



BRUNCH

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

SNACKS

BAVARIAN PRETZEL BITES \$6.5 reg \$9.5 lrg
German rosemary mustard, Gruyère fondue

DONUT HOLES..... \$8
Cake donut, powdered sugar, lemon icing, mint

YOGURT PARFAIT.....\$7.5
Vanilla yogurt, granola, fresh berries

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.....\$12
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, chicharrónes, creamy coleslaw, hot sauce reduction, chives

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

BREAKFAST FRIES.....\$12
Garlic parmesan fries, over easy egg, chile con queso, black pepper gravy, cheddar cheese, tomato, red onion, applewood smoked bacon, chicharrónes, chives, smoked paprika

SALADS

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

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

SPINACH SALAD.....\$13
Baby spinach & kale, applewood-smoked bacon, tomato, red onion, apple, goat cheese, toasted walnuts, sherry dijon vinaigrette

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

SIMPLE SALAD.....\$5.5
Boston lettuce, tomato, red onion, English cucumber, brioche-herb croutons, choice of dressing

DRESSINGS

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

ADD TO ANY SALAD

Dixie-fried chicken strips \$4
Indian-spiced grilled chicken \$4
grilled chicken \$4 • grilled salmon \$8
applewood-smoked bacon \$3

LIBATIONS

BUBBLY BAR
Brut with your choice of juice, seasonal fruit \$6
Carafe \$28

MIMOSA
Brut, orange juice \$5.5
Carafe \$26

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 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. 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.

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

CHICKEN & WAFFLES.....\$14
Dixie-fried chicken strips, jalapeño cornbread waffle, honey-orange butter, black pepper gravy, maple syrup

BLATT MADAME.....\$12.5
Brioche, over-easy egg, honey ham, swiss cheese, Dijon mustard, gruyere fondue, side item

SCHNITZEL & SPÄTZLE.....\$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

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

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 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

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

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