOS**.....\$13  
Potato chips, applewood-smoked bacon, sriracha buffalo, blue cheese sauce & crumbles, chives

**CHARBUFF WINGS**.....\$13  
Smoked chicken wings, choice of Gochujang, sriracha buffalo, or Blatt BBQ sauce, veggie crudité, served with ranch or blue cheese dressing

**SMOKED ARTICHOKE DIP**.....\$15  
Smoked artichoke, baby spinach, cheesy béchamel, aioli, truffle oil, crispy panko, smoked paprika tortilla chips, grilled pita

**SRIRACHA GARLIC SHRIMP**.....\$15  
Crispy breaded bite-size shrimp tossed in creamy sriracha sauce, garlic, blue cheese crumbles

### NATURAL 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

## DIXIE-FRIED CHICKEN STRIPS & DIPS

Choice of sriracha buffalo or Blatt BBQ, tossed or on the side, served with bacon ranch, blue cheese or honey mustard \$13

## 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 SPINACH SALAD**.....\$14  
Baby spinach & kale, applewood-smoked bacon, tomato, red onion, apple, goat cheese, toasted walnuts, sherry dijon vinaigrette

**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 KALE CAESAR**.....\$12  
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  
V sherry dijon vinaigrette

### ADD TO ANY SALAD

Dixie-fried chicken strips \$6  
GF Indian-spiced grilled chicken \$7  
GF grilled chicken \$7 • grilled salmon \$9  
applewood-smoked bacon \$3

# BLATT

BEER & TABLE

## THE CLASSICS

### V VEGGIE FLATBREAD \$17

Vegan pesto, cremini mushroom, red onion, Calabarian chiles, fire roasted tomatoes, artichoke, chive  
Add Havarti +\$2

### DIXIE-FRIED CHICKEN STRIPS & SIDE \$16

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

### SCHNITZEL & SPÄTZLE \$18

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

### CHICKEN & WAFFLES \$17

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

### DOWN SOUTH PORK \$16

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

### BEER-BATTERED FISH & CHIPS \$18

White cod, creamy coleslaw, hand-cut fries, tartar sauce

### CEDAR PLANK SALMON \$23

Grilled, herb-roasted fingerling potato, sautéed baby green beans, fennel orange butter

## BLATT MACS

### V 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

### BUFFALO BLUE MAC \$18

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

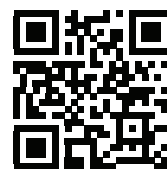
### MANHANDLER MAC \$19

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



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Scan for  
Beer, Drinks,  
Happy Hour  
& Dessert Menus

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 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.

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 BORDER BURGER\***.....\$16  
Angus beef cooked medium, brioche bun, Boston lettuce, tomato, red onion, crispy poblano pepper rajas, fire-roasted chile con queso, chipotle aioli  
Add applewood-smoked bacon+\$2, or fried egg +\$1

**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

**TIPSY CUBAN**.....\$15  
Smoked pulled pork, smoked kielbasa sausage, pretzel bun, red onion, garlic dill pickles, Gruyere cheese, Dijon mustard, served over Beer Cheese Soup

**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 sautéed green beans (+\$1) • GF herb-roasted fingerling potato (+\$1)  
GF simple salad (+\$1) • beer cheese soup (+\$2)

## YOUNGSTERS

Served with choice of fries or veggie sticks

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

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

GRILLED CHEESE.....\$7