





Hot off Breakfast Times



CHICKEN N' WAFFI F BENEDICT

Get your hands on this one.



SHRIMP & GRITS Our twist on a southern classic.



FARMERS MARKET BREAKFAST SCRAMBLE

All new vegan-friendly breakfast featuring plant-based JUST Egg® scramble.



Highly caffienated. Now in three

WEEKDAYS (TAMPA LOCATION ONLY) 7 AM - 11 AM

Eggs are served with your choice of house-cut Idaho breakfast potatoes, cream cheese cheddar grits or fruit salad.

CHICKEN N' WAFFLE BENEDICT

Boneless crispy chicken tenders, poached eggs and Tasso ham hollandaise on a Belgian waffle. 13

THE LUMBERJACK

Three eggs any way. Served with Jones' breakfast sausage, Compart Duroc® ham, bacon and wheat berry toast. 12

JACK'D UP STEAK AND EGGS

Seared steak, two eggs any way, crispy hash browns and wheat berry toast. 17

SHORT RIB BISCUIT BENEDICT

Beef short rib, pepper-jack cheese, poached eggs and smoked tomato hollandaise on a buttermilk biscuit. 14

DATZ GOOD HASH datz-a-classic!

Sy Ginsberg's® corned beef, crispy hash browns, two eggs and wheat berry toast. 12

CYO OMELET

Choose 3 ingredients. 12 Additional Ingredients. (Each) .50 Substitute Egg Whites. 1

Choose from: Swiss, white cheddar, goat cheese, parmesan, pepper-jack, smoked gouda, vegan provolone, green peppers, onions, spinach, tomato, mushrooms, roasted peppers, Hatch chilies, bacon, Jones' breakfast sausage, ham, turkey bacon or vegan chorizo.

breakfast potatoes, cream cheese cheddar grits or fruit salad.

CHEDDAR-CRUSTED BREAKFAST TACOS

Bacon, scrambled eggs, house-made pico de gallo, smashed avocado, cilantro and house-made Hatch chile salsa, topped with Cotija cheese. Served in cheddar-crusted corn tortillas. 14

CUBANO BREAKFAST SANDWICH

Fried egg, pulled pork, Compart Duroc® ham, pickle and Swiss cheese piled on a Wolferman's ® English muffin. 11

POPEYE'S RISE N' SHINER

Fried egg, bacon, fresh spinach and smoked gouda. Served on an artisan challah bun. 11

VEGAN CROISSANTWICH datznew

Hearty vegan five-grain Italian croissant, plant-based JUST Egg® scramble, spinach, roasted red peppers and vegan provolone. 13

Fried egg, bacon, lettuce, tomato and mayo. Served on an artisan challah bun. 11

RANCHERO CHICKEN & EGG SANDWICH datznew

Crispy chicken tenders, fried egg, cheddar-jack cheese, Colorado sauce, chipotle mayo and house-made pico de gallo. Served on an artisan challah bun. 12

NOT-SO-BASICS

Buttermilk biscuits topped with creamy sausage gravy, bacon, tri-colored potatoes and two eggs any way. 13

EGGS BARBACOA

Two eggs, pulled pork, house-made pico de gallo and Colorado sauce over corn tortillas, smothered in shredded jack cheese and served over cilantro corn fiesta rice

SHRIMP & GRITS

Blackened shrimp, rich cream cheese cheddar grits, creamy Indian Makhani sauce and sautéed spinach. 18

BELLY BREAKFAST BURRITO "BBB"

Pork belly, scrambled eggs, black beans, confetti corn and Hatch chile salsa, in a large flour tortilla, topped with rattlesnake queso. Served with side of cilantro fiesta rice and beans. 14

FARMERS MARKET BREAKFAST SCRAMBLE vegan friendly!

Plant-based JUST Egg®, scrambled with onions and peppers, black beans, corn, a blend of five grains (wheat berry, wild rice, red quinoa, white quinoa, barley), house-made pico de gallo, guacamole and tortilla strips. 16

Sweets (except Monkey Bread) served with your choice of meats: Jones' breakfast sausage, bacon, turkey bacon, or Compart® ham.

CRÈME BRÜLÉE FRENCH TOAST

Brûléed French toast with Bavarian cream, topped with fresh strawberries and powdered sugar. 13

CLASSIC BUTTERMILK PANCAKES

Light, fluffy stack of buttermilk goodness with maple syrup and butter. 11

MONKEY BREAD

Pull-apart clusters of warm, gooey cinnamon sugar bread, drizzled with caramel and vanilla icing. 12.50

SPICED APPLE PANCAKES datznew!

Fluffy spiced pancakes topped with a cinnamon-apple caramel syrup, whipped cream and candied pecans. 12

COCKTAILS

CHAMPAGNE SUPERNOVA instaworthy!

