

PROVISIONS

Proudly Serving



Nature Smiles Urban Farm - Palm Beach Gardens, FL
 BeeMade Honey - Jupiter, FL
 Old Florida Farms - DeLeon Springs, FL
 Old School Bakery - Delray Beach, FL
 Pilgrim Farms - Live Oak, FL
 Pumphouse Coffee Roasters - Jupiter, FL

TID BITS

Florida Gulf Oysters On The Half

Chilled Green Apple Mignonette, Fresh Horseradish	\$16 / \$30	Herb Roasted Parmesan, Parsley, Butter	\$16 / \$30
--	-------------	--	-------------

House-Made Bacon Tots Shredded Russetts, Smoked Cheddar, Scallion, Ranch	\$9.5	Burnt Ends Smoked Beef Brisket, H.M. Root Beer BBQ Sauce, Crispy Onions	\$13
Crab Cake Lump Blue Crab, Chives, Lemon, Spicy Remoulade	\$17.5	Skillet Cornbread Chili-Thyme Honey, Seasonal Local Jam, Bourbon-Maple Butter	\$8.5
Deviled Eggs Creme Fraiche, Chives, Candied Bacon, Whole Grain Mustard	\$8	Crispy Pork Rinds Cajun Seasoning	\$6
Avocado Toast Haas Avocado, Multigrain Bread, H.M. Farmer's Cheese, Roasted Pumpkin Seeds, Roasted Corn, Radish	\$11.5	BBQ Pulled Pork Eggrolls Slow Roasted Pulled Pork, H.M. Root Beer BBQ Sauce, Buttermilk Ranch	\$12

THE GARDEN

Steakhouse Salad 6oz Strip Steak, Romaine-Arugula, Red Onion, Cucumber, Grape Tomato, Radish, Horseradish Dressing, Crispy Onion Straws	\$20.5	Crispy Chicken Cobb Romaine & Arugula, Avocado, Grape Tomato, Candied Bacon, Hard Boiled Egg, Gorgonzola, Buttermilk Ranch	\$18
Without Steak	\$11.5	Without Chicken	\$12
Green & Grain Red Quinoa, Broccoli, Asparagus, Sugar Snap Peas, Toasted Pumpkin Seeds, Roasted Tomato, Buttermilk Green Goddess, H.M. Farmer's Cheese	\$15	Salad Add-Ons: Grilled Chicken \$5 Fried Chicken \$7.5 Grilled Shrimp (5) \$7 Strip Steak \$9 Grilled Salmon \$8	

"GRASS FED"

Our Selection of Hearty Vegetarian Options - Vegan Versions Available!

Red Bean & Lentil Chili Onion & Bell Pepper, Jalapeno, Creme Fraiche, Fritos	\$14	Impossible Burger Plant-Based Burger, Lettuce, Beefsteak Tomato, Whiskey-Caramelized Onion, "B1" Aioli	\$15
Add: Impossible "Meat"	\$4		
BBQ Jackfruit "Pulled Pork" Shredded Jackfruit, Root Beer BBQ, Crispy Onion Straws, H.M. Pickles, Potato Bun	\$13.5	Veggie Pot Pie Fresh Garden Vegetables, Herbs, Biscuit Top	\$15

MAIN FARE

St. Louis Ribs	\$19	Chicken Pot Pie	\$16.5
Smoked Pork Ribs, H.M. Root Beer BBQ Sauce, Compressed Watermelon, Collard Greens & Bacon		Roasted Chicken, Fresh Garden Vegetables, Herbs, Biscuit Top	

CHICKEN 'N' WAFFLES \$21.5

Sweet Tea-Brined & Fried 1/2 Chicken, Cheddar Cornbread Waffle,
Chili-Thyme Honey, Bourbon-Maple Butter
Make It Nashville Hot! \$3

10oz Prime Flat Iron	\$26	Shrimp 'n' Grits	\$18
Molasses / Ginger / Soy, Buttermilk Mash, Charred Scallion Butter, Grilled Asparagus		Jumbo Blackened Shrimp, White Cheddar & Jalapeno Grits, Bacon Jus	
Jambalaya	\$18.5	Blackened Swordfish	\$26
Smoked Sausage, Shrimp, Roasted Chicken, Bell Pepper, Green Chile, Tomato, Rice		Sweet Corn & Tomato Succotash, Jasmine Rice	
Cajun Campanelle	\$17.5	Bourbon-Maple Salmon	\$24.5
Blackened Chicken, Campanelle Pasta, Roasted Mushrooms, Peas, Scallion, Creamy Smoked Gouda Sauce		Grilled Salmon, Bacon Brussels Sprouts, Toasted Pecan Quinoa	

PICNIC TABLE

Served With Fries, House Salad, Or Loaded Fries (+\$3)

Brisket & Short Rib Burger	\$14	Carolina Smoked Brisket Sandwich	\$15
Lettuce, Beefsteak Tomato, Whiskey-Caramelized Onion, "B1" Aioli		12 Hour Salt & Pepper Smoked Brisket, Mustard BBQ Sauce, Vinegar Slaw	
Add: Smoked Wisconsin White Cheddar	\$1.5	Nashville Hot Chicken Sliders	\$13.5
Farm Egg or Pecan-Whiskey Candied Bacon	\$2	Nashville Butter, H.M. Pickles, Potato Bun	

