



FLAT BRANCH

COLUMBIA'S ORIGINAL CRAFT BREWERY - SINCE 1994

NOW SERVING WEEKEND BRUNCH SAT/SUN 10AM TO 1PM
FULL MENU AVAILABLE DAILY UNTIL 10:30PM • PIZZA AND APPETIZERS UNTIL 11:30PM

< TASTY STARTERS >

Flat Branch Nachos

House-fried tortilla chips piled high with cheddar and jack cheese, jalapeños, tomatoes, scallions, with guacamole, sour cream and salsa 9.5 **With spicy adobo pork or chicken** 11

Hot Soft Pretzels Twists

Two large twists, salted or not, with our house-made beer mustard. 8 Half-order 4.5 **Add Spicy Spinach Cheese Dip** 1

New England-Style Crab Cakes

Genuine crab meat patties breaded and deep-fried, with chipotle mayonnaise 10 Half-order 5.5

Spicy Spinach and Cheese Dip

Warm and zesty spinach cheese dip, with fresh vegetables and tortilla chips for dipping 8

World Famous Chokes 'n Cheese

Creamy artichoke and cheese dip in a house-baked bread boule, with carrots, celery and broccoli for dipping 10

Jumbo Chicken Wings

A full dozen jumbo deep-fried chicken wings in your choice of fiery Buffalo or Honey Sriracha sauce, with ranch or bleu cheese dressing 12 Half-order 6.5

Green Chili Chicken Fingers

Tender chicken breast breaded with our Green Chili Beer, with choice of sauce: ranch, hot wing sauce, honey mustard, ranch salsa, chipotle-mayo or BBQ 8.5 Half-order 5

Crispy Sweet Potato Chips

Pub-made sweet potato chips with roasted garlic sour cream 5

Beer Battered Onion Rings

Brew City onion rings with ranch or beer mustard 8.5

Crescent City Andouille Fritters

House-made corn fritters filled with Crescent City Andouille from Meterie, Louisiana, diced jalapeño peppers and cheddar cheese, with remoulade sauce 8

< SCRUMPTIOUS SOUPS & SALADS >

Upgrade your salad with a grilled chicken breast for \$5 or a grilled salmon filet for \$10

Made from Scratch Soup of the Day

House-made soup (See mini—menu for selection) bowl 4 cup 3

Flat Branch Winter Chili

Creekstone Farms® Natural ground beef*, diced sirloin, great northern beans, tomatoes, onion and peppers. bowl 5 cup 4

Charbroiled Romaine Salad

Half-head of grilled romaine lettuce, grilled chicken breast, Parmesan cheese, and house-made croutons 10

Southwest Chicken Taco Salad

Grilled chicken, tortilla strips, chopped lettuce, black olives, diced tomatoes, scallions, cheddar and jack cheese, with ranch salsa dressing 10.5

Tomato Mushroom Bisque

Creamy tomato base, with celery, onions and mushrooms and our house-made buttery croutons. bowl 4 cup 3

The Winter Brewhouse Salad

Mixed greens, dried cherries, blue cheese, red onions, and candied pecans, with pecan vinaigrette 8.50

Flat Branch Dinner Salad

Chopped lettuce, grape tomatoes, carrots, red onion, and house-made croutons 5 Sub as a side item 2

Chefrey's Chopped Cobb Salad

Chopped lettuce, turkey, ham, bleu cheese, grape tomatoes, carrots, red peppers, green onions, house-made croutons 10.5

Dressings: Ranch, Bleu Cheese, Ranch Salsa, Red Pepper Vinaigrette, Caesar, Honey Mustard, Oil and Vinegar

< ESSENTIAL ENTREES >

Adobo Braised Pork Tacos

Crispy taco shells filled with spicy adobo pork, southwestern slaw and pico de gallo, with saffron rice and applesauce 12

Flat Branch Catfish and Chips

Columbia's favorite! Deep-fried cornmeal breaded catfish fillets, with fries, tartar sauce, and malt vinegar 12.5

English Country Bangers & Mash

House-made English-style sausages over mashers with stout onion and portobello gravy, apple sauce, and a spent grain roll 12

Oil Change Shepherd's Pie

Hearty lamb stew made with our Oil Change Stout, with mashers, applesauce, and a spent grain roll 13

Brown Sugar Cured Pork Chop

Half-pound chop, mashers, applesauce, sautéed vegetables 14

Grilled Salmon with Bacon Cream Sauce

Wild-caught Alaskan salmon fillet with a bacon cream sauce, with saffron rice and sautéed vegetables *cooked medium* 17

Ahi Tuna with Feta and Pesto

Grilled wild-caught ahi tuna, fresh basil pesto and feta cheese, with saffron rice and sautéed vegetables *cooked medium* 16.5

Sausage and Chicken Bayou Pasta

Crescent City® Andouille sausage and grilled chicken over penne pasta, with green peppers, onion, spicy Cajun cream sauce, and toasted focaccia 13.5

Smoked Salmon Pesto Alfredo

House-smoked salmon, red peppers, and penne noodles in a rich pesto cream sauce, with Parmesan and toasted focaccia 14

Onion and Mushroom Angus Steak

Certified Angus center choice sirloin steak, with beer-braised onions & portobellos, mashers, and sautéed vegetables 18

The Paleo Platter

No dairy, no gluten, and low carbs. Choice of grilled protein with a side of oil-free sautéed vegetables. Ground beef, chicken, or smoked pork 9 Grilled salmon 14

Try a pub-made **SMITTY'S DRAFT ROOT BEER**, Ginger Ale or Cream Soda.

