

BREAKFAST

WEEKDAYS 7AM-11AM

COCKTAILS

FROSE
Frozen rosé slushie made with Wodka vodka and Cotes de Provence Rosé. 10

DATZ-A-MARY
Wodka vodka, Jones bacon, celery, Salish Alder Smoked Sea Salt. 10
Add a mezcal floater. 1

CLASSIC MIMOSA
Champagne mixed with fresh orange juice. 8

MORNING MARGARITA
Sauza Blue Tequila, Tippler’s Orange Liqueur, orange juice, lime, orange salt rim. 10

PRICKLY PEAR MIMOSA **spotlight**
Sparkling wine, mandarin-tangerine puree, prickly pear, prickly pear candy. 10

DUNK THIS DOUGHNUT **all nitro cocktail!**
Wild Turkey Rye, Grind Espresso Liqueur, cold brew, black walnut bitters, a powdered doughnut. 11

SPAAA BLAHBLAHBLAH
Hendrick’s gin, fresh lemon juice, cucumber, Mr. Q. Cumber soda. 10
Substitute Crop Cucumber Vodka. 1

DRANKS

GINORMOUS CAPPUCCINO OR LATTE
22 oz. locally roasted Kahwa’s espresso with your choice of milk. Served with biscotti. 6.5

COLD BREW **cuz we cool, bro.**
Warning: hair-raising, high-caffeine jolt with 70% less acid. House-brewed. Served cold. 6
Add sweetened vanilla cream. .50¢

BIG EASY BUCHA TEA
Flavors: Bayou Berry, Front Porch Peach, Jazz Juice, Streetcar Sipper and Basin Street Blues. 6

MORE
Kahwa’s drip coffee, espresso, Mighty Leaf Tea, hot tea and chai.

MOCKTAILS

POMBRÉ
Pomegranate juice, lime, ginger and coconut milk. 5

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

STRAWBERRY FENNEL FOREVER
Strawberry fennel syrup, lemon, orgeat, soda. 6

AMERICANA

EGGS BARBACOA **datz-a-classic**
Two eggs, pulled pork, cilantro, onion and New Mexican red chili sauce over corn tortillas, smothered in shredded jack cheese and served with Mezcal rice and beans. 16

SHRIMP N’ GRITS **refreshed**
Blackened shrimp, rich cream cheese grits, Indian Makhani sauce and spinach. 18

BELLY BREAKFAST BURRITO “BBB”
Pork belly, scrambled eggs, black beans, confetti corn, hatch chile salsa in a flour tortilla with cervesa queso on top. Served with side of Mezcal rice and beans. 12

BRAVOCADO TOAST
Classic avocado toast — topped with avocado, watermelon radish, tomatoes, black salt, served on toasted whole grain wheat bread and a side of 2 eggs any way. 11

SWEETS

Sweets (except Monkey Bread) served with your choice of meats: Jones bacon, breakfast Jones sausage, turkey bacon, or ham.

CRÈME BRÛLÉE FRENCH TOAST
Brûléed French toast, Bavarian cream and topped with strawberries. 13

MONKEY BREAD **datz-a-classic**
Pull-apart clusters of warm, gooey cinnamon sugar bread drizzled with vanilla icing. Individual or shareable. 5 | 12.5
Bacon it up! 1

THE KITCHEN SINK PANCAKES
Fluffy bacon, cheddar and apple infused buttermilk pancakes topped with apple compote, shredded cheddar and bits of bacon. Served with Buffalo Trace syrup. 14

CLASSIC BUTTERMILK PANCAKES
Light fluffy stack of buttermilk goodness with warm maple syrup and butter. 11
Add an egg. 1

EGGS

Eggs are served with your choice of bacon-infused house-cut Idaho potatoes, cheesy grits or fruit salad.

