

Feeling Thirsty?



OUR NEW BAR BOOK WILL WET YOUR WHISTLE

WEEKEND BRUNCH

8:30AM - 3PM • SAT || 8:30AM - 9PM • SUN



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

DATZSHUKA instaworthy!

Three eggs* poached in tomato Shakshuka sauce with spinach and grilled challah in a cast iron skillet. 15

CHICKEN N' WAFFLE BENEDICT datz-a-classic!

Boneless crispy chicken tenders, poached eggs* and Tasso ham hollandaise on a Belgian waffle. 15

THE LUMBERJACK

Three eggs* any way, served with sausage, Compart Duroc[®] ham, bacon and wheat berry toast. 14

JACK'D UP STEAK AND EGGS

Seared steak, two eggs* any way, crispy hash browns and wheat berry toast. 19

SHORT RIB BISCUIT BENEDICT

Beef short rib, pepper-jack cheese, poached eggs* and smoked tomato hollandaise on a buttermilk biscuit. 16

DATZ GOOD HASH

Sy Ginsberg's[®] corned beef, crispy hash browns, two eggs* and wheat berry toast. 15

CYO OMELET*

- Choose 3 ingredients 13
- Additional ingredients 1 each
- Substitute Egg Whites* 1.5
- Substitute Vegan JUST Egg[®] 3

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

Cocktails

CHAMPAGNE SUPERNOVA instaworthy!

Changes colors before your eyes! Zonin® Prosecco, New Amsterdam® London Dry Gin, lemon juice, and a supersecret glitter potion! 11

MORNING AFTER MARGARITA

Cimarron® Blanco Tequila, Royal Rose/Three Chili Syrup, and lime juice. 10

PRICKLY PEAR MIMOSA

Zonin® Prosecco, mandarin-tangerine purée, prickly pear syrup. 10

SPAAA BLABLAHBLAH

Hendrick's $^{\scriptscriptstyle \otimes}$ Gin, fresh lemon and lime juices, Mr. Q. Cumber[®] soda. 10 (Substitute Crop Cucumber Vodka. Add 1)





Handhelds

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 cheddarcrusted corn tortillas. 15

RANCHERO CHICKEN & EGG SANDWICH

Crispy chicken tenders, a fried egg*, cheddar-jack cheese, Colorado sauce and house-made pico de gallo. Served on an artisan challah bun. 13

VEGAN CROISSANTWICH

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

Not-So-Basics

EGGS BARBACOA datz-a-classic!

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 and beans. 17

GRITS RANCHERO

Two eggs*, cream cheese cheddar grits, spicy roja sauce, topped with green onions. 12

SHRIMP & GRITS fan favorite!

Blackened shrimp, cream cheese cheddar grits, creamy Indian Makhai sauce and sautéed spinach. 19

Sweets

CRÈME BRÛLÉE FRENCH TOAST

Brûléed French toast with Bavarian cream, topped with fresh strawberries and powdered sugar. 14

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

AVOCADO TOAST fan favorite!

Smashed avocado on two slices of rustic ancient grain bread, with two eggs* any way, heirloom tomatoes and seasoned with black salt. Served with a side of fruit. 13

BREAKFAST BSLT

A fried egg*, house-cured bacon steak, lettuce, tomato and mayo. Served on an artisan challah bun. 12

POPEYE'S RISE N' SHINER

A fried egg*, bacon, fresh spinach and smoked gouda. Served on an artisan challah bun. 12

BREAKFAST BURGER

Brasstown grass fed beef* with lettuce, tomato, hollandaise, and a fried egg*. Served on an artisan challah bun. 15

BISCUITS & CRAZY

Buttermilk biscuits topped with creamy sausage gravy, bacon, tri-colored potatoes and two eggs*. 15

CHEESY TODD BREAKFAST

Two eggs*, Dr. BBQ's smoked brisket, tossed in Dr. BBQ's Sweet BBQ Sauce, with spicy Rattlesnake tequila habanero queso and served on our world famous Cheesy Todd mac bun. Served with a side of fruit. 15

LITTLE BIT OF CHICKEN FRIED datz new!

Two country fried cube steaks, two eggs*, hashbrowns, sausage gravy, and wheat berry toast. 18

Sweets (except for Monkey Bread) served with your choice of meats: sausage, bacon, turkey bacon, or Compart[®] ham.

PUMPKIN FRENCH TOAST

Brûléed French toast with pumpkin cream, topped with whipped cream. 13

POMBRÉ

Pomegranate juice, lime, ginger and coconut milk. 5

CINNY BUNNY instaworthy!

Almond milk, cinnamon bun syrup, cold brew, whipped cream, vanilla icing and a mini cinnamon bun. 6



Pepsi Diet Pepsi Mountain Dew Dr. Pepper Sierra Mist

Tropicana Lemonade Viva Sol Jamaica Hibiscus Viva Sol Pina Colada Viva Sol Horchata

WE PROUDLY SERVE PEPSI PRODUCTS

pepsi

NEW LOOK, WHO DIS?

Due to the pandemic, we've had to temporarily substitute some products in our supply chain in order to keep them on the menu. Thank you for understanding while we work with our suppliers to get back your favorites.

MONKEY BREAD datz-a-classic!

Pull-apart clusters of warm, gooey cinnamon sugar bread, drizzled with caramel and vanilla icing. 12.5 Add bacon crumbles! 2

Cakkeine

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

CAPPUCCINO OR LATTE

Espresso with your choice of milk. Served with biscotti. 5.5 (Make it ginormous! Add 3)

ICED TEA CHAI LATTE Iced chai latte with your choice of milk. Also available hot. 6

MORE!

Datz organic, sustainable dark roast coffee, espresso, hot tea, iced tea and bottled kombucha.

CLASSIC BUTTERMILK PANCAKES

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

ld Brew

Superior tasting, balanced and smooth, authentic artisan crafted cold brew, with your choice of milk.

SALTED CARAMEL

Caramel, sea salt, milk. 5

HORCHATA Vanilla, cinnamon, milk. 5

A LA MOCHA Vanilla, mocha, milk. 5

BLACK Bold and robust. 5



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FRIED CHICKEN • GRILLED CHICKEN • VEGAN "CHICKEN" • COMFORT SIDES • AND MORE!



ORDER ORDEROLLE for Delivery or Take-out! Located inside Dough cluckyeahkitchen.com



WEEKEND BRUNCH

8:30AM - 3PM • SAT || 8:30AM - 9PM • SUN



Shareables

DATCHOS datz-a-classic!

House-made sweet-n-salty chips, topped with chili, cheese, jalapeño, sour cream, blue cheese drizzle and scallions. 14 Add pulled pork or chicken. 4 Add short rib. 6

ONION DIP updated classic!

Our signature blend of caramelized onions, spices, and cream cheese, sour cream and mayo. Topped with green onions and served with house-made sweet and salty chips. 10

AVOCADO WEDGES fan favorite!

Crispy breaded avocado wedges, served with house-made BBQ mustard ranch. 10

NOM NOMS

Warm, soft pretzel sticks dressed with garlic oil, herbs and parmesan cheese. Served with spicy Rattlesnake tequila habanero queso and spicy brown mustard. 11

BUFFALO CAULIFLOWER POPCORN

Roasted cauliflower bites, fried and tossed in Buffalo sauce and drizzled with ranch dressing. ${\rm \, 12}$

TOBACCO ONION STACK

A haystack of thin sliced, crispy fried yellow onions piled high. Served with Texas petal dipping sauce. 10

FUSION FRIES

Black truffle olive oil, shredded parmesan, green onions and sea salt. Served with herb aioli. $\,$ 10.5 $\,$

MAC BITES

Crispy bacon-jalapeño mac n' cheese served with Firecracker Sriracha sauce. $\,11.5$

Greens

THAI ONE ON

Shrimp marinated in a sweet and salty Thai sauce, kale & cabbage mix, peanut, basil, carrots, green and red onions, bell pepper, cilantro, crispy rice noodles and cucumber and tossed with Thai peanut dressing. 16

THE BEST SALAD EVER

Mixed greens, crisp apples, shredded white cheddar, candied pecans and bacon. Served with house-made celery seed vinaigrette. 14

