BLATT
BEER & TABLE

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

CHICHARRÓNES *$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, smoked paprika, chives

BUFFALO CHACHOS *$10*
Potato chips, applewood-smoked bacon, sriracha buffalo, blue cheese sauce & crumbles, chives

SMOKED ARTICHOKE DIP *$12*
Smoked artichoke, baby spinach, cheesy béchamel, aioli, truffle oil, crispy panko, smoked paprika tortilla chips, grilled pita
Add lump crab +$5

SRIRACHA GARLIC SHRIMP *$13*
Crispy breaded bite-size shrimp tossed in creamy sriracha sauce, garlic, blue cheese crumbles

HAND-CUT FRIES
Classic *$6.5*
Garlic Parmesan or Truffle *$7.5*

CHOOSE 3 SAUCES
smoked ketchup • ranch
parmesan-peppercorn aioli
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 *$13*
Choice of hand-cut fries or GF celery & carrot crudité

SOUP & SALADS

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

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

GF 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

GF SPINACH SALAD *$12.5*
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 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 • applewood-smoked bacon $3

THE CLASSICS

CHICKEN & WAFFLES *$14*
Dixie-fried chicken strips, jalapeño corn bread waffle, honey-orange butter, black pepper gravy, maple syrup

BEER-BATTERED FISH & CHIPS *$16*
White cod, creamy coleslaw, hand-cut fries, tartar

CRAB CAKE STUFFED SHRIMP & CHIPS *$20*
Crispy fried, creamy coleslaw, hand-cut fries, tartar sauce

SCHNITZEL & SPÄTZLE *$15*
Crispy breaded pork loin, German dumplings & smoked kielbasa sausage, green peas, Gruyere béchamel, charred lemon

BLATT MAC & FRIENDS

BLATT MAC *$12*
Cavatappi pasta, cheddar béchamel, crispy panko & havarti crust, smoked paprika, chives

TRUFFLE MAC *$15*
Blatt Mac with applewood-smoked bacon, peas, truffle oil, smoked paprika, chives

BUFFALO BLUE MAC *$16*
Blatt Mac with Dixie-fried chicken, sriracha buffalo, blue cheese sauce & crumbles, smoked paprika, chives

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Vegetarian *V Vegan* *GF Gluten Free*

ON A BUN

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

BLATTWURST *$10*
Jalapeño Polish sausage or beer-braised bratwurst, pretzel bun, caraway kraut, German rosemary mustard

GF CHAR-GRILLED CHICKEN *$12.5*
Indian spiced, brioche bun, Boston lettuce, tomato, pickled fennel & red onion, aged white cheddar, mango chutney, cilantro

DIXIE-FRIED CHICKEN *$12*
Brioche bun, Boston lettuce, tomato, red onion, garlic dill pickles, mayonnaise

DIRTY BIRD *$13*
Dixie-fried chicken, applewood-smoked bacon, brioche bun, Boston lettuce, tomato, red onion, coleslaw, sriracha buffalo, blue cheese sauce

V VEGAN CURRYWURST *$10*
Pretzel bun, caraway kraut, German rosemary mustard

V ROOT BURGER *$11.5*
Red quinoa & roasted beet, oat-topped wheat bun, tomato, red onion, garlic dill pickles, veganaise, sprouts

GF BLATT BURGER* *$13.5*
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

GF BACKYARD BURGER* *$13*
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

GF BORDER BURGER* *$14*
Angus beef cooked medium, brioche bun, Boston lettuce, tomato, red onion, crispy pobláno pepper rajas, fire-roasted chile con queso, chipotle aioli
Add applewood-smoked bacon or fried egg +$1 each

ON A BUN SIDES
classic hand-cut fries
garlic parmesan fries (+$1.5)
truffle hand-cut fries (+$1.5)
GF creamy coleslaw
GF dill potato salad
GF sautéed cabbage
GF veggie crudité with dill ranch
GF simple salad (+$2)
beer cheese soup (+$2)

FANCY THIS
Find Lunch and Happy Hour menus on the back.

DESSERTS
Find on a separate menu.

CATERING
Our catering menu is available to customize a delicious party spread for your large or small private party.

**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.

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