STARTERS

DRUNKEN DONUTS 6
SALTED PECAN CARAMEL ROLL 6
BUTTERMILK BISCUITS
country sausage gravy or vegetarian shiitake mushroom gravy 8
DEVILED EGG TOAST
cage-free eggs, “everything”-crusted sourdough, b&b pickles 8
ZUCCHINI-POTATO LATKES
crispy potato pancakes, shiitake mushrooms, chive butter sauce 7
ADD BASIL-CURED SALMON GRAVLAX* +3

SALMON NOSH FLATBREAD*
basil-cured shaved salmon, dill whipped cream cheese, capers, pickled red onion, micro-greens, egg yolk-chive drizzle 11

SOUP

FRENCH ONION
stout-braised onions, fontina cheese, crostini 6
SOUP & HALF SALAD 11

BENEDICTS
SERVED WITH HOLLANDAISE & BRUNCH POTATOES

CLASSIC BENNY*
black forest ham, poached eggs on english muffin 12
VEGGIE BENNY*
spinach, tomato, poached eggs, avocado on english muffin 12
SOUTHWEST BENNY
house-made chorizo, poblano sofrito, poached egg, cholula-buttered biscuit, verde hollandaise 13

GREENS

ADD GRILLED OR CAJUN CHICKEN +3
FIELD MIX
roma tomato, cucumber, artichoke heart, red onion, feta, pumpkin seeds, brioche croutons, white balsamic vinaigrette HALF 6 | FULL 9
BUTTER LETTUCE
applewood bacon, gorgonzola, avocado, tomato, egg, radish, red onion, creamy basil-buttermilk HALF 7 | FULL 10
ROCKET MIX
arugula, spinach, goat cheese croquette, beets, fennel, red onion, sun-dried cranberries, walnuts, sherry vinaigrette HALF 8 | FULL 11

S3 BRUNCH SIDES
APPLEWOOD OR TURKEY BACON
TWO EGGS YOUR WAY*
BRUNCH POTATOES
WOLFERMAN’S ENGLISH MUFFIN
BUTTERMILK BISCUIT
FARM-TO-MARKET SOURDOUGH TOAST

DUTCH BABIES
OUR SAVORY SIGNATURE BAKED PANCAKE, SERVED WITH BRUNCH POTATOES

APPLEWOOD BACON
applewood bacon, caramelized granny smith apples, tillamook cheddar, caramelized onion & rosemary honey 11
BLACK FOREST*
black forest ham, smoked gouda & tomatoes topped with a fried egg & hollandaise sauce 12

OMELETES
SERVED WITH BRUNCH POTATOES

BACON CHEDDAR
applewood bacon, tillamook cheddar, caramelized onions 12
SOUTHWEST TURKEY
turkey bacon, chipotle white cheddar, tomatoes, spinach, salsa verde 12
SPINACH MUSHROOM
spinach, shiitake mushrooms, onion, oven-dried tomato, fontina 11

BRUNCH ENTREES

BREAKFAST CASSEROLE
baked egg custard with block forest ham, applewood smoked bacon, fontina, caramelized onion; hollandaise, brunch potatoes, tomato jam 11
GREEN EGGS & HAM*
two fried eggs, pico, salsa verde, black forest ham, black bean puree, warm soft tortillas & brunch potatoes 11
BRUNCH ENCHILADAS
chorizo sausage, scrambled eggs, green chiles, chipotle cheddar, potatoes, sour cream, salsa verde, crispy jalapeño straws 12
THE BREAKFAST STACKER*
cholula butter fried egg, smoked bacon, black forest ham & chipotle white cheddar on toasted brioche bun; served with brunch potatoes 11
RED VELVET WAFFLE
belgian waffle, whipped cream cheese, fresh berry compote 9
BROICHE FRENCH TOAST
cinnamon brioche, salted pecans, bourbon syrup, applewood bacon 10
CHICKEN & WAFFLE DINNER
cornflake-crusted oven-fried chicken breast, maple-mustard marinade, cheddar-bacon-chive waffle, chicken pan gravy, maple syrup 15

“Some weasel took the cork out of my lunch.”
- W. C. FIELDS

*CONSUMING RAW OR UNDERCOOKED MEAT, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOOD-BOURNE ILLNESS.
PREMIUM BURGERS
ADD A MINI BELGIAN FRY OR CIDER SLAW +3
CUSTOM BLEND OF GROUND BEEF BRISKET, SHORT RIB & CHUCK TENDERLOIN; SERVED WITH HOMEMADE B&B PICKLES.