Mac Attack: \$12

Fusilli Mac, Smoked Cheddar & Gouda, "Spicy" Frito Dust			
Grilled Chicken	\$5	Pecan-Whiskey Candied Bacon	\$3
Fried Chicken	\$7.5	Farm Egg	\$2
6oz Strip Steak	\$9	Whiskey-Caramelized Onion	\$3
Jackfruit	\$5	6oz 12hr Brisket	\$8
Shrimp (5)	\$7	Truffle Oil	\$2.5

FIXINS'

Collard Greens	\$6	Buttermilk Drop Biscuits	\$8
Bacon Brussels Sprouts	\$6	Served With Local Chili-Thyme Honey, Seasonal Local Jam, & Bourbon-Maple Butter	
Buttermilk Mash	\$6		
Grilled Asparagus	\$6		
Vinegar Slaw	\$6		
White Cheddar Grits	\$6		
Fries	\$6		

Our Culinary Promise

We're all about cookin' from scratch. That means we avoid frozen products, we don't cut corners, and we only feature the freshest and best ingredients we can source. We use local products, sustainable crops, and fair trade ingredients. It may take us a little more time and a little more work, but we were taught nothin' worthwhile comes easy, and creating the best possible meal for you is all that matters.

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BEER AND WINE

BEER

ON TAP

Salt Life Lager / Lager / 4.5% / Jacksonville, Florida \$7
Batch Black Barrel / Special Dark Lager / 5.2% / Miami, Florida \$7
Veza Sur Mangolandia / Blonde Ale / 4.8% / Miami, Florida \$7
Biscayne Bay Amber / Amber Ale / 5.3% / Miami, Florida \$7
Due South Category 3 IPA / IPA / 6.1% / Boynton Beach, Florida \$7

Specialty Rotating Taps

3 Unique Drafts from American Microbreweries \$MP

BOTTLED BEER

LIGHT AND EASY

Beck's Non-Alcoholic \$5
Non-Alcoholic / 0% / Collins, Germany

Bud Light \$5
Pale Lager / 4.2% / St. Louis, Missouri

Budweiser \$5
Pale Lager / 5% / St. Louis, Missouri

Yuengling \$5
Lager / 4.4% / Pottsville, Pennsylvania

Angry Orchard \$6
Cider / 5.5% / Walden, New York

Corona \$6
Pale Lager / 4.6% / Mexico

Heineken \$6
Pale Lager / 5% / Netherlands

Concrete Beach Havana Lager \$6.5
Vienna Lager / 5.2% / Miami, Florida

Due South Caramel Cream \$6.5
Amber Ale / 5% / Boynton Beach, Florida

New Belgium Glutiny \$6.5
Gluten Reduced Pale Ale / 5.2% / Collins, Colorado

White Claw Black Cherry \$6.5
Hard Seltzer / 5% / USA

WHEAT

Abita Purple Haze \$6.5
American Fruit Wheat / 4.2% / Abita Springs, Louisiana

Barrel Of Monks The Wizard \$7
Witbier / 5.5% / Boca Raton, Florida

Funky Buddha Floridian \$6.5
Hefeweizen / 5.6% / Oakland Park, Florida

Lagunitas Little Sumpin' Sumpin' \$6.5
American Pale Wheat Ale / 7.5% / Petaluma, California

HOPPY / FLORAL

Magic Hat #9 \$6.5
Pale Ale / 5.1% / Burlington, Vermont

Funky Buddha Hop Gun \$7
I.P.A. / 7.7% / Oakland Park, Florida

Stone I.P.A. \$7.5
I.P.A. / 6.9% / San Diego, California

Cigar City Jai Alai \$7
I.P.A. / 7.5% / Tampa, Florida

Ballast Point Grapefruit Sculpin \$7.5
I.P.A. / 7% / San Diego, California

RICH / ROASTED

Rogue Hazelnut \$7
Brown Ale / 5.6% / Portland, Oregon

Biscayne Bay Colada \$7
American Porter / 6.5% / Miami, Florida

STRONG / DARK

Lefthand Milk Stout \$7.5
Stout / 6% / Longmont, Colorado

Delirium Tremens \$12
Strong Ale / 8.5% / Belgium

Rochefort 10 \$14
Trappist Quadrupel / 11.3% / Belgium

Kentucky Bourbon Barrel Stout \$11
Imperial Stout / 8% / Lexington, Kentucky

WINE BY THE GLASS

SANGRIA

Cherry-Apple Red \$9
Cherry Brandy, Cold-Pressed Unfiltered Apple Juice, Florida OJ