BISCUITS & CRAZY **datz-a-hit**
Buttermilk biscuits topped with creamy Jones sausage gravy, Jones bacon, 2 eggs any way and a tricolored potato medley. 14

THE LUMBER JACK
Two eggs any way, Jones bacon, Jones sausage, ham and challah toast. 12

JACK’D UP STEAK AND EGGS
Seared sirloin strip, 2 eggs any way and challah toast. 17

SHORT RIB BISCUIT BENEDICT
Slow braised shredded beef short rib, Pepper Jack, poached eggs and smoked tomato hollandaise on a buttermilk biscuit. 13

CHICKEN N’ WAFFLE BENEDICT
Boneless fried chicken breast, poached eggs and tasso hollandaise on a Belgian waffle. 13

HAVANA BENEDICT
Ham, pulled pork, swiss, poached eggs, with mustard, hollandaise, and pickle relish on batard. 13

BILLY BENEDICT
Ham, Swiss cheese, poached eggs and hollandaise on a Wolferman’s English muffin. 12

DATZ GOOD HASH **datz-a-classic**
Sy Ginsberg’s corned beef, two eggs, crispy hash browns and challah toast. 12

CYO OMELET
Choose 3 ingredients. 12
Additional Ingredients. (Each) .50¢
Substitute Egg Whites. 1

Choose from: white cheddar, Swiss, goat cheese, parmesan, Pepper Jack, smoked gouda, green peppers, onions, spinach, tomato, mushrooms, roasted peppers, hatch chilies, Jones bacon, Jones sausage, turkey bacon or ham.

EGG SAMMIES

Egg Sammies are served with your choice of bacon-infused house-cut Idaho potatoes, cheesy grits or fruit salad.

POPEYE’S RISE N’ SHINER
Fried eggs, Jones bacon, spinach and smoked gouda. Served on a sweet sourdough bun. 11

BRIE BARDOT
Fried eggs, brie cheese, baby spinach and tomato. Served on a sweet sourdough bun. 11

BREAKFAST BLT
Fried eggs, Jones bacon, lettuce, tomato and mayo. Served on a sweet sourdough bun. 11

SINFUL ROLL **datz new**
Fried eggs, ham, muenster and honey butter. Served on a sweet cinnamon roll. 12

FOOD ALLERGY?

We cannot guarantee that any of our products are free from allergens (including dairy, eggs, soy, tree nuts, wheat and others) as we use shared equipment to store, prepare and serve them. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



COLD BREW



POMBRÉ



MONKEY BREAD



SHORT RIB BISCUIT BENEDICT

BRUNCH

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

COCKTAILS

FROSE

Frozen rosé slushie made with Wodka vodka and Cotes de Provence Rosé. 10

DATZ-A-MARY

Wodka vodka, Jones bacon, celery, Salish Alder Smoked Sea Salt. 10
Add a mezcal floater. 1

CLASSIC MIMOSA

Champagne mixed with fresh orange juice. 8

MORNING MARGARITA

Sauza Blue Tequila,Tippler’s Orange Liqueur, orange juice, lime, orange salt rim. 10

PRICKLY PEAR MIMOSA *spotlight*

Sparkling wine, mandarin-tangerine puree, prickly pear, prickly pear candy. 10

DUNK THIS DOUGHNUT *all nitro cocktail!*

Wild Turkey Rye, Grind Espresso Liqueur, cold brew, black walnut bitters, a powdered doughnut. 11

SPAAA BLAHBLAHBLAH

Hendrick’s gin, fresh lemon juice, cucumber, Mr. Q. Cumber soda. 10
Substitute Crop Cucumber Vodka. 1

DRANKS

GINORMOUS CAPPUCCINO OR LATTE

22 oz. locally roasted Kahwa’s espresso with your choice of milk. Served with biscotti. 6.5

COLD BREW *cuz we cool, bro.*

Warning: hair-raising, high-caffeine jolt with 70% less acid. House-brewed. Served cold. 6
Add sweetened vanilla cream. .50¢

BIG EASY BUCHA TEA

Flavors: Bayou Berry, Front Porch Peach, Jazz Juice, Streetcar Sipper and Basin Street Blues. 6

MORE

Kahwa’s drip coffee, espresso, Mighty Leaf Tea, hot tea and chai.