BOB'S COBB

Grilled chicken, mixed greens, bacon, hard-boiled egg, avocado, tomato, red onion and blue cheese crumbles. Served with green goddess dressing. 16

PUT A STEAK IN IT

Seared steak*, mixed greens, roasted butternut squash, goat cheese, candied pecans, tomatoes and red onion. Served with sweet Italian vinaigrette. 19

SALMON HAYEK

Seared salmon^{*}, spinach, bacon, red onion, blue cheese, tomato, hard-boiled egg and button mushrooms. Served with warm bacon dressing. 16

GREEK SALAD

Chopped lettuce with onion, cucumber, tomato, banana peppers, crumbled feta, Greek olive blend, potato salad and tossed with Greek dressing. 14

BUFFALO CHICKEN SALAD

Crispy chunks of Buffalo chicken, lettuce blend, kale & cabbage mix, carrots, celery, topped with blue cheese crumbles and dressed with blue cheese dressing. 16

Dressings: House-made celery seed vinaigrette, balsamic vinaigrette, sweet Italian vinaigrette, warm bacon, ranch, green goddess and Thai peanut.

Add shrimp, salmon*, chicken or steak*. Add 8





All burgers (except the Shimburger) served with house-made sweet-n-salty chips

THE MACDADDY

Creamy bacon-jalapeño-infused mac n' cheese, topped with buttermilk biscuit crumbles. Made to order. 9 Make it Rattlesnake spicy! Add 1

MONKEY BREAD datz-a-classic!

Pull-apart clusters of warm, gooey cinnamon sugar bread, drizzled with caramel and vanilla icing. 12.5 Add bacon crumbles! 2

YUM YUM WINGS

A pound of crispy Korean BBQ chicken wings, topped with chopped peanuts. 18

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THE CHEESY TODD as seen on GMA!

Brasstown grass fed beef*, American cheese, lettuce, tomato, red onion and pickle. Served on two bacon-jalapeño mac n' cheese "buns." 17

ANDY'S GRILLED CHEESEBURGER

Two Brasstown grass fed beef burgers sandwiched between two grilled cheese sandwiches. 16

BIGGITY BIG BURGER

Brasstown grass fed beef*, lettuce, tomato, red onion, pickle, and Datz secret sauce. Served on an artisan challah bun. 15

THE BEYOND BURGER vegetarian

o% meat - 100% plant-based Beyond Meat[®] patty, lettuce, tomato, red onion, pickle and Datz secret sauce. Served on an artisan challah bun. 15

with creamy blue cheese drizzle and green onions.

SHIMBURGER low carb!

Brasstown grass fed beef* with your choice of two toppings. Served bun-less with mixed greens, crisp apples, shredded white cheddar, candied pecans, bacon, and a house-made celery seed vinaigrette. 14

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, queso.

- More Toppings 1 ea - Add Avocado Mash 2 - Put an Egg* on it 1 - Add Mac 2 - Add Tobacco Onions 2 - Add Bacon 2

FOOD ALLERGY?

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NEW AMERICAN SMOKEHOUSE



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House Favorites

PUFF PASTRY POT PIE instaworthy!

Classic pot pie with chunky chicken, peas, carrots, onions and potatoes with a double puff pastry. 16

COUNTRY FRIED STEAK datz new!

Two country fried cube steaks, mashed potatoes, peas and onions, and sausage gravy. 18

OPEN-FACED LASAGNA updated classic!

Ginormous lasagna noodle, meatballs, ricotta, parmesan, mozzarella, marinara and spinach. 16

SPAGHETTI-IN-MEATBALL

Just like it says: this ginormous meatball is stuffed with spaghetti, covered in pomodore sauce and parmesan cheese. Served on a bed of pasta with a slice of garlic toast. 18

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 fiesta rice and beans. 17

SHRIMP & GRITS

Blackened shrimp, cream cheese cheddar grits, creamy Indian Makhani sauce and sautéed spinach. 19

FRIED CHICKEN TENDER BASKET

Four boneless crispy chicken tenders, served with French fries and Chicken Dippin' sauce. 16

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

WAFFLES N' TWEET

Boneless crispy chicken tenders, honeyed-pecan butter, served over a Belgian waffle with bourbon maple syrup and candied pecans. 19

BUTTERNUT SQUASH RAVIOLI seasonal kavorite!