Ginger-Peach White \$9
Fresh Ginger Root, Peach

Hillbilly 75 \$11
Gruet Brut, Firefly Strawberry Moonshine, St-Germain, Basil

AMERICAN BUBBLES

Gruet, Sparkling, Brut, New Mexico \$11/\$50

WHITE

Van Duzer, Pinot Gris, Willamette Valley \$10/\$40

Kim Crawford, Sauvignon Blanc, Marlborough \$11/\$44

Josh Cellars, Chardonnay, California \$8.5/\$33

Chalk Hill, Chardonnay, Sonoma Coast \$13/\$52

North By Northwest, Riesling, Horse Heaven Hills \$9/\$36

Meiomi, Rose, California \$12/\$48

RED

Firesteed, Pinot Noir, California \$10.5/\$42

Meiomi, Pinot Noir, California \$12.5/\$50

Cartlidge Brown, Merlot, Columbia Valley \$8/\$32

J. Lohr, Seven Oaks, Cabernet Sauvignon, Paso Robles \$11/\$44

Simi, Cabernet Sauvignon, Alexander Valley \$14/\$56

Nieto Senetiner, Malbec, Mendoza \$9/\$36

Intrinsic, Red Blend, Columbia Valley \$14/\$56

COCKTAILS

SMOOTH SIPPING

- New Southern Mule** - Laird's Applejack 86, H.M. Ginger Beer, Fresh Lime \$11
- Southern Bell** - Gin 209, Aperol, Cucumber, Bell Pepper, Basil, Cayenne Sea Salt \$12
- Carolina Sweet Tea** - American Born Sweet Tea Moonshine, Black Tea, Fresh Lemon \$11
- Toasted Pecan Whiskey Sour** - Pecan-Infused Whiskey, H.M. Sour Mix, Egg White, H.M. Spice Bitters \$12
- Cucumber Crush** - Banyan Florida Vodka, St-Germain, Cucumber, Mint, Fresh Lime \$12

FIZZ: CARBONATED AND SERVED ON TAP

- Bootlegger** - Jalapeno & Pineapple-Infused Moonshine, Guava, Citrus \$12
- 305 Collins** - Black Tea-Infused Wheatley Vodka, Passion Fruit, H.M. Lemon Peel Soda \$11
- Blackberry Lemonade** - Buffalo Trace Bourbon, H.M. Blackberry Cardamom Syrup, Fresh Lemon, H.M. Spiced Bitters \$12
- House-Made Gin & Tonic** - St. Augustine Gin, H.M. Tonic #22, Grapefruit-Hibiscus Bitters \$12
- House-Made Batch Hard Root Beer Pint** - H.M. Spice-Infused Rum & Tahitian Vanilla Bean Root Beer \$11

SPIRIT-FORWARD

- The Classic Old Fashioned** - \$12.5
Basil Hayden's Bourbon, Cane Sugar, H.M. Cherry Bark & Orange Bitters
- Smoked Manhattan** - \$12.5
Batch Eagle Rare 10, House-Smoked Sweet Vermouth, H.M. Tobacco & Mole Bitters
- The Dirty Peach** - \$12
Black Coral Light Rum, Cinnamon-Infused Orgeat, Peach Shrub, Fresh Lemon, Blackstrap Foam
- Barrel-Aged New Fashioned** - \$13.5
Angel's Envy Bourbon, Leopold Bros. Maraschino & Tart Cherry, Tippler's Florida Orange Liqueur, H.M. Aromatic Bitters
American Oak Aged for 7 Weeks

HOUSE-INFUSED SPIRITS

- House-Made "Fireball"** - Cinnamon Bark, Cayenne Pepper, Banyan Florida Vodka, Brown Sugar \$8
- Pecan Whiskey** - Toasted Pecans, Madagascar Vanilla, Irish Whiskey \$9
- Jalapeno & Pineapple Moonshine** - Ole Smoky White Lightnin', Fresh Pineapple, Spicy Jalapeno \$9

HOUSE-MADE SODAS, FRESH JUICE, ETC. \$4.5

- Root Beer**
Wintergreen, Honey,
Tahitian Vanilla Bean
- Blackstrap Molasses Ginger Beer**
Blackstrap Molasses, Spicy Ginger Root
- Florida Orange**
- Florida Grapefruit**
- Fresh-Pressed Apple**

- Blackberry Mint Lemonade**
Muddled Blackberries,
Cucumber, Mint,
Fresh Lemon Juice
- Grapefruit Garden Soda**
FL Grapefruit,
Red Bell Pepper, Basil, Soda

TEA (Bottomless)

- Watermelon Sweet Tea** - \$3.5
Watermelon-Infused Southern Style Tea
- Whole Leaf Black Tea** - \$3
Unsweetened Iced Tea

Liquid Promise

At Batch, we take pride in every beverage we serve. We focus on craft American-made spirits, new-world wines, and Florida micro-brewed beers. 100% of our bitters, tinctures, and syrups are made in house. We feature freshly squeezed & cold-pressed juices, make our own sodas, use local fresh herbs, and even brandy our own domestic cherries. We believe all of our beverages should be made to the highest possible standard with the best possible ingredients and care, so each one of your drinks is something we're proud to call ours.

Cheers to you.