MOCKTAILS

POMBRÉ

Pomegranate juice, lime, ginger and coconut milk. 5

CINNY BUNNY

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

STRAWBERRY FENNEL FOREVER

Strawberry fennel syrup, lemon, orgeat, soda. 6

SPLURGE

DATCHOS *datz-a-classic*

House-made sweet-n-salty chips, chili, cheese, jalapeño, sour cream, blue cheese drizzle and scallions. 12
Add Pulled Pork or Chicken. 4
Add Short Rib. 6

MONKEY BREAD

Pull-apart clusters of warm, gooey cinnamon sugar bread drizzled with vanilla icing. Individual or shareable. 5 | 12.5
Bacon it up! 1

BUFFALO CAULIFLOWER POPCORN *datzlicious*

Roasted cauliflower bites, fried and tossed in buffalo sauce, drizzled with ranch. 10

MAC BITES

Crispy Jones bacon-jalapeño mac n’ cheese and Sriracha aioli. 11

NOM NOMS

Warm, soft pretzel sticks dressed with garlic oil, herbs and parmesan. Served with cerveza queso and spicy mustard. 10

FUNNEL FRIES

Funnel cake fries dusted with powdered sugar and served with caramel dipping sauce. 8

THE MACDADDY

Creamy bacon and jalapeño infused macaroni and cheese. 7

EGG SAMMIES

Egg Sammies are served with your choice of bacon-infused house-cut Idaho potatoes, cheesy grits or fruit salad.

POPEYE’S RISE N’ SHINER

Fried eggs, Jones bacon, spinach and smoked gouda. Served on a sweet sourdough bun. 11

BRIE BARDOT

Fried eggs, brie cheese, baby spinach and tomato. Served on a sweet sourdough bun. 11

BREAKFAST BLT

Fried eggs, Jones bacon, lettuce, tomato and mayo. Served on a sweet sourdough bun. 11

SINFUL ROLL *datznew*

Fried eggs, ham, muenster and honey butter. Served on a sweet cinnamon roll. 12

EGGS

Eggs (except Bravocado Toast) are served with your choice of bacon-infused house-cut Idaho potatoes, cheesy grits or fruit salad.

BISCUITS & CRAZY *datz-a-hit*

Buttermilk biscuits topped with creamy Jones sausage gravy, Jones bacon, 2 eggs any way and a tricolored potato medley. 14

THE LUMBER JACK

Two eggs any way, Jones bacon, Jones sausage, ham and challah toast. 12

MY CHEESY BF TACOS

Strips of Jones bacon, scrambled eggs, pico de gallo, avocado puree, cilantro, hatch chile salsa topped with Cojita cheese served in crispy cheesy corn tortillas. 14

JACK’D UP STEAK AND EGGS

Seared sirloin strip, 2 eggs any way and challah toast. 17

SHORT RIB BISCUIT BENEDICT

Slow braised shredded beef short rib, Pepper Jack, poached eggs and smoked tomato hollandaise on a buttermilk biscuit. 13

CHICKEN N’ WAFFLE BENEDICT

Boneless fried chicken breast, poached eggs and tasso hollandaise on a Belgian waffle. 13

BILLY BENEDICT

Ham, Swiss cheese, poached eggs and hollandaise on a Wolferman’s English muffin. 12

DATZ GOOD HASH *datz-a-classic*

Sy Ginsberg’s corned beef, two eggs, crispy hash browns and challah toast. 12

BRAVOCADO TOAST

Classic avocado toast — topped with avocado, watermelon radish, tomatoes, black salt, served on toasted whole grain wheat bread and a side of 2 eggs any way. 11

CYO OMELET

Choose 3 ingredients. 12
Additional Ingredients. (Each) .50¢
Substitute Egg Whites. 1

Choose from: white cheddar, Swiss, goat cheese, parmesan, Pepper Jack, smoked gouda, green peppers, onions, spinach, tomato, mushrooms, roasted peppers, hatch chilies, Jones bacon, Jones sausage, turkey bacon or ham.

SWEETS

Sweets served with your choice of meats: Jones bacon, Jones sausage, turkey bacon or ham.