Changes colors before your eyes! Rey de Copas® Brut, New Amsterdam® Stratosphere Gin, lemon, and a super-secret glitter potion! 11

FROSÉ FOR MY BROSÉ

Frozen rosé slushie made with Wodka Vodka and Cotes de Provence Rosé. 8

Corazon Blanco Tequila, Tippler's Orange Liqueur, orange juice, lime, orange salt rim. 10

Rey de Copas Brut, mandarin-tangerine purée, prickly pear syrup, prickly pear candy. 10

Wild Turkey 101 Rye, Grind Espresso Liqueur, cold brew, black walnut bitters and a powdered doughnut. 11

SPAAA BLAHBLAHBLAH

Hendrick's Gin, fresh lemon juice, cucumber, Mr. Q. Cumber soda. 10

MOCKTAILS

POMBRÉ

Pomegranate juice, lime, ginger and coconut milk. 5

CINNY BUNNY instaworthy!

Almond milk, Cinnamon Bun syrup, cold brew, whipped cream, vanilla icing

FIRE & ICE

Pomegranate juice, lime, jalapeño syrup, topped with red pepper flakes. 6

CAFFEINE

CAPPUCCINO OR LATTE

Espresso with your choice of milk. Served with a biscotti. 5.5 Make it ginormous! 3

ICED TEA CHAI LATTE

Organic Sattwa® chai concentrate with your choice of milk. Also available hot. 6

Datz organic, sustainable dark roast coffee, espresso, hot tea, iced tea and Big Easy Bucha® bottled kombucha.

Available milks: oat, coconut, almond, soy, skim, whole and half-and-half.

Superior tasting, balanced and smooth, authentic artisan crafted cold brew.

SALTED CARAMEL Caramel, sea salt, milk. 5

HORCHATA Vanilla, cinnamon, milk. 5

ALA MOCHA Vanilla, mocha, milk. 5

BLACK Bold and robust. 5

DRINKS

PEPSI DIET PEPSI **MOUNTAIN DEW** DR. PEPPER

SIERRA MIST

VIVA SOL JAMAICA HIBISCUS VIVA SOL PINA COLADA VIVA SOL HORCHATA

TROPICANA LEMONADE







Lunch & Dinner Digest

MON-THURS 11AM - 10PM | FRI 11AM - 11PM | SAT 3PM - 11PM

SINCE 2009

COCKTAILS

KELLY KAPOWSKI

Creative Loafing's Margarita Wars Champion!

Corazon® Blanco Tequila, orange blossom water, lime, prickly pear, topped with Q ginger beer and an edible orchid. 10

CHAMPAGNE SUPERNOVA

Changes colors before your eyes! Rey de Copas® Brut, New

Amsterdam Stratosphere Gin, lemon, and a super-secret glitter potion! 11

NIGHT FURY join the dark side!

Blavod® black vodka, dragon fruit syrup, Tippler's® Orange Liqueur, Q Elderflower Tonic, and, of course, glitter! 12

SPAAA BLAHBLAH

Hendrick's® Gin, fresh lemon juice, cucumber, Mr. Q. Cumber soda. 10 Substitute Crop® Cucumber Vodka. 1

RUM, FLORIST, RUM

El Encanto® Rum, sweet hibiscus, caramelized pineapple, lime, and orgeat. 9

FROSÉ FOR MY BROSÉ

Frozen rosé slushie made with Wodka Vodka® and Cotes de Provence Rosé. 8

BLACKBERRY SAGE MARGARITA

Corazon® Blanco Tequila, blackberry purée, lime, agave, fresh sage. 9

SALTED CARAMEL OLD FASHIONED its back!

Devil's River® Bourbon, Lustau® Amontillado sherry, salted caramel syrup, black walnut bitters and orange bitters. 12

SHAREABLES

DATCHOS datz-a-classic

House-made sweet-n-salty chips, topped with chili, cheese, jalapeño, sour cream, blue cheese drizzle and scallions. 12

Add pulled pork or chicken. 4 Add short rib. 6

NOM NOMS

Warm, soft pretzel sticks dressed with garlic oil, herbs and parmesan cheese. Served with rattlesnake queso and spicy brown mustard. 10

BUFFALO CAULIFLOWER POPCORN

Roasted cauliflower bites, fried and tossed in buffalo sauce and drizzled with ranch dressing. 11

MAC BITES

Crispy bacon-ialapeño mac n' cheese served with firecracker sauce. 11

Pull-apart clusters of warm, gooey cinnamon sugar bread, drizzled with caramel and vanilla icing. 12.5 Bacon it up! 1

YUM YUM WINGS

A pound of crispy Korean BBQ chicken wings, topped with chopped peanuts. 16

Black truffle olive oil, San Joaquin farmstead cheddar, green onions and sea salt. Served with herb aioli. 10

THE MACDADDY

Creamy bacon-jalapeño-infused mac n' cheese topped with buttermilk biscuit crumbles. Made to order. 9

Tacos are served with elote street corn on the cob and cilantro corn fiesta rice.

