



# BRUNCH

Saturday & Sunday, 10 a.m.-3 p.m.

## PROVISIONS

### THE STANDARD.....\$11

Two eggs any style, German breakfast potatoes with bacon vinaigrette, smoked kielbasa or applewood smoked bacon, toast

### CHICKEN N' BISCUITS.....\$13

Buttermilk biscuit, Dixie-fried chicken, whipped orange butter, Louisiana sweet heat sauce, side item

### THE BLATTIATOR.....\$15

Buttermilk biscuit, over-easy egg, hash browns, white cheddar, applewood smoked bacon, honey ham, Guinness-braised onions, sausage gravy, side item

### DOWN SOUTH SUNRISE.....\$15

Smoked pulled pork, over-easy eggs, jalapeño corn bread waffle, Blatt BBQ sauce, hash browns, black pepper gravy, chives, side item

### THE CURE BURGER.....\$16

Angus beef cooked medium, brioche bun, over easy egg, Guinness braised onions, garlic dill pickles, parmesan peppercorn aioli, honey-ham, applewood smoked bacon, breaded mac and cheese balls, side item

### SIDES

**GF** **V** fresh fruit

German breakfast potatoes with bacon vinaigrette  
applewood smoked bacon

kielbasa sausage

classic hand-cut fries

garlic parmesan fries (+\$1.5)

truffle hand-cut fries (+\$1.5)

**GF** **V** simple salad (+\$1)

beer cheese soup (+\$2)

**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. Vegan ingredients share the same flyer space as non-vegan ingredients.

Please notify your server of food allergies prior to ordering. We are not responsible for allergic reactions to ingredients used in our menu items.

## LIBATIONS

### BUBBLY BAR

Brut with your choice of juice,  
seasonal fruit \$6

Carafe \$22

### MIMOSA

Brut, orange juice \$5.5

Carafe \$21

### SPIKED COFFEE

Hazelnut Espresso Vodka, coffee,  
whipped cream, nutmeg \$7

### MICHELADA

Modelo Especial, Clamato, lime juice,  
tajin, salt rim \$6

### BLOODY MARY

House-made bloody mary mix, vodka,  
celery, pickle, olive, peppercornini \$8  
Sub Crater Lake Hatch Chile Vodka +\$2

### RED BEER

Dogfish SeaQuench, house-made bloody  
mary juice, charred jalapeño,  
tajin lime wedge \$8

### BEERMOSA

Revolver Blood & Honey, Triple Sec,  
orange juice \$8

## LIL BRUNCH

Choice of fruit, bacon, toast, fries or veggie sticks

FRENCH TOAST \$6

SCRAMBLED EGGS \$5