CRÈME BRÛLÉE FRENCH TOAST

Brûléed French toast, Bavarian cream and topped with strawberries. 13

CLASSIC BUTTERMILK PANCAKES

Light fluffy stack of buttermilk goodness with warm maple syrup and butter. 11
Add an egg. 1

THE KITCHEN SINK PANCAKES

Fluffy bacon, cheddar and apple infused buttermilk pancakes topped with apple compote, shredded cheddar and bits of bacon. Served with Buffalo Trace syrup. 14

WAFFLE OF THE WEEK

Ask your server about what our Datz food sci-entists have created for this week’s scrumptious waffle selection. 13



POMBRÉ



FUNNEL FRIES



THE KITCHEN SINK PANCAKES



BELLY BREAKFAST BURRITO “BBB”



PORKFECTION



THE CHEESY TODD



HANDHELDS

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

PORKFECTION *neo-classic*

Pulled pork, sliced ham, pork belly, white cheddar, tobacco onions, firecracker sauce, shredded lettuce and sliced tomato. Served on a batard. 14

SMOKEY AND THE BIRD

Grilled chicken breast, Jones bacon, lettuce, tomato, mayo and Honeycup mustard. Served on grilled sourdough bread. 13

TY’S TWO FISTER

Sy Ginsberg’s corned beef, house-smoked pastrami, Swiss, muenster and Honeycup mustard. Served on rye bread. 13.5

ROGER’S ROCKIN’ REUBEN *datz-a-classic*

Sy Ginsberg’s corned beef, sauerkraut, Swiss cheese and Russian dressing. Served on rye bread. 13.5

DUMB CLUCK

PBR beer braised pulled chicken, BBQ sauce and white cheddar. Served hot on a sweet sourdough bun. 12

BIRDS OF A FEATHER

Chicken salad, Jones bacon, lettuce, tomato and mayo. Served cold on ancient grain bread. 12

HAVANA HOTTIE *datz-a-classic*

Datz pulled pork, ham, Swiss cheese, dill pickle and Honeycup mustard. Served hot on a batard. 13

MEMPHIS ON MY MIND

Pulled Pork, power slaw, red bbq sauce, tobacco onion straws and melted white cheddar. Served on a sweet sourdough bun. 12

CAULIFORMICATION *vegetarian*

Crispy cauliflower bites, Sriracha aioli, pickled veggies, arugula and tomato. Served on a hoagie bun. 13

APRIL IN PARIS *vegetarian*

Warm melted brie, tomato, arugula and basil pesto. Served hot on grilled sourdough bread. 12

SOLD TO SEITAN *vegan*

Chipotle glazed seitan, vegan-friendly provolone, hatch chili salsa, sautéed onions and roasted sweet peppers. Served hot on a batard. 14

CLUCK, YEAH!

Spicy Nashville fried chicken, shredded lettuce, pickles and Nashville sauce. Served on a sweet sourdough bun. 12

PEEPING TOM

Oven roasted turkey, Swiss cheese, avocado spread, lettuce, tomato and mayo. Served on a ciabatta roll. 12

HOUSE FAVES

BARRY C’S STUFFED MEATLOAF

as seen on the travel channel!
Meatloaf! Stuffed: bacon-jalapeño mac n’ cheese. Topped: ketchup glaze. Served with: mashed potatoes, peas and pearl onions. 18

WAFFLES N’ TWEET

Boneless fried chicken breast, honeyed pecan butter, Belgian waffle with spicy smoked Buffalo Trace maple syrup and candied pecans. 18

KENTUCKY COLONEL

Boneless crispy chicken breast over mashed potatoes, bacon confetti corn, melted jack cheddar cheese, topped with chicken gravy and bacon crumbles. 17

EGGS BARBACOA *datz-a-classic*

Two eggs, pulled pork, cilantro, onion and New Mexican red chili sauce over corn tortillas, smothered in shredded jack cheese and served with Mezcal rice and beans. 16

SHRIMP N’ GRITS *refreshed*

Blackened shrimp, rich cream cheese grits, Indian Makhani sauce and spinach. 18

BELLY BREAKFAST BURRITO “BBB”

Pork belly, scrambled eggs, black beans, confetti corn, hatch chile salsa in a flour tortilla with cervesa queso on top. Served with side of Mezcal rice and beans. 12

GREENS

House-made dressings: house celery seed, balsamic vinaigrette, sweet Italian vinaigrette, bacon sherry vinaigrette, ranch, green goddess, Thai peanut or ginger sesame dressing. Add shrimp, salmon, chicken or steak to any greens. 6

