



BRUNCH

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

SNACKS

☛ DONUT HOLES.....\$8

Cake donut, powdered sugar, lemon icing, mint

☛ YOGURT PARFAIT.....\$7.5

Vanilla yogurt, granola, fresh berries

BREAKFAST FRIES.....\$12

Garlic parmesan fries, over easy egg, chile con queso, black pepper gravy, cheddar cheese, tomato, red onion, applewood smoked bacon, chicharrón, chives, smoked paprika

☛ BAVARIAN PRETZEL BITES \$6.5 reg \$9.5 lrg

German rosemary mustard, Gruyère fondue

☛ CHILI CON QUESO.....\$6.5

A blend of cheese with fire-roasted chilis & tomatoes, tortilla chips

☛ MAC AND CHEESE BITES.....\$8

Crispy breaded Blatt Mac, sriracha ranch, smoked paprika, chives

DIXIE-FRIED CHICKEN STRIPS.....\$13

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 celery & carrot crudité

DEVILED EGGS.....\$8

Traditional deviled egg, smoked pulled pork, chicharróns, creamy coleslaw, hot sauce reduction, chives

GF V VEGGIE FLATBREAD.....\$11

(Can be made Vegan by removing cheese) Vegan pesto, mushrooms, red onion, Calabarian chiles, fire-roasted tomatoes, artichokes, Havarti cheese, chive

☛ SMOKED ARTICHOKE DIP.....\$12

Smoked artichoke, baby spinach, cheesy bechamel, aioli, truffle oil, crispy panko, smoked paprika tortilla chips, grilled pita *add lump crab \$5*

SALADS

BEER CHEESE SOUP.....\$5 cup \$7 bowl

Havarti, lager, smoked paprika, chives, grilled pretzel bread

GF CHOPPED SALAD.....\$11

Boston lettuce, spinach, applewood-smoked bacon, boiled egg, tomato, red onion, English cucumber, carrot, peas, blue cheese crumble, brioche-herb croutons, choice of dressing

GF SPINACH SALAD.....\$13

Baby spinach & kale, applewood-smoked bacon, tomato, red onion, apple, goat cheese, toasted walnuts, sherry dijon vinaigrette

GF KALE CAESAR.....\$11

Boston lettuce, baby kale, shaved fennel, Grana Padano cheese, brioche-herb croutons, citrus Caesar dressing

GF ☛ SIMPLE SALAD.....\$5.5

Boston lettuce, tomato, red onion, English cucumber, brioche-herb croutons, choice of dressing

GF DRESSINGS

ranch • dill ranch • bacon ranch

blue cheese • citrus caesar

V sherry dijon vinaigrette

ADD TO ANY SALAD

Dixie-fried chicken strips \$4

GF Indian-spiced grilled chicken \$4

GF grilled chicken \$4 • grilled salmon \$8

applewood-smoked bacon \$3

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, pepporoncini \$8
Sub Crater Lake Hatch Chile Vodka +\$2

THE VBO

Vanilla Bean Blonde Ale, Orange Juice \$8

RED BEER

Devil's Gap Jalapeno Ale, house-made bloody mary juice, charred jalapeño, tajin lime wedge \$8

BEERMOSA

Weihenstephaner Heffewiessbier, Triple Sec, orange juice \$8

BOOTMOSA

Beermosa in a 1 litre boot \$18

YOUNGSTER PROVISIONS

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

KIDS FRENCH TOAST \$6

KIDS MAC AND CHEESE \$6

DONUT HOLES \$6

KIDS GRILLED CHEESE \$4

KIDS SCRAMBLED EGGS \$5

SIDES

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) • Simple Salad (+\$1)

Beer cheese soup (+\$2)

☛ 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.

BISCUITS

Choose one side

THE TRADITIONAL.....\$11

Buttermilk biscuit, over-easy eggs, sausage gravy

THE BLATTIATOR.....\$14.5

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

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

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

STICKY BISCUIT.....\$13.5

Two buttermilk biscuits, applewood smoked bacon, walnut toffee, barrel aged maple syrup, fresh berries, whipped butter

PROVISIONS

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

BLATT MADAME.....\$12.5

Brioche, over-easy egg, honey ham, swiss cheese, Dijon mustard, gruyere fondue, 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

BREAD PUDDING FRENCH TOAST.....\$13.5

Maple syrup, whipped butter, fresh berries, powdered sugar, smoked kielbasa sausage or applewood smoked bacon

THE STANDARD.....\$11

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

CHICKEN & WAFFLES.....\$14

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

SCHNITZEL & SPÄETZLE.....\$15

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

☛ FARRO BOWL.....\$14

Cremini mushrooms, over-easy egg, baby kale, coconut milk, truffle oil
add Indian chicken for \$4

V ROOT BURGER.....\$11.5

Red quinoa & roasted beet, oat-topped wheat bun, tomato, red onion, garlic dill pickles, veganaise, sprouts, side item

CRAB CAKE STUFFED SHRIMP & CHIPS \$20

Crispy fried, creamy coleslaw, hand-cut fries, tartar sauce

GF CHAR-GRILLED CHICKEN.....\$12.5

Indian spiced, brioche bun, Boston lettuce, tomato, pickled fennel & red onion, aged white cheddar, mango chutney, cilantro, side item

THE TIPSY CUBAN.....\$13.5

Smoked pulled pork, smoked kielbasa sausage, pretzel bun, red onion, garlic dill pickles, Gruyère cheese, Dijon mustard, served over beer cheese soup, side item