BATTLE & BREW BRUNCH MENU

FNTDEFC

ULTIPLAYER Appetizers		ENTREES			
us with Olive Tapenade as in Tajin Salt served	12	Nelliel's Toast Multigrain Bread with Smashed Avocado, Fried Eggs, Arugula, Diced Tomato, and Balsamic Glaze	10	Dragon's Talons House-made Fried Chicken Tenders served w /Side	13
d, Carrot Coins, nd Red Bell Peppers Sticks Illa Sticks served	10	MidgBread Toast Two Slices of Challah French Toas served w/Maple Syrup Sub Chilli Maple Syrup (+0.50)	9	Stardew Special Spring Mix with Dried Craisins, Feta Cheese, Mandarin Orange, Cucumbers, Blackberries, Balsamic Vinegar	14
runch Bites		Dragon's Nest House-made Fried Chicken Tende Belgian Waffles with Chili Maple S		Et Tu Brute Romaine Lettuce, Croutons, and Caesar Dressing (Add Fried Chicken -	13 + 3)
ty	4	Can I PLEASE Get A Waffle Two Waffles served Plain or with Y Choice of Topping: Chocolate Chip Blueberries, or Strawberries		Enriched Manna Bread Biscuits w/Gravy (House-made Peppe Gravy Sausage or Vegetarian)	7 er
Cheese Grits ties Sausage Patties	5 7 4 5	BURGERS Burgers are Double Beef Patties served w/Choice of Side. Substitute Beef Patty with Chicken Breast at No Additional Cost. Beyond Burger Patty Available (+ 3)			
s, Diced Onion and Pe	5	Brunch Burger Bacon, American Cheese, and Fried E	16 gg	Il Classico Extra American Cneese, Pickles Shaved Onions, and Special Sat	
SIDES		SANDWICHES Served w/ Choice of Side			
nall/Large nall/Large to Fries	5/9 5/9 5	Chicken Little House-made Fried Chicken, Red Pepper Gravy, American Cheese, and Bacon Jam	10	The Ponytail Prince Herb Buttered Bread, American, Provolone, Cheddar, and Mozzarella	13
ow Sauce	6/11 5	Real Big Dill Herb Buttered Bread, Swiss, Provolone, Mozzarella, and Dill Pickle	13	Cause Taylor Said So Double Sausage Biscuit w/ Bacon Pepper Jam	9
l ean Pasta Salad DESSERTS	5 5	Djinn Decker Falafel Wrapped in Naan Bread, Tzatziki Sauce, Field Greens, Pickled Carrots, and Feta Cheese	14		
nie	8	SAUCES			
lding e (Seasonal) ee	8 8 7 7	Ranch Dressing Creamy Garlic Dressin Bleu Cheese Dressing Chipotle Ranch Boss- Zesty House	Chili M Yum Yu Maple Buffalo	Iaple Syrup Kpop - Korean BBQ ım American BBQ Syrup Gochujang - Korean Pepp	er

MILTIPI AVER

Hummus

Fresh Hummu Fried Chickpe with Pita Brea Cucumbers, at

Mozzarella

Fried Mozzare w/Marinara

BF

Turkey Bacon	4
Hit The Gritty	
Scratch Made Cheese Grits	
Small Cup	5
Large Cup	7
Sausage Patties	4
Impossible Sausage Patties	5
Brunch Potatoes	5
Russet Potatoes, Diced Onion and	Pepper
Bacon	4

Tots (GF) Small/Large Fries (GF) Small/Large	5
Sweet Potato Fries	
w/ Marshmallow Sauce	
Small/Large	(
House Salad	
Caesar Salad	
Mediterannean Pasta Salad	

\mathcal{O}	Thicc Brownie
	Banana Pudding
	Bundt Cake (Seasonal)
	Creme Brulee
	Chocolate Mousse (GF)



🗁 "Choose Your Own Adventure" Mimosa

7

9

8

1 Bottle of Champagne in a Carafe, Juice of Choice (OJ, Cranberry, Pineapple, Grapefruit, or Apple)

Mimosa

Champagne, OJ

Morning Sickness Shot

Jameson Orange, Apricot Liqueur, and Sprite

Aphrodite's Boon

10

Champagne, Strawberry Liqueur, Grapefruit Juice, and Grenadine

Irish Coffee

Jameson, Simple Syrup, Baileys, and Coffee

BnB Bloody Mary

Wheatley Vodka, Worcestershire, Lime, Sriracha, Bacon, Lemon and Lime Wedges, Moonshine Pickle and Olive, Salt Rim

🏷 Bloody Maria

Tanteo Chipotle Tequila, Worcestershire, Sriracha, Bacon, Olive, Pickle, Lemon, and Lime, Salt Rim

Yugi's Trap Card

11

12

10

12

Lunazul Blanco, Blackberry Liqueur, Ginger Liqueur, Muddled Blackberry, Lime, Simple Syrup, and Ginger Ale

> *Contains (or may contain) raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborn illness, especially if you have certain medical conditions. Please inform your server if a person in your party has a food allergy. Not all ingredients are listed in the menu.



Parties of 5 or more will be subject to 20% gratuity