BOB’S COBB SALAD

Arcadian lettuce mix, grilled chicken, bacon, hard-boiled egg, avocado, tomato, red onion and blue cheese crumbles with green goddess dressing. 14

PUT A STEAK IN IT

Seared steak, Arcadian lettuce mix, roasted butternut squash, golden beets, goat cheese, candied pecans, tomatoes and red onion with sweet Italian vinaigrette. 17

SALMON HAYEK

Seared salmon, spinach, bacon, red onion, blue cheese, tomato, hard-boiled egg, button mushrooms with bacon sherry vinaigrette. 15

THE SALAD FORMERLY KNOWN AS

Arcadian lettuce mix, grilled chicken, smoked gouda, strawberries, cherry tomatoes, candied pecans with house celery seed dressing. 13

THAI ONE ON *tossed!*

Shrimp marinated in a sweet and salty Thai sauce, kale & cabbage mix, peanut, basil, carrots, mint, green and red onions, bell pepper, cilantro, rice noodles, cucumber with Thai peanut dressing. 14

WHOLE LOTTA BURRATA *datznew*

Marinated red & golden beets, tomatoes, creamy burrata, arugula, pesto and balsamic glaze. 12

BURGERS

All burgers (except the Shimburger) served with house-made sweet-n-salty chips with creamy blue cheese drizzle and green onions. Burger can take up to 20 minutes to cook but trust us - this is our #1 seller. Worth the wait!

THE CHEESY TODD *as seen on GMA*

Ground brisket and short rib burger, American cheese, lettuce, tomato, red onion and pickle. Served on two bacon-jalapeño mac n’ cheese “buns”. 15

THE DOUBLE D *datz crazy*

Two 6 oz ground brisket and short rib patties, Swiss & American cheese, lettuce, tomato and red onion. Served on 2 whole glazed doughnuts. 14

CUSTOMIZE THEM!

Choose two of the following toppers: Swiss, American, white cheddar, smoked gouda, Pepper Jack, goat cheese, blue cheese, sautéed onions, sautéed mushrooms, roasted peppers, spinach.
Additional Ingredients. (Each) .50¢
Jones bacon. 1
Put a egg on it. 1

BIGGITY BIG BIG BURGER

Ground brisket and short rib burger, lettuce, tomato, red onion and pickle. Served on a sweet sourdough bun. 13

CEDAR PLANK SHIMBURGER *low-carb*

Ground brisket and short rib burger on a cedar plank with your choice of two toppings. Served bun-less with a side salad. 13

THE BEYOND BURGER

hard to believe it's vegetarian
0% meat — 100% plant-based Beyond Burger, lettuce, tomato, red onion and pickle. Served on a sweet sourdough bun. 13

EXTRAS

FRENCH ONION SOUP 6.5

CHILI 4 | 6.5

DATZ SALAD 7

FRENCH FRIES 5

CHEESY GRITS 4

HOUSE-MADE CHIPS 5

MASHED POTATOES 5

SPLIT PLATE CHARGE 3

FOOD ALLERGY?

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LUNCH & DINNER

MON-THURS 11AM-10PM | FRI 11AM-11PM | SAT 3PM-11PM

COCKTAILS

FROSÉ
Frozen rosé slushie made with Wodka vodka and Cotes de Provence Rosé. 10

DATZ-A-MARY
Wodka vodka, Jones bacon, celery, Salish Alder Smoked Sea Salt. 10
Add a mezcal floater. 1

CLASSIC MIMOSA
Champagne mixed with fresh orange juice. 8

KELLY KAPOWSKI
Suerte Silver Tequila, orange blossom water, lime, prickly pear, topped with Tidal Boar ginger beer and an edible orchid. 10

PRICKLY PEAR MIMOSA *spotlight*
Sparkling wine, mandarin-tangerine puree, prickly pear, prickly pear candy. 10

DUNK THIS DOUGHNUT *all nitro cocktail!*
Wild Turkey Rye, Grind Espresso Liqueur, cold brew, black walnut bitters, a powdered doughnut. 11

SPAAA BLAHBLAHBLAH
Hendrick's gin, fresh lemon juice, cucumber, Mr. Q. Cumber soda. 10

