

OUR BEEF IS 100% NATURAL AND 100% SUSTAINABLY RAISED FROM BRANDT FAMILY FARMS

LOVE

BATCH & BRINE



LAFAYETTE

TO GO --> www.batchandbrine.com

(925) 298-5687

THESE ARE FOR YOU TO SHARE

14	BURRATA	CRISPY RIBS	12
16	SHRIMP & TUNA CEVICHE	MAC & CHEESE	12
16	FISH & CHIPS	FALAFEL	8
12	WINGS - MEMPHIS OR BUFFALO		

*THIS IS WHERE YOU START!

FRIES HOUSE CUT + STACKED HIGH

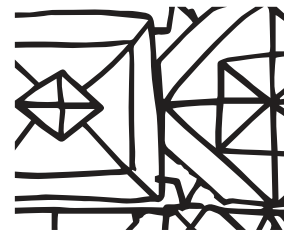
GARLIC PARMESAN	6	3
GREEK	7	4
PASTRAMI & CHEESE	12	6
DUCK & CHEESE	14	7

REGULAR ORDER

UPGRADE YOUR SIDE

SAUCE

TRY A FEW!



PICK THREE FOR 3 DOLLARS

- Ranch
- Blue Cheese
- Calabrian Chile Aioli
- Wasabi Aioli
- Alabama White BBQ
- Cheese Sauce
- Apricot Mustard
- Harissa Aioli
- Garlic Aioli
- Tzatziki
- KC Red BBQ
- Buffalo Sauce
- Tartar Sauce

FRESH SALADS

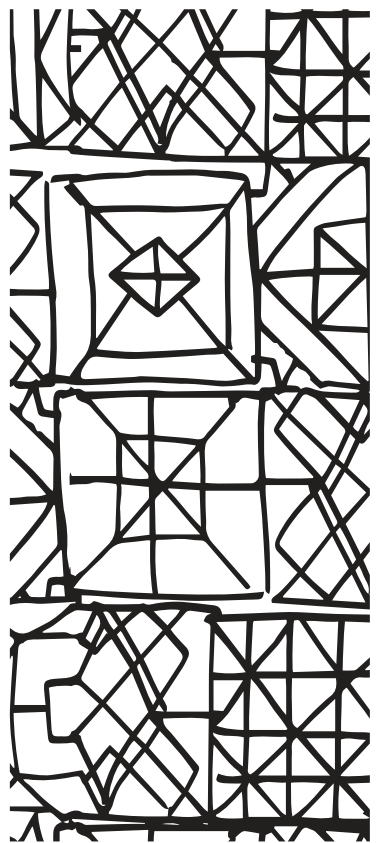
Kale Caesar - Parmesan, Toasted Breadcrumb	14
Date & Almond - Baby Spinach, Pita Croutons, Red Onion, Goat Cheese, Lemon Vinaigrette	16
Roasted Beet - Goat Cheese, Arugula, Grilled Red Onion, Candied Walnut, House Ranch	14
Mediterranean - Greens, Olive, Roasted Pepper, Feta, Tomato, Shallot, Chickpea, Balsamic	14
Cobb - Mixed Greens, Tomato, Carrot, Egg, Crushed Avocado, Chive, Chicken, Chorizo, Roquefort, Blue Cheese Dressing	18
Fattoush - Quinoa, Tomato, Cucumber, Red Onion, Radish, Bell Pepper, Mint, Parsley, Purslane, Pita Chips, Lemon Balsamic Dressing - Add Kufta +6	13

ADD CHICKEN +4 / ADD SALMON +8

TRY THESE FANCY BURGERS AND SANDWICHES

	*WITH HOUSE CUT FRIES OR HOUSE SALAD	PAIRINGS
Blue - Angus Chuck, Whipped Roquefort, Arugula, Fig Jam, Candied Bacon, Pretzel Roll		16 Bend & Snap
Regular - Angus Chuck, Aged Cheddar, Lettuce, Tomato, Pickled Red Onion, Pickles, Spread		15 Allagash White
Impossible - Vegetarian Impossible Patty, Arugula, Pickles, Pickled Onion, Tomato, Apricot Mustard - Add Cheese +2		17 Long Meadow Ranch Sav. Blanc
Merguez - Spiced Lamb Patty, Harissa Aioli, Roasted Red Pepper, Pickled Red Onion, Arugula, Marinated Red Cabbage, Pretzel Roll		16 North Coast Red Seal Ale
Au Poivre - Peppercorn Crusted Angus Chuck, Buttered Onions, Seared Mushrooms, Swiss, Green Peppercorn Sauce		18 Call Me Chauncey
Sushi - Ahi Tuna, Wasabi Aioli, Fried Rice Noodles, Radish Sprout, Cucumber, Avocado		18 Canayli Vermentino
Sierra - Angus Chuck, KC Red BBQ, Crispy Onion, Aged Cheddar, Bacon, Bourbon Pickled Peppers		16 B&B #1
Pueblo Burger - Angus Chuck, Roasted Tomato and Poblano Chile Salsa, Aged Cheddar, Guacamole, Crisp Corn Tortilla		17 Firestone Luponic Distortion
Turkey - Fresh Ground Free-Range Spiced Turkey Patty, Lettuce, Tomato, Cucumber, Sumac Yogurt Spread - Add Cheese +2		16 Monograph Moschofilero
Fried Chicken - Brined Chicken Thigh, Calabrian Chile Aioli, Slaw, Pickles, Kaiser Roll		15 Holy Ghost Pilsner
L.E.S. - House Made Pastrami, Swiss Cheese, Spread, Slaw, Rye		16 Fort Point Park Pale Ale
Duck Banh Mi - Garlic Aioli, Pickled Carrot & Daikon, Cilantro, Mint, Jalapeno, Cucumber, Banh Mi Sauce, Torpedo Roll		17 Calicraft Coast Kolsch
Philly - Shaved Ribeye, Seared Wild Mushrooms, Bourbon Pickled Peppers and Onions, Cheese Sauce, Torpedo Roll		16 Ghost Town IPA