LUNCH

Proudly Serving



Nature Smiles Urban Farm - Palm Beach Gardens, FL
BeeMade Honey - Jupiter, FL
Old Florida Farms - DeLeon Springs, FL
Old School Bakery - Delray Beach, FL
Pilgrim Farms - Live Oak, FL
Pumpphouse Coffee Roasters - Jupiter, FL

\$10.5

LUNCH SPECIAL

CHOOSE: House Salad & Corn Chowder
1/2 Sandwich & Corn Chowder or 1/2 Sandwich & House Salad

Sandwich Options

Smoked Chicken Salad Sandwich
Multigrain Bread, Mayonnaise,
Golden Raisins, Celery, Pea Shoots

Mom's Tuna Salad Sandwich
Multigrain Bread, White Albacore,
Mayonnaise, Sweet Pickle Relish,
Lettuce, Beefsteak Tomato

Herbed Egg Salad Sandwich
White Bread, Dill, Creme Fraiche,
Grain Mustard

B.L.A.T.
White Bread, Candied Bacon, Lettuce,
Beefsteak Tomato, Avocado, "B1" Aioli

All American Grilled Cheese \$13
Thick Cut White Bread,
Smoked Wisconsin White Cheddar

Sides

House Salad
Romaine & Arugula, Grape Tomato,
Red Onion, Radish

Dressing Options:
Horseradish
Ranch
Buttermilk Green Goddess
Lemon Vinaigrette

Corn Chowder
Sweet Corn, Yellow Onion, Celery,
Bacon, Chives
Add Crab: \$3.5

TID BITS

Chicken Wings (8) \$12
Nashville, Hot 'N' Sweet, H.M. Root
Beer BBQ Sauce, or Carolina Mustard

"Herb Roasted" Florida Gulf Oysters \$16/\$30
Parmesan, Parsley, Butter

Chilled Raw Florida Gulf Oysters \$16/\$30
Green Apple Mignonette,
Fresh Horseradish

House-Made Bacon Tots \$9.5
Shredded Russetts, Smoked Cheddar,
Scallion, Ranch

BBQ Pulled Pork Eggrolls \$11
Slow Roasted Pulled Pork, H.M. Root
Beer BBQ Sauce, Buttermilk Ranch

Crispy Pork Rinds \$6
Cajun Seasoning

Crab Cake \$17.5
Lump Blue Crab, Chives, Lemon,
Spicy Remoulade

Avocado Toast \$11.5
Haas Avocado, Multigrain Bread, H.M.
Farmer's Cheese, Roasted Pumpkin Seeds,
Roasted Corn, Radish

Burnt Ends \$13
Smoked Beef Brisket, H.M. Root Beer
BBQ Sauce, Crispy Onions

Deviled Eggs \$8
Creme Fraiche, Chives,
Candied Bacon, Whole Grain Mustard

THE GARDEN

Steakhouse Salad \$20.5
6oz Strip Steak, Romaine & Arugula,
Red Onion, Cucumber, Grape Tomato,
Radish, Horseradish Dressing,
Crispy Onion Straws
Without Steak \$11.5

Green & Grain \$15
Red Quinoa, Broccoli, Asparagus,
Sugar Snap Peas, Toasted Pumpkin
Seeds, Roasted Tomato, Buttermilk
Green Goddess, H.M. Farmer's Cheese

Crispy Chicken Cobb \$18
Romaine & Arugula, Avocado,
Grape Tomato, Candied Bacon,
Hard Boiled Egg, Gorgonzola,
Buttermilk Ranch
Without Chicken \$12

Salad Add-Ons:
Grilled Chicken \$5
Fried Chicken \$7.5
Grilled Shrimp (5) \$7
Strip Steak \$9
Grilled Salmon \$8

Crab & Corn Chowder \$9.5
Lump Blue Crab, Sweet Corn,
Yellow Onion, Celery, Bacon, Chives

PICNIC TABLE

Served With Fries, House Salad, Or Loaded Fries (+\$3)

Brisket & Short Rib Burger \$14 Lettuce, Beefsteak Tomato, Whiskey-Caramelized Onion, "B1" Aioli	Smoked Chicken Salad Sandwich \$13.5 Multigrain Bread, Mayonnaise, Golden Raisins, Celery, Pea Shoots
Add: Smoked Wisconsin White Cheddar \$1.5 Farm Egg or Pecan-Whiskey Candied Bacon \$2	Mom's Tuna Salad Sandwich \$14 Multigrain Bread, White Albacore, Mayonnaise, Sweet Pickle Relish, Lettuce, Beefsteak Tomato
Carolina Smoked Brisket Sandwich \$15 12 Hour Salt & Pepper Smoked Brisket, Mustard BBQ Sauce, Vinegar Slaw	Herbed Egg Salad Sandwich \$13 White Bread, Dill, Creme Fraiche, Grain Mustard
B.L.A.T. \$13.5 Candied Bacon, Lettuce, Beefsteak Tomato, Avocado, "B1" Aioli	Nashville Hot Chicken Sliders \$13 Nashville Butter, H.M. Pickles, Potato Bun
The Dirty South \$15.5 8oz Brisket Burger, Smoked Cheddar & Gouda Cheese Sauce, Candied Bacon, Frito Dust	All American Grilled Cheese \$13 Thick Cut White Bread, Smoked Wisconsin White Cheddar

Mac Attack: \$12

Fusilli Mac, Smoked Cheddar & Gouda, "Spicy" Frito Dust			
Grilled Chicken	\$5	Pecan-Whiskey Candied Bacon	\$3
Fried Chicken	\$7.5	Farm Egg	\$2
6oz Strip Steak	\$9	Whiskey-Caramelized Onion	\$3
Jackfruit	\$5	6oz 12hr Brisket	\$8
Shrimp (5)	\$7	Truffle Oil	\$2.5