DRANKS

GINORMOUS CAPPUCCINO OR LATTE
22 oz. locally roasted Kahwa's espresso with your choice of milk. Served with biscotti. 6.5

COLD BREW *cuz we cool, bro.*
Warning: hair-raising, high-caffeine jolt with 70% less acid. House-brewed. Served cold. 6
Add sweetened vanilla cream. .50¢

BIG EASY BUCHA TEA
Flavors: Bayou Berry, Front Porch Peach, Jazz Juice, Streetcar Sipper and Basin Street Blues. 6

MORE
Kahwa's drip coffee, espresso, Mighty Leaf Tea, hot tea and chai.

MOCKTAILS

POMBRÉ
Pomegranate juice, lime, ginger and coconut milk. 5

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

STRAWBERRY FENNEL FOREVER
Strawberry fennel syrup, lemon, orgeat, soda. 6

SPLURGE

DATCHOS *datz-a-classic*
House-made sweet-n-salty chips, chili, cheese, jalapeño, sour cream, blue cheese drizzle and scallions. 12
Add Pulled Pork or Chicken. 4
Add Short Rib. 6

NOM NOMS
Warm, soft pretzel sticks dressed with garlic oil, herbs and parmesan. Served with cerveza queso and spicy mustard. 10

BUFFALO CAULIFLOWER POPCORN *datzlicious*
Roasted cauliflower bites, fried and tossed in buffalo sauce, drizzled with ranch. 10

MAC BITES
Crispy Jones bacon-jalapeño mac n' cheese and Sriracha aioli. 11

MONKEY BREAD
Pull-apart clusters of warm, gooey cinnamon sugar bread drizzled with vanilla icing. Individual or shareable. 5 or 12.5
Bacon it up! 1

YUM YUM WINGS
A pound of crispy Korean bbq chicken wings, peanuts and Asian pineapple-chili sauce. 16

FUSION FRIES
Black truffle olive oil, San Joaquin cheddar, green onions and sea salt on herb aioli fries. 10

FUNNEL FRIES
Funnel cake fries dusted with powdered sugar and served with caramel dipping sauce. 8

THE MACDADDY
Creamy bacon and jalapeño infused macaroni and cheese. 7

BURGERS

All burgers (except the Shimburger) served with house-made sweet-n-salty chips with creamy blue cheese drizzle and green onions. Burger can take up to 20 minutes to cook but trust us - this is our #1 seller. Worth the wait!

THE CHEESY TODD *as seen on GMA*
Ground brisket and short rib burger, American cheese, lettuce, tomato, red onion and pickle. Served on two bacon-jalapeño mac n' cheese "buns". 15

THE DOUBLE D *datz crazy*
Two 6 oz ground brisket and short rib patties, Swiss & American cheese, lettuce, tomato and red onion. Served on 2 whole glazed doughnuts. 14

CUSTOMIZE THEM!

Choose two of the following toppers: Swiss, American, white cheddar, smoked gouda, Pepper Jack, goat cheese, blue cheese, sautéed onions, sautéed mushrooms, roasted peppers, spinach.
Additional Ingredients. (Each) .50¢
Jones bacon. 1
Put a egg on it. 1

BIGGITY BIG BIG BURGER
Ground brisket and short rib burger, lettuce, tomato, red onion and pickle. Served on a sweet sourdough bun. 13

CEDAR PLANK SHIMBURGER *low-carb*
Ground brisket and short rib burger on a cedar plank with your choice of two toppings. Served bun-less with a side salad. 13

THE BEYOND BURGER *hard to believe it's vegetarian*
0% meat — 100% plant-based Beyond Burger, lettuce, tomato, red onion and pickle. Served on a sweet sourdough bun. 13

GREENS

House-made dressings: house celery seed, balsamic vinaigrette, sweet Italian vinaigrette, bacon sherry vinaigrette, ranch, green goddess, Thai peanut or ginger sesame dressing. Add shrimp, salmon, chicken or steak to any greens. 6

BOB'S COBB
Arcadian lettuce mix, grilled chicken, bacon, hard-boiled egg, avocado, tomato, red onion and blue cheese crumbles with green goddess dressing. 14

