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Handcrafted Eats & Pours
ROOTED IN THE NEIGHBORHOOD. MADE FOR THE TABLE.
Batch Local Kitchen is a neighborhood scratch kitchen built on quality ingredients, honest craftsmanship, and genuine hospitality. Every dish, pour, and detail is thoughtfully made with care, so what reaches your table is something we're proud to serve.
"After all, every great meal is better shared."
- The Batch Family



SHAREABLES

BUTTERMILK DROP BISCUITS 11
Served with House-Made Jam, & Chili-Thyme Honey Butter

BURNT ENDS 19
Smoked Beef Brisket, H.M. Root Beer BBQ Sauce, Crispy Onions

SMOKED & GRILLED WINGS 17.5
Brined, Dry Rubbed, & Smoked. Served with Carrots, Celery, & Blue Cheese

DEVILED EGGS 14
Crème Fraîche, Whole Grain Mustard, Candied Bacon, Chives

SMOKED BBQ EGG ROLLS 16.5
Slow Roasted Pulled Pork, H.M. Root Beer BBQ Sauce, Buttermilk Ranch

HOUSE-MADE BACON TOTS 15.5
Shredded Russets, Smoked Cheddar, Scallion, Buttermilk Ranch

SPINACH ARTICHOKE DIP 16.5
Tortilla Chips, Fresh Salsa, Sour Cream

PECAN WHISKEY PIG CANDY 13.5
Thick-Cut Candied Bacon

GRILLED PEACHES & BURRATA 16
Honey-Balsamic, Roasted Tomatoes, Pickled Red Onion, Sourdough

HAND BREADED CHICKEN TENDERS 17
Cajun Seasoning, Trio Dipping Sauces
Root Beer BBQ, Honey Mustard, Ranch

SMOKEHOUSE SALMON CRISPY RICE 17.5
Smoked Fresh Salmon, Rémoûlade, Crispy Brown Rice, Pickled Fresnos, Fresh Herbs

GREENS & GARDEN

SALAD ADD-ONS
Buttermilk Fried Chicken 9
Grilled Chicken 7 | Grilled Shrimp 9
Grilled Mahi 9 | Grilled Salmon (4oz.) 6.5

GARDEN SALAD 10/15
Mixed Greens, Smoky Bacon, Matchstick Carrots, Smoked Cheddar, Red Onion, Tomato, Cucumber, Garlicky Croutons, Honey Mustard Vinaigrette

COBB SALAD 11/16
Mixed Greens, Avocado, Grape Tomato, Chopped Bacon, Gorgonzola, Croutons, