

SNACKS

🍷 BAVARIAN PRETZEL BITES

German rosemary mustard, Gruyere fondue \$6.5 reg \$9.5 lrg

🍷 CHILE CON QUESO.....\$6.5

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

🍷 MAC & CHEESE BITES.....\$8

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

CHARBUFF WINGS.....\$11

Smoked chicken wings, choice of Gochujang, sriracha buffalo, or Blatt BBQ sauce, celery & crudité, served with ranch or blue cheese dressing

DEVILED EGGS.....\$8

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

🍷 VEGGIE FLATBREAD.....\$11

Vegan pesto, cremini mushroom, red onion, Calabarian chiles, fire roasted tomatoes, artichoke, chive

CALAMARI.....\$12

Crispy breaded squid, banana peppers, lemon & caper aioli

🍷 SMOKED ARTICHOKE DIP.....\$12

Smoked artichoke, baby spinach, cheesy béchamel, aioli, truffle oil, crispy panko, smoked paprika tortilla chips, grilled pita

DIXIE FRIED CHICKEN STRIPS & DIPS.....\$10

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

NATURAL 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

SOUP & SALADS

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

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 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

🍷 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

BLATT

BEER & TABLE

THE CLASSICS

DIXIE FRIED CHICKEN STRIPS & SIDE \$13

choice of sriracha buffalo, Blatt BBQ, tossed or on the side, served with bacon ranch, blue cheese or honey mustard

Choice of natural cut fries or GF celery & carrot crudité

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, natural cut fries, tartar

DOWN SOUTH PORK \$13.5

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

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

MANHANDLER MAC \$16

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

🍷 Vegetarian

🍷 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 +\$2

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

TIPSY CUBAN.....\$13.5

Smoked pulled pork, smoked kielbasa sausage, pretzel bun, red onion, garlic dill pickles, Gruyere cheese, Dijon mustard, served over Beer Cheese Soup

HAPPY HOG.....\$12.5

Smoked pulled pork, Blatt BBQ sauce, brioche bun, creamy coleslaw, garlic dill pickles, french fried onions, chipotle aioli

🍷 ROOT BURGER.....\$11.5

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

GF BLATT BURGER*.....\$14.5

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*.....\$14

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*.....\$15

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 or fried egg +\$1 each

ON A BUN SIDES

natural cut fries

GF creamy coleslaw

GF dill potato salad

GF 🍷 simple salad (+\$1)

beer cheese soup (+\$2)

YOUNGSTERS

Served with fries

CHICKEN STRIPS.....\$5

CHEESEBURGER*.....\$6

BUTTERED NOODLES.....\$4

MAC & CHEESE.....\$6