PUT A STEAK IN IT
Seared steak, Arcadian lettuce mix, roasted butternut squash, golden beets, goat cheese, candied pecans, tomatoes and red onion with sweet Italian vinaigrette. 17

SALMON HAYEK
Seared salmon, spinach, bacon, red onion, blue cheese, tomato, hard-boiled egg, button mushrooms with bacon sherry vinaigrette. 15

THE SALAD FORMERLY KNOWN AS
Arcadian lettuce mix, grilled chicken, smoked gouda, strawberries, cherry tomatoes, candied pecans with house celery seed dressing. 13

THAI ONE ON *tossed!*
Shrimp marinated in a sweet and salty Thai sauce, kale & cabbage mix, peanut, basil, carrots, mint, green and red onions, bell pepper, cilantro, rice noodles, cucumber with Thai peanut dressing. 14

WHOLE LOTTA BURRATA *datz new*
Marinated red & golden beets, tomatoes, creamy burrata, arugula, pesto and balsamic glaze. 12

EXTRAS

FRENCH ONION SOUP 6.5

SOUP OF THE DAY 4 | 5.5

CHILI 4 | 6.5

DATZ SALAD 7

FRENCH FRIES 5

CHEESY GRITS 4

HOUSE-MADE CHIPS 5

BACON INFUSED BRUSSELS SPROUTS 5

MASHED POTATOES 5

SAUTÉED SPINACH 5

SPLIT PLATE CHARGE 3



POMBRÉ



FUNNEL FRIES



SOLD TO SEITAN

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PORKFECTION

THE CHEESY TODD

LIVING CORAL CAKE

LUNCH & DINNER

MON-THURS 11AM-10PM | FRI 11AM-11PM | SAT 3PM-11PM

HOUSE FAVES

EGGS BARBACOA *the original*

Two eggs, pulled pork, cilantro, onion and New Mexican red chili sauce over corn tortillas, smothered in shredded jack cheese and served with Mezcal rice and beans. 16

BISCUITS & CRAZY *datz-a-hit*

Buttermilk biscuits topped with creamy Jones sausage gravy, Jones bacon, 2 eggs any way and a tricolored potato medley. 14

BELLY BREAKFAST BURRITO “BBB”

Pork belly, scrambled eggs, black beans, confetti corn, hatch chile salsa in a flour tortilla with cervesa queso on top. Served with side of Mezcal rice and beans. 12

BARRY C’S STUFFED MEATLOAF

as seen on the travel channel!

Meatloaf! Stuffed: bacon-jalapeno mac n’ cheese. Topped: ketchup glaze. Served with: mashed potatoes, peas and pearl onions. 18

SHRIMP N’ GRITS *refreshed*

Blackened shrimp, rich cream cheese grits, Indian Makhani sauce and spinach. 18

KENTUCKY COLONEL

Boneless crispy chicken breast over mashed potatoes, bacon confetti corn, melted jack cheddar cheese, topped with chicken gravy and bacon crumbles. 17

WAFFLES N’ TWEET

Boneless fried chicken breast, honeyed pecan butter, Belgian waffle with spicy smoked Buffalo Trace maple syrup and candied pecans. 18

MONKEY BREAD

Pull-apart clusters of warm, gooey cinnamon sugar bread drizzled with vanilla icing. Individual or shareable. 5 | 12.5
Bacon it up! 1

JACK’D UP STEAK AND EGGS *the hunk*

Seared sirloin strip, 2 eggs any way, crispy hash browns and challah toast. 17

HIGH STEAKS BOWL *datznew*

Seared steak, bacon Brussel sprouts, au jus, tobacco onions on top of cheesy grits. 18

GENERAL TSO BOWL *vegetarian option*

Hominy “Fried-Rice,” Kimchi, scallions and peppers. Choose from General Tso’s glazed salmon or General Tso’s Cauliflower bites. 16

SHORT RIB PAPARADELLE BOWL *datznew*

Burgundy braised short rib, paparadelle pasta, green peas, parmesan, soft herbs, shiitake & button mushrooms topped with cured egg yolk. 20