Roasted butternut squash ravioli pan seared in sage brown butter. 16

FISH N' CHIPS

Bigger and better battered haddock and French fries. Served with cole slaw and tartar sauce. 17 Make it vegan! Add 3

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. Served with a biscuit and a side of honey. 18

BISCUITS & CRAZY

Buttermilk biscuits topped with creamy sausage gravy, bacon, tri-colored potatoes, green onions and two eggs* any way. 15

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Handhelds

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

THE CUBAN 2021 Cuban Sandwich Fest Winner!

Pulled pork, Compart Duroc[®] ham, Swiss cheese, pickles and Piquillo mustard. Pressed and served on Cuban bread. 16

BIRDS OF A FEATHER

Chunky grilled chicken salad, bacon, lettuce, tomato and mayo. Served on ancient grain bread. 13

CLUCK, YEAH! fan favorite!

Crispy chicken tenders, lettuce, pickles and Nashville sauce. Served on an artisan challah bun. 13

SMOKEY AND THE BIRD

Grilled chicken tenders, bacon, lettuce, tomato, mayo and mustard. Served on an artisan challah bun. 13.5

BLACKENED MAHI MAHI SANDWICH

Mahi Mahi*, lettuce, tomato, onion, pickle and tarter sauce. Served on an artisan challah bun. 17

ROGER'S ROCKIN' REUBEN

Iconic Sy Ginsberg's[®] corned beef, sauerkraut, Swiss cheese and Russian dressing. Served on rye bread. 15

APRIL IN PARIS vegetarian

Warm, melted brie, tomato, aruqula and basil pesto. Served hot on grilled sour-dough bread. 13

TOM'S COUSIN

Oven roasted turkey breast, smashed avocado, coleslaw, lettuce, Swiss cheese and Russian dressing. Served on ancient grain bread. 14

MEMPHIS ON MY MIND

Pulled pork, coleslaw, BBQ sauce, white cheddar and tobacco onions. Served on an artisan challah bun. 13

DR. BBQ'S BRISKET SANDWICH

Dr. BBQ's smoked brisket with Dr. BBQ's Sweet BBQ Sauce, spicy Rattlesnake tequila habanero queso and tobacco onions. Served on an artisan challah bun. 15

PORKFECTION

Pulled pork, sliced ham, house-cured bacon, white cheddar, tobacco onions, Firecracker Sriracha sauce, lettuce and sliced tomato. Served on a batard. 15

Extras

POTATO SALAD 5 TRI-COLORED POTATOES 5 **BUTTERNUT SQUASH** 5 FRENCH ONION SOUP 6.5 SOUP OF THE DAY 4.5.5 CHILI 4 • 6.5

THE MACDADDY 9 (serves 2!) **SAUTÉED SPINACH** 5 **MASHED POTATOES** 5 **BRUSSELS SPROUTS** 5 **CREAM CHEESE** 5 **CHEDDAR GRITS**



OUTRAGEOUS PEANUT BUTTER PIE

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

HORSE SOLDIER BOURBON CHOCOLATE CAKE

Chocolate cake drenched with Horse Soldier Bourbon and chocolate frosting. 9

CARROT CAKE

Spiced carrot cake infused with pineapple, coconut and pecan, stacked high with cream cheese frosting. 9

FROZEN MOJITO PIE

Authentic Key Lime pie filling with a mint twist. Served on a rum-spritzed graham cracker crust with whipped topping. 8

PUMPKIN CHEESECAKE seasonal favorite!

House-made pumpkin swirl cheesecake with a graham cracker crust. 10

HOUSE-MADE CHIPS 5 **FRENCH FRIES** 5

TOBACCO ONIONS 5 Split Plate Charge 5



Tropicana Lemonade Viva Sol Jamaica Hibiscus Viva Sol Pina Colada Viva Sol Horchata







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MODERN AMERICAN MEATERY

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Des services and

HOLIDAY GIFT CARDS AVAILABLE!

MODERN AMERICAN MEATERY ODOVADS

Bone-In Ribeye