MAIN FARE

BATCH CHICKEN 'N' WAFFLES \$21.5

Sweet Tea-Brined & Fried 1/2 Chicken, Cornbread Waffle,
Chili-Thyme Honey, Bourbon-Maple Butter

1/2 Order White Meat \$13.5 1/2 Order Dark Meat \$12.5

Make It Nashville Hot! 1/2 Order: \$2 // Full Order: \$3

Jambalaya \$17 Smoked Sausage, Shrimp, Roasted Chicken, Bell Pepper, Green Chile, Tomato, Rice	Chicken Pot Pie \$16.5 Roasted Chicken, Fresh Garden Vegetables, Herbs, Biscuit Top
Shrimp 'N' Grits \$18 Jumbo Blackened Shrimp, White Cheddar & Jalapeno Grits, Bacon Jus	Cajun Campanelle \$17.5 Blackened Chicken, Campanelle Pasta, Roasted Mushrooms, Peas, Scallion, Creamy Smoked Gouda Sauce

"GRASS FED"

Our Selection of Hearty Vegetarian Options - Vegan Versions Available!

Impossible Burger \$14.5 Plant-Based Burger, Lettuce, Beefsteak Tomato, Whiskey-Caramelized Onion, "B1" Aioli	Red Bean & Lentil Chili \$14 Onion & Bell Pepper, Jalapeno, Creme Fraiche, Fritos Add: Impossible "Meat" \$4
BBQ Jackfruit "Pulled Pork" \$13.5 Shredded Jackfruit, Root Beer BBQ, Crispy Onion Straws, H.M. Pickles, Potato Bun	Veggie Pot Pie \$15 Fresh Garden Vegetables, Herbs, Biscuit Top

SIDES

Vinegar Slaw \$6	Buttermilk Drop Biscuits \$8
White Cheddar Grits \$6	Served With Local Chili-Thyme Honey, Seasonal Local Jam, & Bourbon-Maple Butter
Fries \$6	
Bacon-Brussels Sprouts \$6	

Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness.

BRUNCH

Proudly Serving



Nature Smiles Urban Farm - Palm Beach Gardens, FL
 BeeMade Honey - Jupiter, FL
 Old Florida Farms - DeLeon Springs, FL
 Old School Bakery - Delray Beach, FL
 Pilgrim Farms - Live Oak, FL
 Pumphouse Coffee Roasters - Jupiter, FL

TID BITS

- | | | | |
|---|--------|---|------|
| Avocado Toast | \$11.5 | Deviled Eggs | \$8 |
| Haas Avocado, Multigrain Bread, H.M. Farmer's Cheese, Roasted Pumpkin Seeds, Roasted Corn, Radish | | Creme Fraiche, Chives, Candied Bacon, Whole Grain Mustard | |
| Cast Iron Pecan Cinnamon Rolls | \$12 | Chilled 1/2 Dozen Raw Florida Gulf Oysters | \$16 |
| Blackstrap Molasses, Vanilla, H.M. Pecan Whiskey, Brown Sugar, Candied Pecan | | Green Apple Mignonette, Fresh Horseradish | |

EARLY BIRD GETS THE WORM

CHICKEN 'N' WAFFLES \$21.5

Sweet Tea-Brined & Fried 1/2 Chicken, Cheddar Cornbread Waffle, Chili-Thyme Honey, Bourbon-Maple Butter
 Make It Nashville Hot! \$3

- | | | | |
|---|--------|---|--------|
| S'mores Waffle | \$14 | Biscuits & Sausage Gravy | \$14 |
| Chocolate Waffle, House-Made Marshmallow, Chocolate Sauce Drizzle, Burnt Orange Graham Crumble | | Biscuit Skillet, Andouille Sausage, Smoked Paprika | |
| Hangover Hash | \$16.5 | Shrimp 'n' Grits | \$18 |
| Brisket Burger, House-Smoked Cheddar, Poached Egg, Peppers & Onions, Crispy Potatoes, "B1" Aioli, Shot of Beer
Add: Bacon / Sub Impossible Burger: \$2 | | Jumbo Blackened Shrimp, White Cheddar & Jalapeno Grits, Bacon Jus | |
| Smoked Duck & Bacon Hash | \$17.5 | Batch Breakfast | \$13.5 |
| House-Cured Duck, Pecanwood-Smoked Bacon, Poached Eggs, Peppers & Onions, Smoked Paprika Aioli, Crispy Potatoes | | 2 Sunny Side Up Eggs, Multigrain Toast, Bacon, Crispy Potatoes, Roasted Tomato | |
| Impossible Frittata | \$16.5 | Southern Crab Cake Benedict | \$17 |
| JUST Plant-Based "Eggs", Crumbled Impossible "Sausage", Peppers & Onions, Potatoes, Scallion, Smoked Paprika Aioli | | Poached Eggs, Fried Green Tomatoes, Pecanwood-Smoked Bacon, Brown Butter Hollandaise, Crispy Potatoes | |
| Veggie Frittata | \$14 | Pulled Pork Bacon Tot Benedict | \$16 |
| 3 Eggs, Broccoli, Asparagus, Onion, Bell Pepper, Buttermilk Green Goddess | | Smashed Tots, Poached Eggs, Hot Sauce Hollandaise, Crispy Potatoes | |
| Lil' Piggy Frittata | \$15 | Southern Crispy Chicken Breakfast | \$16.5 |
| 3 Eggs, Smoked Sausage, Pecanwood-Smoked Bacon, Red Bell Pepper, Spanish Onion, Potatoes, Scallion, "B1" Aioli | | Fried Chicken, Sunny Side Up Eggs, Sausage Gravy, Grits, Pecanwood-Smoked Bacon | |
| | | Steak & Eggs | \$19 |
| | | 6oz Strip Steak, 2 Sunny Side Up Eggs, Crispy Potatoes | |

