

VEGAN BRUNCH



General Manager Justin Pries
Executive Chef Jamal Alashmaly

#PRIVATEPAN • #PRIVATEFRYER • #CONVERTANOMNI

» Sharables «

- BRUSSELS SPROUTS**
Toasted pine nuts and olive oil 14.5
- FRIED McClURE'S PICKLES**
Beer battered spicy spears, vegan ranch 16.5
- BUFFALO CAULIFLOWER**
Roasted cauliflower tossed in vegan buffalo sauce, vegan ranch 15.5
- CHILI CHEESE FRIES**
Sea salt fries, FYH cheese sauce, Impossible chili 15.5
- VEGAN CARNAVEL**
Brussels sprouts, pretzels, cauliflower, fried pickles, chili cheese fries 39

SOUPS & SALADS

- McCLURE'S DILL PICKLE SOUP G**
Potatoes, onion, McClure's spicy pickles, carrots 9.5
- HOUSE SALAD G**
Roasted tomatoes, cucumber, pickled red onion, spring mix, balsamic dressing 10.5
- POWER GRAIN SALAD G**
Red quinoa, brown & wild rice, chickpeas, apples, candied pecans, spring mix, avocado emulsion 17

📷 Vegan Shakes 📷

- Add Stoli Razberi, Myers's Rum, or Ale Mary's Barrel Select Buffalo Trace 7
Shakes may contain nuts
- COOKIE MONSTER G**
Vegan ice cream, topped with a chocolate chip cookie, cookie crusted glass 13
- COTTON CANDY**
Vanilla ice cream, vegan whipped cream, candied rim, topped with a cloud of cotton candy 14.5
- S'MORES**
Just like it sounds . . . chocolate ice cream, vegan whipped cream, graham cracker rim, topped with a torched vegan marshmallow 14.5
- CHOCOLATE STRAWBERRY G**
Chocolate vegan ice cream topped with a chocolate covered strawberry served in chocolate chip cookie crusted glass 12.5

DESSERT

- BEST CARROT CAKE**
Crunchy walnuts, juicy raisins, hearty carrots 10
- DEATH BY CHOCOLATE CAKE**
Super moist, clean chocolate taste, addictive 10

Breakfast

- AVOCADO TOAST**
Whole wheat bread, smashed avocado, crushed red pepper flakes, bee free honey drizzle 15.5
- BREAKFAST BURRITO**
House made Impossible chorizo, Just Eggs, pico, chipotle aioli, flour tortilla, potato hash 19.5
- FRIED CKN & WAFFLES**
Belgian waffle topped with secret recipe fried ckn 25
- BREAKFAST SCRAMBLE**
Just scramble, peppers & onions, Beyond sausage, redskin hash 19
- CINNAMON TOAST CRUNCH FRENCH TOAST**
Cinnamon raisin bread french toast, Cinnamon Toast Crunch crust 17.5
- CHOCOLATE BANANA PANCAKES**
Just like it sounds! 16.5
- SIDES:** Beyond Sausage 7 • Wheat Toast 4
Roasted Redskins 6 • Just Eggs 8

Lunch

- IMPOSSIBLE BURGER**
Impossible burger, lettuce, sliced tomato, began bun, veganaise, FYH provolone 16 Add sea salt fries 4.5 Add avocado 3
- GF BEYOND BURGER G**
Gluten free vegan burger, gluten free bun, veganaise, sliced tomato, FYH vegan provolone, lettuce, avocado 16 Add gluten free fries 4.5
- BLACK BEAN BURGER**
Black bean patty, pico de gallo, fresh avocado, chipotle aioli, FYH provolone 15.5 Add sea salt fries 4.5
- McMARY**
Vegan 1000, McClure's pickle chips, romaine, FYH provolone 17 Add sea salt fries 4.5
- CHILI DOG**
Impossible "meat" chili, minced onions, mustard 16.5 Add sea salt fries 4.5
- NASHVILLE HOT CHICKEN**
Sweet & Spicy McClure's pickle chips, coleslaw, vegan mayo 18 Add sea salt fries 4.5
- (V)ANI**
Pita, FYH provolone, fried chicken, sliced tomato, sweet & spicy pickle chips, shaved romaine, vegan mayo 18 Add sea salt fries 4.5
- TUSCAN PENNE PASTA G**
Vegan penne pasta, tomato cream sauce, asparagus, blistered tomatoes, and brussel sprouts 22 Add Beyond Sausage for 7

Ask your server about menu items that are cooked to order or served raw.
Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food

BRUNCH MENU



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Starters

FRIED McClURE'S PICKLES V
Beer battered spicy spears & chipotle aioli 15.5

FATTY'S FINAL BEER CHEESE DIP
creamy cheese dip with Dragonmead's Final Absolution,
crisp bacon, jalapeños and pretzel bites 16.5

BUFFALO CAULIFLOWER
Rosted cauliflower tossed in buffalo sauce,
topped with crumbled blue cheese 15.5

