



KATCH

WE SUPPORT
LOCAL, NATURAL,
SUSTAINABLE &
ORGANIC PRACTICES
WHENEVER
POSSIBLE

BRUNCH BAR

STARTERS

- WAGYU BEEF SLIDERS** 14
with cheddar cheese & caramelized onion
- JUMBO BAVARIAN PRETZEL** 10
with spicy mustard & guinness cheese sauce
- FRIED CALAMARI** 14
with marinara sauce
- CHEESE BITES** 14
with buffalo wing dipping sauce
- HOMEMADE GUACAMOLE** 14
with corn tortilla chips
- KATCH FRIES** 13
hand cut fries with cheddar cheese, bacon & gravy
- SOUTHERN FRIED CHICKEN FINGERS** 10
buttermilk brined with honey mustard
- BRATS IN A BLANKET** 12
bratwurst wrapped in puff pastry with spicy mustard
- TRADITIONAL** 11 **BONELESS** 12
classic buffalo (medium) • classic buffalo (mild)
honey chipotle (hot) • bbq (tangy) • dry rub (naked wings)
sweet chili (sweet) • garlic sesame (savory)
really f'ing hot wings + 2
(600,000 scoville) waiver signature required
*8 pieces per order comes with carrots, celery & blue cheese dressing
- BUFFALO CHICKEN FLATBREAD** 14
with mild blue cheese buffalo cream sauce
- MARGARITA FLATBREAD** 13
the classic with arugula & grape tomatoe
- MEAT LOVERS FLATBREAD** 15
ground beef, sausage, bacon, caramelized & green onion
- QUESADILLAS*** 11
flour tortilla, monterey jack and cheddar cheese,
sour cream, pico de gallo & guacamole
- KATCH NACHOS*** 14
fried corn tortilla smothered in pepper jack cheese
sauce with black bean, pico de gallo, jalapeno,
guacamole & sour cream
*chicken + 4 steak + 5 shrimp + 6

BRUNCH DRINKS 8

PROSECCO • MIMOSA • BELLINI
BLOODY MARY • RED SANGRIA
MARGARITA

BOTTOMLESS BOOST ADDITIONAL 18

(NOT AVAILABLE ON FOOTBALL SUNDAYS)
FOR 90 MINS PER PERSON OF UNLIMITED
BRUNCH DRINKS & BEER OF THE DAY.

ONLY AVAILABLE WHEN PURCHASING A BRUNCH ITEM.

SQUEEZED DRINKS 4

ORANGE • GRAPEFRUIT • CRANBERRY

COFFEE, TEA & ESPRESSO

- | | | | |
|------------|---|---------------|---|
| COFFEE | 3 | ESPRESSO | 3 |
| CAPPUCCINO | 5 | HOT CHOCOLATE | 3 |
| HOT TEA | 2 | GREEN TEA | 2 |
| MINT TEA | 2 | | |

BRUNCH

- EGGS BENEDICT*** 16
poached eggs, grilled chorizo, chipotle hollandaise,
pico de gallo, avocado
- SHRIMP & GRITS** 16
cheddar grits, roasted corn, braised pork belly
- AVOCADO TOAST*** 14
organic 7 grain bread, kale pesto, poached eggs,
avocado, alfalfa sprouts, chili infused olive oil
- LEMON RICOTTA PANCAKES** 14
buttermilk pancakes, orange marscarpone
with blueberry compote
- STEAK & EGGS PLATTER** 20
new york strip with lemon herb butter,
2 eggs any style, herb roasted home fries,
baby farm greens
- KALE & QUINOA SALAD** 17
sautéed kale, quinoa, lemon herb vinaigrette,
poached egg, goat cheese
roasted free range chicken + 3
- CHICKEN & WAFFLE** 16
buttermilk waffle, southern fried free range chicken,
maple bourbon butter
- F'ING GOOD FRENCH TOAST** 14
cinnamon crème anglaise, banana rum sauce,
vanilla ice cream
- HUEVOS RANCHEROS*** 14
sunny side up eggs, avocado, cilantro, tortilla,
black beans, chipotle, queso fresco, ranchero sauce
- OPEN FACE QUESADILLAS** 12
eggs, bacon, monterey jack cheese, parmesan cheese,
sour cream, kale crisps, orange chipotle sauce
- CLASSIC CHEESEBURGER** 14
or
KATCH BRUNCH BURGER* 16
over easy egg, cheddar cheese,
apple wood smoked bacon, baby farm greens,
chorizo aioli
chefs choice cooked to medium unless specified

*brunch item served with herb roasted home fries & baby farm greens

SIDES

- BACON** 5
- CHEDDAR GRITS** 7
- WAFFLE** 6
- HERB ROASTED HOME FRIES** 4
- ENGLISH MUFFIN** 3
- SUB EGG WHITES** 3
- CHORIZO** 5
- 2 EGGS ANY STYLE** 5
- HANDCUT FRIES** 4
- TATER TOTS** 7
- ONION RINGS** 7

a 20% service charge is added for parties of 6 or more / we accept up to three forms of payment per table / if you have any food allergies please advise your server

all brunch items are served 11:30am - 4pm • every saturday & sunday