SIDES

- | | | |
|---|---|-----|
| Pecan-Whiskey Candied Bacon: \$6 | Buttermilk Drop Biscuits | \$8 |
| Pecanwood-Smoked Bacon: \$4 / Potatoes: \$4 | Served With Local Chili-Thyme Honey, Seasonal Local Jam, & Bourbon-Maple Butter | |
| Fresh Fruit: \$4 / Toast: \$4 / Side Eggs: \$2ea | | |

SECOND MOUSE GETS THE CHEESE

- | | | | |
|--|--------|---|--------|
| Nashville Hot Chicken Sliders | \$13.5 | Crispy Chicken Cobb | \$18 |
| Nashville Butter, H.M. Pickles, Potato Bun | | Romaine Mix, Avocado, Grape Tomato, Candied Bacon, Hard Boiled Egg, Gorgonzola Buttermilk Ranch | |
| Brisket & Short Rib Burger | \$14 | Without Chicken | \$12 |
| Lettuce, Beefsteak Tomato, Whiskey-Caramelized Onion, "B1" Aioli | | Green & Grain | \$15 |
| Add: Smoked Wisconsin White Cheddar \$1.5 | | Red Quinoa, Broccoli, Asparagus, Sugar Snap Peas, Toasted Pumpkin Seeds, Roasted Tomato, Buttermilk Green Goddess, H.M. Farmer's Cheese | |
| Farm Egg or Pecan-Whiskey Candied Bacon \$2 | | Steakhouse Salad | \$20.5 |
| Impossible Burger | \$15 | 6oz Strip Steak, Romaine-Arugula, Red Onion, Cucumber, Grape Tomato, Radish, Horseradish Dressing, Crispy Onion Straws | |
| Plant-Based Burger, Lettuce, Beefsteak Tomato, Whiskey-Caramelized Onion, "B1" Aioli | | Without Steak | \$11.5 |
| BBQ Jackfruit "Pulled Pork" | \$13.5 | | |
| Shredded Jackfruit, Root Beer BBQ, Crispy Onion Straws, H.M. Pickles, Potato Bun | | | |

MAC ATTACK \$12

Fusilli Mac, Smoked Cheddar & Gouda, "Spicy" Frito Dust

Add-Ons:

- | | | | | | |
|-----------------|-------|-----------------------------|-----|---------------------|-------|
| Grilled Chicken | \$5 | Shrimp (5) | \$7 | Whiskey-Caramelized | |
| Fried Chicken | \$7.5 | Pecan-Whiskey Candied Bacon | \$3 | Onion | \$3 |
| 6oz Strip Steak | \$9 | Farm Egg | \$2 | 6oz 12hr Brisket | \$8 |
| Jackfruit | \$5 | | | Truffle Oil | \$2.5 |

BRUNCH

HAIR OF THE DOG

Bottomless Sangria, Bellinis, & Mimosas
(90 Minutes) \$17.5

Cherry-Apple Red Cherry Brandy, Pomegranate,
Cold-Pressed Unfiltered Apple Juice, Florida OJ

Ginger-Peach White Pinot Grigio, Ginger Root, Lemon Peel

Bellini Sparkling Wine, Fresh Peach Puree

Mimosa Sparkling Wine, Florida OJ

Hillbilly 75

Gruet Brut, Firefly Strawberry Moonshine,
St-Germain, Basil
(+\$2per)

Mary's \$10

Batch Bloody Mary

St. George Green Chile Vodka, Ancho Reyes,
House Bloody Mix, Spicy Rim

The Heartland

Bacon-Infused Jim Beam Bourbon,
House Bloody Mix, Bacon

HOUSE-MADE SODAS, FRESH JUICE, ETC. \$4.5

Root Beer

Wintergreen, Honey,
Tahitian Vanilla Bean

Blackstrap Molasses Ginger Beer

Blackstrap Molasses, Spicy Ginger Root

Florida Orange

Florida Grapefruit
Fresh-Pressed Apple

Pumphouse Coffee Roasters

Nitro Cold Brew Coffee: \$6

Blackberry Mint Lemonade

Muddled Blackberries,
Cucumber, Mint,
Fresh Lemon Juice

Grapefruit Garden Soda

FL Grapefruit,
Red Bell Pepper, Basil, Soda

TEA (Bottomless)

Watermelon Sweet Tea - \$3.5

Watermelon-Infused Southern Style Tea

Whole Leaf Black Tea - \$3

Unsweetened Iced Tea

Liquid Promise

At Batch, we take pride in every beverage we serve. We focus on craft American-made spirits, new-world wines, and Florida micro-brewed beers. 100% of our bitters, tinctures, and syrups are made in house. We feature freshly squeezed & cold-pressed juices, make our own sodas, use local fresh herbs, and even brandy our own domestic cherries. We believe all of our beverages should be made to the highest possible standard with the best possible ingredients and care, so each one of your drinks is something we're proud to call ours.