NACHO NORMAL NACHOS
Doritos®, ground Angus steakburger, queso
fresco, pico de gallo, poblano creme, red pepper
coulis and fresh cut jalapeños 17

CRISPY BRUSSELS SPROUTS G V
Toasted pine nuts & orange brown butter 14.5

SOUPS & SALADS

CHICKEN CORN CHOWDER
Braised chicken, sweet corn, potatoes,
creamy broth 10

BREWERY FRENCH ONION
Brewed with beer and topped with white cheddar 12.5

COBB SALAD G (No Dressing)
Smoked ham, bleu cheese, cherry tomatoes, avocado,
bacon lardons, hard boiled egg and ranch 18.5

ARUGULA SALAD
Apple, dried cranberries, candied pecans,
goat cheese, raspberry vinaigrette 17.5

CLASSIC CAESAR SALAD V
Romaine, asiago & buttercrumb 13.5

MIXED GREEN SALAD G
Spring mix, cherry tomatoes, cucumber, pickled
red onion & balsamic vinaigrette 10.5

Add natural free range chicken to any salad for 8

HOUSE MADE BLOODY MARY
Frank's secret recipe! Bloody Mary mix,
spicy McClure's pickle and a spiced rim 15

BEERMOSA
A twist on the classic Mimosa, made with
Dragonmead Final Absolution 13.5

SALTED CARAMEL ICED COFFEE 11
with Baileys 17

Lunch

Sandwiches served
with beer battered fries

B.E.L.T. SANDWICH
Brioche, sunny-side up
egg, spring mix, apple-
wood bacon, aged white
cheddar and roasted
tomato 18

BEER CHEESE BURGER
*Voted Top 25 Burgers in
America by Men's Journal*
Brioche, applewood smoked
bacon, Final Absolution beer
cheese, spring mix, pickled red
onion and roasted tomato 21

MARK CUBAN
Roasted pork, pit ham,
Swiss cheese, cracked
mustard aioli,
McClure's® sweet and
spicy pickle chips 19

CRISPIER CHICKEN SANDWICH
Pesto aioli, aged white
cheddar, spring mix,
sundried tomato
relish, brioche 19.5

BEER BATTERED FISH & CHIPS
Fresh Atlantic cod
and beer battered
fries 19.5/24

DESSERTS

ISO BOURBON AGED CHEESECAKE
Dulce de leche & candied pecans 13

BEERAMISU
Ladyfingers, mascarpone, vanilla porter and
cocoa 10.5

G Gluten Free
V Vegetarian

Breakfast

ALL AMERICAN BREAKFAST
2 eggs, potato hash, thick
cut bacon, toast 16.5

SURF&TURF BENEDICT
Filet mignon, jumbo lump crab,
house made hollandaise 21.5

OMELETTE YOU EAT ME
Thick cut bacon, Fatty's Final
beer cheese, potato hash 17

CHICKEN FRIED STEAK & EGGS
Sunny side up eggs, potato
hash, white pepper gravy 21

SOUTHERN FRIED CHICKEN & WAFFLES
Belgian waffle topped with
secret recipe fried chicken 27

BREAKFAST BURRITO
House made chorizo, scrambled
eggs, white cheddar, pico,
poblano cream, flour tortilla,
potato hash 17.5

FRUITY PEBBLES FRENCH TOAST
Brioche, fruity pebbles,
whipped cream 16.5

SOUTHWEST OMELETTE
Chorizo, peppers & onions,
cheddar jack, crema, cotija,
baja sauce 17

STRAWBERRY CHEESECAKE PANCAKES
Homemade pancakes, whipped
cheesecake drizzle, strawberry
coulis, fresh strawberries. 19.5

CHORIZO HASH
Redskin potatoes, peppers &
onions, chorizo, sunny side
up eggs, baja sauce, pico de
gallo, cotija, cilantro 17.5

HANGOVER FRIES
Beer battered fries, aged white
cheddar cheese curds, white
pepper gravy, chorizo, peppers
& onions, scrambled eggs,
crema, baja, pico de gallo 18

CHICKEN SAUSAGE BURRITO
Scrambled eggs, chicken
breakfast sausage, spinach,
peppers & onions, sun dried
tomatoes, aged white
cheddar, chipotle aioli 18

CRAB CAKE BENNY
Crispy crab cake, tomato,
spring mix, poached egg,
hollandaise sauce 17

FAT ELVIS FRENCH TOAST
Brioche, peanut butter,
bananas, crispy bacon,
whipped cream, caramel 16

RED VELVET WAFFLES
Nutella, strawberries,
whipped cream 16

STRAWBERRY CRUNCH PANCAKES
Strawberry pancakes,
strawberry cream,
strawberry crumble 21.5

DUBAI CHOCOLATE PANCAKES
Pistachio cream, chocolate
sauce, crushed pistachios 25

SIDES:
Beyond Sausage 7
Wheat Toast 4
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