



HANGOVER HELPER

- Soak Em' Up Bowl** 16
Hash browns, choice of bacon or chicken sausage, 2 over easy eggs, scratch-made white gravy. **Add peppers & onions \$2**
- Chez's Hangover Cure** 16
Open faced biscuit, pimento cheese, choice of bacon or chicken sausage, 2 over easy eggs, scratch-made white gravy.
- Breakfast Pork Skillet** 17
Breakfast potatoes, CSB beer cheese, peppers and onions, 12-hour slow cooked pulled pork, 2 over easy eggs.
- American Breakfast Sampler*** 15
All the classics! Two over medium eggs, choice of bacon or chicken sausage, breakfast potatoes, fruit cup, fresh biscuit. **Add cinnamon honey butter \$1**

LUNCH SMALL BITES

- Chicken Wings** 8/\$13, 16/\$25
Tossed in a sauce of your choice, per 8 wings. Served with Celery and Carrots. Ranch or Bleu Cheese.
Extra veggies, dressing, sauce + .75
Garlic Parmigiana • Classic Mild Buffalo • Hot Buffalo • Golden Buffalo • Honey Chipotle • BBQ • Lemon Pepper • Teriyaki
- Chicken Lips** 2/\$6, 4/\$12, 6/\$18
Fried egg roll with pulled chicken, mixed shredded cheese, cream cheese. Warm queso dip on the side.
Buffalo style +\$1. Served with ranch or blue cheese
- Hofer's Big Pretzel (v)** 14
Partnered with Hofer's bakery in Helen for this fresh and hot pretzel, butter and salted to perfection. Served with a side of beer cheese (stone ground mustard upon request).
- Nicky T's Burger Sliders** 15
2oz smash patties, thousand island, lettuce, onion, pickles, American cheese, on sesame slider buns.

BRUNCH SHAREABLES

- Biscuits-n-Gravy** 8
A southern classic, two biscuits split in half, smothered in our scratch-made white gravy. **Add chicken sausage \$5**
- Cinnamon Roll Pretzel** 12
Partnered with Hofer's bakery in Helen for this fresh and hot pretzel, cinnamon sugar dusted with a side of house-made cream cheese frosting.
- Beer Bread Basket** 6.5
Three large pieces of our CSB beer bread served with house-made cinnamon honey butter.
- Sausage Breakfast Flatbread*** 14
White gravy base, crumbled chicken sausage, mixed cheddar-jack cheese, scrambled eggs. **Add hollandaise drizzle \$2**
- Bruschetta Melt (v)** 12
Toasted sourdough, melted mozzarella. Topped with fresh arugula and house garlic-marinated tomatoes, with a pesto swirl and balsamic glaze drizzle. **Add 2 eggs your way \$2**
- Biscuit Basket (v)** 6.5
Three biscuits dusted with powdered sugar. Served with home-made cinnamon honey butter and red pepper jelly.

DIPS	All dips are scratch-made. Served with seasonal veggies, toasted pita, and tortilla chips.	
	Served Warm: Spinach Artichoke (v) • Buffalo Chicken Dip • Fried Pickle Dip (v) • Queso (v)	1 / \$12 3 / \$19
	Served Chilled: Pimento Cheese (v) • Cilantro Lime Hummus (v)	



BRUNCHY COCKTAILS

- The Cherry Mary** 16
Old Dominic Vodka, lemon juice, Worcestershire, Jimmy Luv Bloody Mix, garnished with a slice of bacon, olives, celery stick, and one of our famous chicken lip.
- House Bloody Mary** 10
Old Dominic Vodka, Jimmy Luv Bloody Mix, veggies
- House Spicy Bloody Mary** 11
Hanson Habañero Vodka, Charleston Spicy Mix, veggies
- Angel's Delight** 12
Old Dominic Vodka, lavender, lemon, Scandi Brut, sparkle
- Mimosas** prices vary
By the glass \$9 | By the carafe \$22 (4 pours, 2 IDs per carafe, must purchase food)
Scandi Brut and choice of juice: orange, pineapple, cranberry, grapefruit
- Peach Bellini** 10
Santa Marina Prosecco, peach puree, orange juice
- Brewmosa** 12
CSB Hazy IPA, Scandi Brut, orange juice
- Tropical Wings** 13
Old Dominic Vodka, orange juice, pineapple, lime, grenadine, topped with a Tropical Red Bull

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

BRUNCH SPECIALTIES

Served with one choice of breakfast potatoes, cheese grits, fruit cup, cole slaw, pub dippers.

small brewpub salad (+\$3), small Caesar salad (+\$3), substitute egg whites (\$1) grilled zucchini spears (+2)