Cheers to you.

SPECIALS

HAPPY HOUR

Monday Thru Friday 4PM-7PM
In The Entire Restaurant!

DRINKS

50% Off Everything Behind the Bar \$13 & Under
(Excluding Bottled Beer & Rotating Drafts)

FOOD

\$6 Bar Bites

House-Made Bacon Tots
BBQ Pulled Pork Eggrolls
Nashville Hot Chicken Sliders
Crispy Pork Rinds
Avocado Toast
Deviled Eggs
1/4 Rack BBQ St. Louis Ribs

\$1 Wings

Nashville, Hot N Sweet,
H.M. Root Beer BBQ Sauce,
Or Carolina Mustard

\$2 Florida Gulf Oysters

Chilled/Raw Or
"Herb Roasted"

WEDNESDAY WHISKEY WEDNESDAY 4PM-Close

50% Off All Whiskeys \$15 & Under
25% Off All Whiskeys
On Our Rotating Specialty List

FRIDAY & SATURDAY

BOOZED N INFUSED FRIDAY 7PM-Close

Infused Spirits:
Batch Cinnamon Fireball,
Pecan Whiskey, Spiced Rum...\$5
Batch Black Barrel Beer...\$5

BELLE YEAH FRIDAY 10PM-Close

DJs & Drink Specials
Free Bottle Of Bubbly
For Groups Of Ladies 6+ W.
Advanced Reservation

BOOTLEGGER SATURDAY 10PM-Close

Batch Infusions, Moonshine,
& Moonshine Cocktails...\$5

WEEKEND BOTTOMLESS BRUNCH 10AM-4PM Saturday & Sunday

Bottomless Mimosas,
Sangria & Bellinis...\$17.5
(90 Minutes)

Live DJ 11AM-3PM On Sunday

ETC.

All Pick-Up Orders Placed
Through Our Website Receive
A 20% Gift Card.

Batch Infusions Available To Take Home
For the First Time Ever!

Batch Cinnamon Vodka...\$25
Housemade Spiced Rum...\$30
Our Famous Pecan Whiskey...\$45

WINE

SANGRIA

Cherry-Apple Red	\$9
Cherry Brandy, Cold-Pressed Unfiltered Apple Juice, Florida OJ	
Ginger-Peach White	\$9
Fresh Ginger Root, Peach	
Hillbilly 75	\$11
Gruet Brut, Firefly Strawberry Moonshine, St-Germain, Basil	

AMERICAN BUBBLES

Gruet, Brut, New Mexico	\$11/\$50
Mumm Napa, Brut, Napa Valley (187ml)	\$14
Piper Sonoma, Brut Rose, Sonoma County	\$35
Domaine Carneros by Tattinger, Brut, Carneros	\$75

WHITE

PINOT GRIS

Van Duzer, Willamette Valley	\$10/\$40
Josh Cellars, Columbia Valley	\$43
King Estate, Willamette Valley	\$50

SAUVIGNON BLANC

Kim Crawford, Marlborough	\$11/\$44
The Crossings, Marlborough	\$45
Frog's Leap, Rutherford	\$54

CHARDONNAY

Josh Cellars, "Craftsman's Collection", California	\$8.5/\$33
Chalk Hill, Sonoma Coast	\$13/\$52
St. Supry, Napa Valley	\$42
Clos Du Bois "Reserve", Russian River	\$50
Cakebread Cellars, Napa Valley	\$75

INTERESTING WHITES

North by Northwest, Riesling, Horse Heaven Hills	\$9/\$36
Meiomi, Rose, Oregon	\$12/\$48

RED

PINOT NOIR

Firesteed, Willamette Valley	\$10.5/42
Meiomi, California	\$12.5/\$50
Hahn, Santa Lucia Highlands	\$51
La Crema, Sonoma Coast	\$62
Domaine Carneros, California	\$70

MERLOT

Cartlidge Brown, Columbia Valley	\$8/\$32
Columbia Crest H3, Horse Heaven Hills	\$41

CABERNET SAUVIGNON / BLENDS

J. Lohr, Seven Oaks, Paso Robles	\$11/\$44
Simi, Alexander Valley	\$14/\$56
Trapiche Broquel, Mendoza	\$48
Educated Guess, Napa County	\$55
Napa Cellars, Napa Valley	\$59
Starmont, Napa Valley	\$80

INTERESTING REDS

Nieto Senetiner, Malbec, Mendoza	\$9/\$36
Intrinsic, Red Blend, Columbia Valley	\$14/\$56
Kuleto Estate, Frog Prince, Red Blend, Napa Valley	\$49
The Federalist, Zinfandel, Mendocina County	\$58
(Aged in Bourbon Barrels)	

Liquid Promise

At Batch, we take pride in every beverage we serve. We focus on craft American-made spirits, new-world wines, and Florida micro-brewed beers. 100% of our bitters, tinctures, and syrups are made in house. We feature freshly squeezed & cold-pressed juices, make our own sodas, use local fresh herbs, and even brandy our own domestic cherries.