HANDHELDS

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

PORKFECTION *neo-classic*

Pulled pork, sliced ham, pork belly, white cheddar, tobacco onions, firecracker sauce, shredded lettuce and sliced tomato. Served on a batard. 14

SMOKEY AND THE BIRD

Grilled chicken breast, Jones bacon, lettuce, tomato, mayo and Honeycup mustard. Served on grilled sourdough bread. 13

TY’S TWO FISTER

Sy Ginsberg’s corned beef, house-smoked pastrami, Swiss, muenster and Honeycup mustard. Served on rye bread. 13.5

ROGER’S ROCKIN’ REUBEN *datz-a-classic*

Sy Ginsberg’s corned beef, sauerkraut, Swiss cheese and Russian dressing. Served on rye bread. 13.5

DUMB CLUCK

PBR beer braised pulled chicken, BBQ sauce and white cheddar. Served hot on a sweet sourdough bun. 12

BIRDS OF A FEATHER

Chicken salad, Jones bacon, lettuce, tomato and mayo. Served cold on ancient grain bread. 12

HAVANA HOTTIE *datz-a-classic*

Datz pulled pork, ham, Swiss cheese, dill pickle and Honeycup mustard. Served hot on a batard. 13

MEMPHIS ON MY MIND

Pulled Pork, power slaw, red bbq sauce, tobacco onion straws and melted white cheddar. Served on a sweet sourdough bun. 12

CAULIFORNICATION *vegetarian*

Crispy cauliflower bites, Sriracha aioli, pickled veggies, arugula and tomato. Served on a hoagie bun. 13

APRIL IN PARIS *vegetarian*

Warm melted brie, tomato, arugula and basil pesto. Served hot on grilled sourdough bread. 12

SOLD TO SEITAN *vegan*

Chipotle glazed seitan, vegan-friendly provolone, hatch chili salsa, sautéed onions and roasted sweet peppers. Served hot on a batard. 14

CLUCK, YEAH!

Spicy Nashville fried chicken, shredded lettuce, pickles and Nashville sauce. Served on a sweet sourdough bun. 12

PEEPING TOM

Oven roasted turkey, Swiss cheese, avocado spread, lettuce, tomato and mayo. Served on a ciabatta roll. 12

TACOS

Tacos (except Beyond Tacos) are served with elote street corn off the cob and Mezcal rice.

BLACKENED FISH TACOS

Blackened fish tacos, lime crema, avocado, cilantro, pico de gallo topped with power slaw and Cotija cheese in corn tortillas. 17

MUSIC CITY CHICKEN TACOS

Nashville-spiced grilled chicken, avocado, red onion, cilantro, lime crema topped with power slaw and Cotija cheese in corn tortillas. 14

STEAK TACOS

Rubbed steak, lime crema, avocado, pico de gallo, hatch chile salsa topped with Cotija cheese in corn tortillas. 17

BEYOND TACOS *vegetarian*

Seasoned ground Beyond Burger, pico de gallo, lime crema topped with power slaw and Cotija cheese in corn tortillas. 14

AFTERS



We whip up baked goods all day, seven days a week. There are new choices all the time! For an up-to-the-minute selection of treats and sweets, please stop by the cases downstairs. But If you want maximum mmmmmm, enjoy your dessert in the colorful ambiance of Dough where you’ll find house-made ice cream, boozy shakes, incredible coffees and more!

BUFFALO TRACE BOURBON CHOCOLATE CAKE

Chocolate cake drenched with Buffalo Trace bourbon and chocolate frosting. 8

DATZ-A-VERSARY CAKE *10 years!!*

Orange cake and sweet-sweet buttercream. 8

LIVING CORAL CAKE

PANTONE Color of the Year 2019 — Hibiscus cake, raspberry filling and lemonade buttercream. 8

MAGIC MARIGOLD CAKE

Vanilla cake, salted caramel and vanilla bean buttercream. 8

CARROT CAKE

Sweet, spiced cake infused with pineapple and coconut, studded with pecans and rich cream cheese frosting. 8

FOOD ALLERGY?

We cannot guarantee that any of our products are free from allergens (including dairy, eggs, soy, tree nuts, wheat and others) as we use shared equipment to store, prepare and serve them. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.