

STARTERS

BABY DONUTS

cinnamon sugar, fruit compote & "cereal milk" anglaise 7

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 SHAVED SALMON* +3

SALMON NOSH FLATBREAD*

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

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

SOUP

FRENCH ONION

stout-braised onions, fontina cheese, crostini 6

SOUP & HALF SALAD 11

GREENS

ADD GRILLED OR CAJUN CHICKEN +3

ARCADIAN BLEND

roma tomato, cucumber, artichoke heart, red onion, feta, pumpkin seeds, ciabatta croutons, white balsamic vinaigrette HALF 6 | FULL 9

LIL' GEMS

applewood bacon, gorgonzola, avocado, tomato, egg, radish, red onion, lil' gems lettuce, creamy basil-buttermilk HALF 7 | FULL 10

NAPA-KALE CRUNCH

kale, spinach, arugula, napa & purple cabbage, butternut squash, raisins, crispy brussels sprouts, spiced cashew, agave vinaigrette

HALF 8 | FULL 11

\$3 BRUNCH SIDES

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

BENEDICTS

SERVED WITH HOLLANDAISE & BRUNCH POTATOES

CLASSIC BENNY*

black forest ham, poached eggs on english muffin 12

EGGS SARDOU*

heart of artichoke, creamed spinach & poached eggs 11

SOUTHWEST BENNY*

house-made chorizo, poblano sofrito, poached egg, cholula-buttered biscuit, verde hollandaise 13

OMELETES

SERVED WITH BRUNCH POTATOES & SOURDOUGH TOAST

BACON CHEDDAR

applewood bacon, tillamook cheddar, caramelized onions 12

POTATO CHIP OMELET

roasted yukons, caramelized onion, fontina cheese, crispy pub chips, "cool ranch" crema & chives 11½

THE MILE-HIGH OMELET

three-egg omelet, black forest ham, tillamook cheddar, caramelized onion, peppers & lemon hollandaise 12

BRUNCH ENTREES

BREAKFAST CASSEROLE

baked egg custard with black forest ham, applewood smoked bacon, fontina, caramelized onion; hollandaise, brunch potatoes, tomato jam 11

AVOCADO POWER TOAST

farm-to-market ciabatta, crushed avocado, hearts of artichoke, caramelized shallot, two poached eggs, charred tomato, chives 13

THE SUPER BOWL*

buttermilk biscuit, sausage gravy, brunch potatoes, applewood bacon, black forest ham steak & two eggs "your way" 13

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

KRUNCHBERRY WAFFLE

cap'n'crunch-studded belgian waffle, fresh berries, fruit compote, vanilla whipped cream & "cereal milk" anglaise 11

BRIOCHE FRENCH TOAST

cinnamon brioche, salted pecans, bourbon syrup, applewood bacon 11

CHICKEN & WAFFLE DINNER

cornflake-crusting oven-fried chicken breast, maple-mustard marinade, cheddar-bacon-chive waffle, chicken pan gravy, maple syrup 15

*CONSUMING RAW OR UNDERCOOKED GROUND BEEF, 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 SHORT RIB & BRISKET
SERVED ON FARM-TO-MARKET EGG BUN.

BK CLASSIC*

tillamook-aged cheddar, caramelized onion, roma tomato,
lil' gems lettuce, homemade pickles & "secret sauce" 11½

SMOKESTACK*

smoked burnt ends, smoked gouda, whiskey bbq glaze, pickle relish,
chipotle aioli & crispy jalapeño straws 13

BRICKHOUSE*

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

CREOLE CHICKEN

cajun-blackened chicken burger, chipotle white cheddar, avocado,
tomato & chipotle aioli 11

VEGGIE BEET BURGER

house-made veggie burger, avocado, chipotle white cheddar,
chipotle aioli, micro-greens & tomato vinaigrette 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 WECK

shaved prime roast beef, horseradish aioli, caramelized onion on
kummelweck 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

THE AVO-CHEDDAR

crushed avocado, aged tillamook sharp cheddar, pickle red onion, lemon
kale on toasted farm-to-market grains galore 11

TRIPLE CHEESE

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

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 vegenaïse | 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 lolita, vanilla vodka, frangelico,
cream, shaved chocolate 10

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

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

**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