We believe all of our beverages should be made to the highest possible standard with the best possible ingredients and care, so each one of your drinks is something we're proud to call ours.

Cheers to you.

SWEETS

Made from Scratch. Never Frozen...
....Minus the Ice Cream.

- | | |
|--|--------------|
| Bourbon Pecan Chocolate Tart
(Gluten Friendly Available)
Blackstrap Molasses Mousse,
Burnt Orange Graham Crumble | \$9 |
| Banana Puddin'
Pastry Cream, Nilla Wafers,
Banana Brulee, Banana Whip | \$8 |
| Housemade Ice Cream
Chef's Mood | \$6.5 |

THE GRIND

Pumphouse Coffee Roasters
Nitro Cold Brew Coffee: \$6

Don Pablo Locally Roasted Coffee
(Miami, FL)

- | | |
|-------------------------|------------|
| Regular or Decaf | \$3 |
| Espresso | |
| Single Shot | \$3.5 |
| Double Shot | \$5 |
| Cappuccino | \$5 |

MIGHTY LEAF TEA SELECTION

Artisan Whole Leaf Silk Pouch \$3
Ask about our seasonal selections!



WHISKEYS

Bourbon Whiskey

Jim Beam (W)	\$8
1792 Small Batch	\$9
Buffalo Trace	\$10
Makers Mark	\$10
Basil Hayden's	\$11
Eagle Rare 10 (Batch Proprietary Barrel)*	\$11
Jim Beam Single Barrel	\$11
Knob Creek	\$11
Makers Mark 46	\$11
Angel's Envy	\$12
Hudson Baby Bourbon	\$12
Knob Creek Reserve	\$12
Palm Ridge Reserve †	\$12
Four Roses Small Batch	\$13
Noble Oak Double Oak	\$13
St. Augustine Straight Bourbon †	\$13
Straight Edge Bourbon	\$13
Wyoming Whiskey	\$13
Baker's Whiskey	\$14
Bookers	\$15
Elmer T. Lee	\$15
Hirsch High Rye 8YR	\$15
Blanton's Whiskey	\$16
EH Taylor Small Batch	\$16
Redemption 9YR Straight	\$18
Michter's 10YR Single Barrel	\$20
Rock Hill Farms Single Barrel	\$21
Stagg Jr Batch 10 (126.4 Proof)	\$22
Blood Oath	\$26
Pappy Van Winkle 10'	\$50
George T. Stagg	\$60
Pappy Van Winkle 12'	\$65
Eagle Rare 17'	\$80
Pappy Van Winkle 15'	\$95
Pappy Van Winkle 20'	\$120
Pappy Van Winkle 23'	\$220

American Whiskey

Jack Daniels	\$9
Old St. Petersburg Whiskey †	\$9
Yellow Rose Whiskey	\$10
Slaughter House	\$11
Michter's American Whiskey	\$12
Michter's Sour Mash	\$12
High West American Prairie	\$13
High West Campfire	\$15

Rye Whiskey

Old Overholt	\$9
Redemption Straight Rye	\$9
Sagamore Rye	\$10
Sazerac Rye 6YR	\$10
Templeton Rye	\$11
Hudson Maple Cask Rye	\$12
Michter's Straight Rye	\$12
Palm Ridge Rye †	\$12
Whipsaw Rye	\$13
Wild Buck American Rye †	\$13
High West Rendezvous Rye	\$15
EH Taylor Rye Whiskey	\$19
Thomas Handy Sazerac Rye	\$60

White Whiskey/Moonshine

American Born Dixie Sweet Tea	\$9
Pirefly Strawberry Moonshine	\$9
Midnight Moonshine Apple Pie	\$9
Midnight Moonshine Peach	\$9
Ole Smoky White Lightin'	\$9
Tim Smith Climax Moonshine	\$10
High West Silver Western Oat	\$13

Irish Whiskey

Tullamore Dew	\$9
Jameson	\$10
Redbreast	\$18

Blended Scotch

Dewars White Label (W)	\$10
Monkey Shoulder	\$10
Dewars RSV 12YR	\$11
Buchanan's	\$11
Chivas 12	\$11
Johnnie Walker Black	\$12
Naked Grouse	\$12
Johnnie Walker Blue	\$40

Single Malt Scotch

Glenfiddich 12	\$13
Glenlivet 12	\$13
Auchentoshan Whiskey	\$14
Highland Park 12	\$14
Laphroaig 10	\$14
Macallan 12	\$15
Westland (Scotch-Style American Whiskey)	\$15
Balvenie "Doublewood" 12	\$17
Balvenie "Caribbean Cask" 14	\$19
Glenfiddich 18	\$22
Glenfiddich 21	\$35
Macallan 18	\$35

Japanese Whiskey

Suntory Toki	\$10
Hibiki Harmony	\$20
Hakushu 12'	\$30
Yamazaki 12'	\$30
Hibiki 17'	\$75
Hakushu 18'	\$80
Yamazaki 18'	\$90
Hibiki 21'	\$125

Canadian Whiskey

Crown Royal	\$10
-------------	------

*Reserve List Whiskey, Offered Upon Availability

† Made in Florida!

Available as a 2oz pour for an additional \$2