ADD AVOCADO +2 / ADD BACON +2 / ADD A FRIED EGG +2



Here at Batch & Brine we do our best to source our products from local businesses guided by principles of sustainability



@batchandbrine

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SLIDERS

JUST AS FANCY AS OUR BURGERS ONLY SMALLER

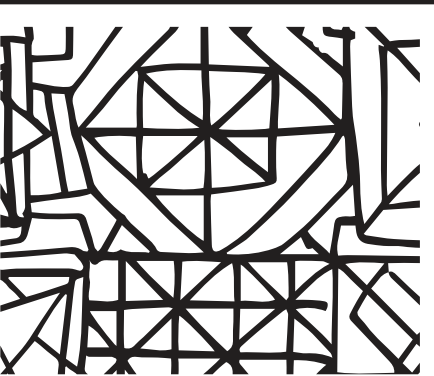
**AND YOU GET TWO!*

- Nashville Hot - Hot Fried Chicken, Coleslaw, Pickles and Ranch  **9**
- Lil Burger - Aged Cheddar, Pickles and Spread **9**
- Shaved Ribeye - Calabrian Aioli, Cucumber, Jalapeno and Mint  **10**

★ FOR KIDS ★ Children 10 or under. Served with Fries

- BURGER with cheese \$7
- CHICKEN TENDERS \$7
- GRILLED CHEESE \$7

BE SWEET! → DELICIOUS HOUSE MADE DESSERTS



- House Made Chocolate Pudding **8**
Whipped Cream, Graham Cracker
- S'mores Ice Cream Sandwich **8**
Graham Cracker, Toasted Marshmallow, Chocolate Sauce
-  Seasonal Fruit Crisp **8**
Served Hot with Vanilla Ice Cream

BRUNCH

SATURDAY/SUNDAY - 10am to 3pm

BENEDICTS

- Smoked Salmon - Lox, Spinach, Capers, Hollandaise, Eng Muffin, Potatoes **16**
- Veggie - Roasted Tomato, Spinach, Tomato Sauce, Potato Cakes, Fruit **14**
- Traditional - Black Forest Ham, Hollandaise, Eng Muffin, Potatoes **14**
- Southern - Fried Chicken, Bacon, Hollandaise, Biscuit, Potatoes **15**

HOUSE MADE SPECIALTIES

- PBJ Stuffed French Toast - Challah Bread, Pure Maple Syrup **13**
- Pastrami Hash - House Made Pastrami Hash, Fried Eggs, Rye Toast **14**
- Chicken Fried Ribeye - Fried Eggs, Gravy, Buttermilk Biscuit, Potatoes **17**
- Chicken & Waffles - Fried Chicken Thigh, Waffle, Honey Butter, Pure Maple Syrup **16**
- Traditional Waffles - Fresh Fruit, Honey Butter, Pure Maple Syrup **13**
- Eggs any Style - 2 Eggs any Style, Choice of Meat, Potatoes, Toast **13**
- Buttermilk Biscuits & Gravy - Fried Eggs **13**
- Chile Verde & Eggs - Hatch & Pork Chile, Fried Eggs, Potatoes, Corn Tortillas  **15**

SHAKES

- \$8**
- Vanilla
 - Strawberry
 - Chocolate
 - Cookies'n Cream
 - Peanut Butter
 - Caramel
 - Creamsicle

CRAFTED MOCKTAILS (NON-ALCOHOLIC)

- \$6**
- Apple Ginger Tonic
Apple juice, ginger shrub, tonic water
 - Maracuya Punch
Passion fruit, pineapple, laganitas hop water
 - The Almost Paloma
Grapefruit, lime juice, club soda