BLACKENED FISH TACOS

Blackened fish tacos, lime crema, avocado, cilantro, house-made pico de gallo. Topped with power slaw and Cotiia cheese in corn tortillas. 17 Vegan option available!

MUSIC CITY CHICKEN TACOS

Nashville-spiced grilled chicken, avocado, red onion, cilantro and lime crema. Topped with power slaw and Cotija cheese in corn tortillas. 14

Certified Angus Beef® rubbed steak, lime crema, avocado, house-made pico de gallo and Hatch chile salsa. Topped with Cotija cheese in corn tortillas. 17

Dressings: House-made celery seed vinaigrette, balsamic vinaigrette, sweet Italian vinaigrette, bacon sherry vinaigrette, ranch, green goddess and Thai peanut. Add shrimp, salmon, chicken or steak to any greens. 6

BOB'S COBB

Grilled chicken, Arcadian lettuce mix, bacon, hard-boiled egg, avocado, tomato, red onion and blue cheese crumbles with green goddess dressing. 14

Seared steak, Arcadian lettuce mix, roasted butternut squash, beets, goat cheese, candied pecans, tomatoes and red onion, served with sweet Italian vinaigrette. 17

THE BEST SIDE SALAD EVER

Mixed greens, crisp apples, shredded white cheddar, candied pecans and bacon, served with house-made celery seed vinaigrette. 8

THAI ONE ON tossed!

Shrimp marinated in a sweet and salty Thai sauce, kale & cabbage mix, peanut, basil, carrots, mint, green and red onions, bell pepper, cilantro, crispy rice noodles and cucumber, served with Thai peanut dressing. 14

SALMON HAYEK

Seared salmon, spinach, bacon, red onion, blue cheese, tomato, hard-boiled egg and button mushrooms, served with bacon sherry vinaigrette. 15

RAINBOW GLASS NOODLE SALAD datz new!

Glass noodles, tossed with cucumber, purple cabbage, carrots, cilantro, bell pepper and peanuts in a thai peanut dressing. 12

EXTRAS

CREAM CHEESE CHEDDAR GRITS 4 FRENCH ONION SOUP 6.5

SAUTÉED SPINACH 5 SOUP OF THE DAY 415.5 MASHED POTATOES 5 **CHILI** 416.5

HOUSE-MADE CHIPS 5 **BRUSSELS SPROUTS** 5

FRENCH FRIES 5 SPLIT PLATE CHARGE 3



Lunch & Dinner Digest

MON-THURS 11AM - 10PM | FRI 11AM - 11PM | SAT-SUN 3PM - 11PM

SINCE 2009

All burgers (except the Shimburger) served with house-made sweet-n-salty chips with creamy blue cheese drizzle and green onions. Burgers can take up to 20 minutes to cook but trust us, these are

DARTH'S BURGER join the dark side!

Certified Angus Beef® ground brisket and short rib burger, balsamic-braised onions, curried-carrot ketchup, blue cheese crumbles, lettuce, and tomato. Served on a black charcoal sesame seed bun. 14

THE CHEESY TODD as seen on GMA

Certified Angus Beef® ground brisket and short rib burger, American cheese, lettuce, tomato, red onion and pickle. Served on two bacon-jalapeño mac n' cheese "buns." 16

Two 6 oz. Certified Angus Beef ® ground brisket and short rib patties, Swiss & American cheese, lettuce, tomato and red onion. Served on two whole glazed doughnuts. 14

BIGGITY BIG BIG BURGER

Certified Angus Beef® ground brisket and short rib burger, lettuce, tomato, red onion and pickle. Served on an artisan challah bun. 13

CEDAR PLANK SHIMBURGER no buns, hun!

Certified Angus Beef ® ground brisket and short rib burger on a cedar plank, with your choice of two toppings. Served bun-less with a side salad. 13

THE BEYOND BURGER

0% meat — 100% plant-based Beyond Meat® patty, roasted-garlic aioli, lettuce, tomato, red onion and pickle. Served on an artisan challah bun. 13

ADD TOPPINGS!

Choose two of the following toppers: Swiss, American, white cheddar, smoked gouda, pepper-jack, goat cheese, blue cheese, sautéed onions, sautéed mushrooms, vegan provolone, roasted

peppers, spinach. Additional Ingredients. (Each) .50

Put a egg on it. 1

HOUSE FAVORITES

BUTTERNUT SQUASH RAVIOLI datznew!