< SUPERIOR SANDWICHES >

Bacon Chicken Wrap

Sliced grilled chicken breast, strips of thick-cut bacon, fresh tomatoes, crisp lettuce, cheddar and jack cheese in a tomato-flour tortilla, with ranch salsa dressing 10.5

Classic Pub Dip

Thinly-sliced house-smoked prime rib, jack cheese, and sautéed onions on a toasted sourdough baguette, with au jus and stout-horseradish cream sauce 10.5

California Chicken Club

Grilled chicken breast slices, avocado, and bacon on toasted focaccia, with honey mustard sauce on the side 10.5

Philly Cheese Steak/Chicken

Thinly-sliced prime rib or chunks of tender chicken, with sautéed onions and peppers and American cheese on a sourdough baguette, with stout-horseradish cream sauce 10.5

The Hobgobbler

Smoked turkey, Swiss cheese, and sautéed onions and mushrooms, on a toasted sourdough baguette, with BBQ sauce 10

Salami and Ham Italian Grinder

Salami, sliced ham, provolone cheese, red wine vinegar, and olive oil on a house-baked baguette 10.5

Blue Balsamic Onion Steak Wrap

Sliced grilled steak in a large tortilla with mixed greens, tomatoes, blue cheese, red onions and balsamic onion jam. 11

Ultimate Grilled Cheese

Cheddar, provolone, bacon, and adobo pork on sourdough sandwich bread with pico de gallo. 10

Classic Reuben On Rye

Thin pastrami or smoked turkey, sauerkraut, and Swiss cheese, on toasted rye with house-made 1000 Island dressing 10.5

Adobo Pork Stuffed Burrito

Adobo pork, southwestern slaw, rice, pico de gallo, cheddar and jack cheese in a sun-dried tomato wrap, sour cream 10.5

Uncle Bob's Smoked Pork Sandwich

Tender house-smoked pork topped with Carolina-style kale slaw on a toasted artisan bun, with tangy Uncle Bob's sauce 9

Side options: French fries, our world famous Mashers, Blue Horse Kaleslaw, home-style applesauce, saffron rice, raw vegetables, sweet potato chips, sautéed vegetable medley, or beer-battered onion rings (\$2 extra).
Cheese choices: Swiss, Cheddar, Monterey Jack, Provolone, American, Pepper Jack, or Bleu cheese

< BURGERS >

Classic Pub Burger**

One-half pound of lean Creekstone Farms® Natural ground beef*, with cheese on our toasted artisan bun 9.5

Flat Branch Burger (with Chokes 'n Cheese) 10.5

Bacon Cheese Pub Burger (choice of cheese) 10.5

Texas Burger (BBQ sauce, onion, bacon, jack cheese) 10.5

Black & Bleu Burger (Cajun spices, bleu cheese) 10.5

The Big Chief (fried egg, bacon, cheddar cheese) 11.5

Substitute a chicken breast or our Veggie Burger for no charge

* Creekstone Farms® Natural beef is all-natural, hormone-free, antibiotic-free, 100% vegetarian diet, humanely-raised, source-verified Black Angus.

** The Columbia Health Dept. advises that burgers not cooked to at least a "medium" temperature can pose a potential health risk with ground meat products. Flat Branch will cook your burger to any temperature you specify, but eat "rare" and "medium-rare" burgers at your own risk

< VEGETARIAN >

The Flat Branch Veggie Burger

House-made patty of oats, rice, tofu, spinach, red peppers, pecans and portobello mushroom, choice of cheese, whole wheat spent grain bun, basil pesto 9.5

Grilled Portobello Sandwich

Marinated and grilled portabella mushroom, shredded carrots, creamy boursin cheese on a whole wheat spent-grain bun 9.5

Butternut Squash Stuffed Ravioli

Tender ravioli stuffed with squash, cheese and herbs, topped with coconut curry pesto with carrots, scallions, Parmesan and toasted almonds, toasted focaccia. 13

< BRICK OVEN PIZZA >

Hand-tossed sourdough crust baked in our stone hearth oven with house-made tomato sauce (unless indicated)

Meat Lover's Delight

Thick-cut pepperoni, house-made Italian sausage, ham, bacon and mozzarella cheese 10

Missouri BBQ Chicken

Grilled chicken breast over our house-made BBQ sauce, cilantro, red onions, cheddar and jack cheeses 9.5

Italian Sausage and Mushroom

House-made Italian sausage, mushrooms and mozzarella 9.5

Classic Pepperoni

Thick-cut pepperoni and mozzarella cheese 9.5

Pizza Hawaii

Ham, bacon, pineapple, cheddar and jack cheese 9.5

The Sicilian

Roasted garlic sauce, ham, salami, red onions, tomatoes, garlic, provolone and mozzarella cheese 10

Garlic Five Cheese

Brushed with olive oil, then loaded with garlic, Asiago, Parmesan, mozzarella, cheddar and jack cheese 8.5

Pizza Margherita

The classic. Diced tomatoes, garlic, basil, fresh mozzarella and Parmesan 8.5

Classic Veggie Supreme

Artichokes, black olives, mushrooms, green peppers, red onions, red peppers, cheddar and jack cheese 9

< THIRST QUENCHING DRINKS >

SMITTY'S DRAFT ROOT BEER

Brewed here and served on draft. Delicious! 3 Refills 1.5

Flat Branch Cream Soda and Ginger Ale

Made at the pub, and mixed to order at the bar, our sodas have that old-fashioned fountain flavor. 3 Refills 1.5

Soft Drinks

Pepsi/Diet, Dr. Pepper/Diet, Mountain Dew, Sierra Mist, Lip-ton Sweet Tea, coffee, hot tea, and iced tea 2 Free refills

Other Tasty Favorites

Lemonade, Arnold Palmer (iced tea and lemonade), milk, hot cocoa 2 Refills 1