

Event Menu

STARTERS.

BAVARIAN PRETZEL BITES, german rosemary mustard, gruyère fondue ... 9.

CHILE CON QUESO, fire roasted chiles & tomatoes, tortilla chips ... 9.

LOADED FRIES, pork asada, havarti, gruyère, sauerkraut, thousand island, red onion ... 15.

MAC & CHEESE BITES, ranch, smoked paprika ... 11.

SALAD.

CHOPPED SALAD, mixed greens, bacon, egg, tomato, red onion, cucumber, blue cheese, croutons, dill ranch ... 13.

ADD: dixie-fried chicken strips ... +8 /

smoked pulled chicken ... +7 / smoked pulled chicken ... +7

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🚯 Vegetarian

V Vegan

GS Gluten Sensitive

*Consuming raw or under-cooked meat, seafood or eggs may increase your risk of foodborne illness.

Gluten sensitive menu items are prepared in a shared work area that also processes wheat & gluten products.
There is always a chance that gluten sensitive items may come in contact with products containing gluten.

MAINS.

BEER BATTERED FISH & CHIPS, white cod, coleslaw, tartar sauce, fries ... 19.

DIXIE-FRIED CHICKEN STRIPS, sriracha buffalo or blatt bbq, ranch, blue cheese dressing or honey mustard, choice of side ... 15.

ON A BUN.

Served with fries, © creamy cole slaw,
© dill potato salad, W broccolini +2, or simple salad +2

BLATT BURGER*, all natural beef cooked medium, brioche bun, boston lettuce, tomato, guinness-braised onions, dill pickle, parmesan-peppercorn aioli ... 16.

CHAR-GRILLED CHICKEN, indian spiced, brioche bun, white cheddar, boston lettuce, tomato, pickled red onion, mango chutney, cilantro ... 16.

DIXIE-FRIED CHICKEN, brioche bun, boston lettuce, tomato, red onion, dill pickle, mayonnaise ... 16.

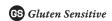
▼ ROOT BURGER, red quinoa & roasted beet, oat topped bun, boston lettuce, tomato, red onion, dill pickle, veganaise ... 14.

ADD: bacon ... +2 / white cheddar ... +1 / fried egg* ... +1
Substitute Gluten Free Bun ... +1





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