Artisan ravioli tossed in a sage brown-butter sauce and accented with roasted butternut squash. 15

SPAGHETTI-IN-MEATBALL

Just like it says: this ginormous meatball is stuffed with spaghetti, covered in pomodoro sauce and parmesan cheese. Served on a bed of pasta with a slice of

BISCUITS & CRAZY breakfastall day!

Buttermilk biscuits topped with creamy sausage gravy, bacon, tri-colored potatoes and 2 eggs any way. 13

Two eggs, pulled pork, house-made pico de gallo and Colorado sauce, over corn tortillas, smothered in shredded jack cheese, and served over cilantro fiesta rice and

BARRY C'S STUFFED MEATLOAF as seen on the Travel Channel!

Meatloaf stuffed with bacon-jalapeño mac n' cheese, topped with ketchup glaze. Served over mashed potatoes, with peas and pearl onions. 18

SHRIMP & GRITS

Blackened shrimp, rich cream cheese cheddar grits, creamy Indian Makhani sauce and sautéed spinach. 18

KENTUCKY COLONEL BOWL

Boneless crispy chicken tenders, served over mashed potatoes, bacon-confetti corn, melted cheddar-jack cheese, and topped with chicken gravy and bacon crumbles. 17

WAFFLES N' TWEET

Boneless crispy chicken tenders, honeyed-pecan butter, served over a Belgian waffle with bourbon maple syrup and candied pecans. 18

FISH N' CHIPS updated!

Bigger and better battered haddock and French fries. Served with cole slaw and tartar sauce. 16 Make it vegan! 3

FRIED CHICKEN TENDER BASKET datznew!

Four boneless crispy chicken tenders, served with French fries and Chicken Dippin' sauce. 15

PORK SHANK REDEMPTION

Pork shank served with bacon brussels sprouts, mashed potatoes, and a tomato-pepper demi-glace sauce. 24

SHORT RIB PAPPARDELLE BOWL

Burgundy-braised short rib, served over pappardelle pasta with green peas, parmeasan cheese, soft herbs, and shiitake and button mushrooms. 20



Handhelds are served with house-made sweet-n-salty chips with creamy blue cheese drizzle and green onions.

DEATH WISH datznew!

Spicy buffalo tenders, tobacco onions, Sriracha® drizzle and blue cheese on a black charcoal bun. 13

BIRDS OF A FEATHER

Shredded grilled chicken salad, bacon, lettuce, tomato and mayo. Served on ancient grain bread. 12

SMOKEY AND THE BIRD updated!

Grilled chicken, bacon, lettuce, tomato, mayo and Honeycup® mustard. Served on an artisan challah bun. 13

PORKFECTION neo-classic

Pulled pork, sliced Compart Duroc® ham, pork belly, white cheddar, tobacco onions, firecracker sauce, lettuce and sliced tomato. Served on a batard. 14

Iconic Sy Ginsberg's® corned beef, sauerkraut, Swiss cheese and Russian dressing. Served on rye bread. 13.5

HAVANA HOTTIE datz-a-classic

Pulled pork, Compart Duroc® ham, Swiss cheese, dill pickle and Honeycup® mustard. Served hot on a batard. 13

MEMPHIS ON MY MIND Pulled pork, power slaw, BBQ sauce, tobacco onions and white cheddar. Served on

an artisan challah bun. 12

APRIL IN PARIS vegetarian!

Warm, melted brie, tomato, arugula and basil pesto. Served hot on grilled sourdough bread. 12

DUMB CLUCK back & better than ever! Pulled chicken, BBQ sauce and white cheddar. Now served on a charcoal bun. 12

Blackened grouper, herb aioli and roasted pineapple slaw. Served on an artisan challah bun. 17

CLUCK. YEAH!

Crispy chicken tenders, lettuce, pickles and Nashville sauce. Served on an artisan challah bun. 12

GINORMOUS FISH SANDWICH datznew!

Battered haddock, lettuce, tomato, onion, pickles and tartar sauce. Served on an artisan challah bun. 16

AFTERS

HORSE SOLDIER BOURBON CHOCOLATE CAKE

Chocolate cake drenched with Horse Soldier Bourbon and chocolate frosting. 8

STRAWBERRY SHORTCAKE CHEESECAKE

Decadent cheesecake with a strawberry swirl covered in strawberry shortcake crumbles, 8

CARROT CAKE

Spiced cake infused with pineapple, coconut and pecan, stacked high with cream cheese frosting, 8

PEANUT BUTTER PIE datz new!

Light, fluffy creamy peanut butter filling with Heath® Bar and candied banana chips, in a homemade Oreo® crust. Topped with whipped cream, chocolate and caramel. 12