BK CLASSIC*
tillamook-aged cheddar, caramelized onion, roma tomato, butter lettuce, homemade pickles & "secret sauce" on brioche bun 11½

SMOKESTACK*
smoked burnt ends, smoked gouda, whiskey bbq glaze, pickle relish, chipotle aioli & crispy jalapeño straws on cornmeal bun 13

BRICKHOUSE*
applewood bacon, tillamook-aged cheddar, smoked bacon aioli, red onion jam, roma tomato & "stacked pub chips" on brioche bun 13

CREOLE CHICKEN
cajun-blackened chicken burger, chipotle white cheddar, avocado, tomato & chipotle aioli on potato bun 10½

VEGGIE BEET BURGER
heirloom faro-anasazi bean patty, avocado, chipotle white cheddar, chipotle aioli, micro-greens & tomato vinaigrette on cornmeal bun 11

GRILLED SANDWICHES
ADD A MINI BELGIAN FRY OR CIDER SLAW +3
SERVED ON FRESH-BAKED FARM-TO-MARKET BREAD WITH HOME-MADE B&B PICKLES.

PRIME BEEF ON WOECK
shaved prime beef, horseradish aioli, caramelized onion on kummelweck brioche roll with natural jus & pickled giardiniera 13

HOGTIED
black forest ham, bbq burnt ends, smoked bacon aioli, chipotle white cheddar, pickle relish & cider slaw on grilled sourdough 11

TURKEY TURKEY
all-natural hickory-smoked turkey, turkey bacon, avocado, tomato, chipotle white cheddar & chipotle aioli on grilled sourdough 11

FALAFEL WRAP
chickpea fritters, feta cheese, butter bean hummus, roma tomato, cucumber, red onion, cabbage, minted yogurt dressing, toasted lavosh 10

TRIPLE CHEESE
tillamook-aged cheddar, chipotle white cheddar, provolone, avocado & oven-dried tomato on romano-encrusted sourdough 10

GRILLED SANDWICHES
ADD A MINI BELGIAN FRY OR CIDER SLAW +3
SERVED ON FRESH-BAKED FARM-TO-MARKET BREAD WITH HOME-MADE B&B PICKLES.

HAND-CUT FRIES

BELGIAN
STYLE
mini 3 | jumbo 6

SWEET
POTATO
mini 4 | jumbo 7

TRUFFLE
PARMESAN
mini 4½ | jumbo 8

— AIOLI DIPPING SAUCES —
roasted garlic | smoked chipotle | sweet thai chili
malt vinegar | horseradish | basil vegenaise | smoked bacon

CHOOSE TWO SAUCES W/ EA. JUMBO FRY | ADDITIONAL SAUCES +65¢

CHEESE FRIES

GORGONZOLA FRIES
blue cheese fondue, smoked bacon, roma tomatoes 8

STOCKYARD FRIES
bbq burnt ends, smoked gouda fondue, onion, pickle relish 9

DAYTIME COCKTAILS

SALTY DOG
fresh-squeezed pink grapefruit, vodka, sea salt-pepper rim 6

MINT JULEP
jim beam bourbon, simple syrup, muddled lemon & mint 8

WEEKEND BUZZ
hattie’s cold brew coffee, caffè lollita, vanilla vodka, frangelico, cream, shaved chocolate 10

FAMOUS BLOODY MARY’S

BK MARY
signature tomato mix, vodka, pepper, gherkin & olive 7 | 1-liter carafe 22

CAJUN MARY
absolut peppar, spicy tomato mix, fresh jalapeño & cucumber slice 9

WAKE & BACON
smoked bacon & peppercorn-infused tito’s handmade vodka, bacon 10

CHAMPAGNE SPRITZERS

MIMOSA
sparkling champagne & fresh orange juice 6 | 1-liter carafe 25

PEACH BELLINI
peach nectar & sparkling champagne 7 | 1-liter carafe 28

THE REAL HOUSEWIVES OF WESTPORT
deep eddy grapefruit vodka, sparkling wine, PBR, sugar cube 8

“ I must have a drink of breakfast.”
~ W.C. FIELDS

HOUSE REFRESHMENTS

MANGO JULIUS 5
ROSEMARY-INFUSED LEMONADE 3½
PINEY RIVER ROOT BEER 4½
POLLY’S POP (grape, orange, black cherry, cream ale) 4½
SAN PELLEGRINO 5
HOT TEA SERVICE 4½
LOCAL COFFEE / COLD BREW
hattie’s coffee sumatra grind 3 / 5

ASK TO SEE OUR VEGAN OR GLUTEN-FREE MENU.
KEEP YOUR PANTRY STOCKED WITH BEER KITCHEN GOODIES!

JAR OF PICKLES 6 | BEER MUSTARD 5 | HOMEMADE FLAVORED KETCHUP 5

= VEGETARIAN