- | | | | |
|--|---------------------------|--|-------------|
| Egg White Omelette(v) | 15 | Salmon Benedict* | 17.5 |
| Stuffed with sautéed garlic mushrooms, house marinated tomatoes, spinach, and topped with feta cheese. | | Ciabatta bread, sautéed garlic and spinach, fresh tomato slice, smoked salmon with two soft poached, topped with a fresh made hollandaise. | |
| Nutella Stuffed French Toast | 14 | Chicken N' Waffles | 16 |
| Fried french toast, Nutella, whipped cream, powdered sugar, side of syrup. | | Two waffle sliders with Tanner's chicken fingers, side of syrup. | |
| CSB Avocado Toast | 15 | Breakfast Sammy* | 13 |
| Toasted sourdough, mashed avocado spread, two over easy eggs, fresh arugula, pickled onions, goat cheese crumble, sprinkle of everything but the bagel seasoning and a balsamic glaze drizzle. | | Toasted sourdough, white cheddar, choice of bacon or chicken sausage and 2 over medium eggs. Add avocado +\$2 | |
| Add smoked Atlantic salmon +\$5.5 | | Specialty Belgium Waffle | |
| Sweet Heat Chicken Biscuit | 1/ \$12 or 2/ \$15 | Served with a side of syrup. Plain \$13 Chocolate Chip \$14 | |
| Choice of one or two biscuits with our buttermilk brined, southern fried chicken breasts, siracha hot honey drizzle. Add pimento cheese +\$2 | | | |

LUNCH FAVORITES

Served with one choice of breakfast potatoes, cheese grits, fruit cup, cole slaw, pub dippers.

small brewpub salad (+\$3), small Caesar salad (+\$3), grilled zucchini spears (+2)

- | | |
|---|-----------|
| Beef-n-Cheddar | 20 |
| Shaved beef, white cheddar, au jus, served on toasted rye, chive aioli on the side. CSB's most popular sandwich! | |
| Bacon Cheddar Burger* | 18 |
| Two 4oz smash patties, bacon, white cheddar, garden, served on brioche, CSB Aioli on the side. | |
| Fish-n-Chips | 18 |
| 3 fillet pieces, beer battered and fried to crispy perfection. Classically served with our potato pub dippers, pub slaw, and tartar. | |
| The Brewer's PB&J* | 18 |
| Two 4oz smash patties, American cheese, bacon, creamy peanut butter, house-made pepper jelly, served on brioche. | |
| California's Calling* | 19 |
| Two 4oz smash patties or 6oz buttermilk brined grilled chicken breast, Boursin cheese, smashed avocado, over medium egg, crispy fried onions, chipotle aioli, served on ciabatta. | |
| The Jerk BLT | 18 |
| Jamaican jerk, buttermilk brined grilled chicken breast, lettuce, tomato, bacon, pepper jack cheese and ranch drizzle, served on ciabatta. | |

SIDES A LA CARTE

- | | |
|---|------------|
| Fruit Cup | 4 |
| Cheese Grits Cup | 4 |
| (4) Bacon Slices | 5 |
| (2) Chicken Sausage Patties | 5 |
| (2) Scrambled Eggs (+cheese \$1) | 4 |
| Breakfast Potatoes | 4 |
| Waffle | 11 |
| Grilled Zucchini Spears | 7 |
| Small Caesar Salad | 7 |
| Small Brewpub Salad | 7 |
| Pub Dippers | 5 |
| Cole Slaw | 5 |
| Soup Of The Day | MKT |

SALADS

Dressings: Bleu cheese, Lemon vinaigrette, Honey mustard, Greek vinaigrette, Ranch, Caesar.
All Spinach option +\$2

ADDITIONS

- Chicken Fingers (2 ct.) 6.5 (Grilled or Fried)**
- Buttermilk Brined Grilled Chicken Breast 6.5**
- Blackened Shrimp (5 ct.) 7**
- Atlantic Salmon* 8**

- | | |
|---|-----------|
| Brewpub Salad (v) | 12 |
| Spinach and mixed greens, cherry tomatoes, cheddar jack shredded cheese, cucumbers, red onions, sliced hard boiled egg, house croutons. | |
| Caesar Salad (v) | 12 |
| Fresh chopped romaine lettuce, tossed in house Caesar, topped with shaved parmigiana cheese, sliced hard boiled egg, house croutons. | |
| Greek Salad (v) | 14 |
| Spinach and mixed greens, pepperoncinis, kalamata olives, red onions, cucumbers, cherry tomatoes, feta, Greek dressing on the side. | |
| Summer Salad (v) | 14 |
| Spinach and mixed greens, strawberries, beets, sunflower seeds, cucumbers, red onions, goat cheese, lemon vinaigrette on the side. | |

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.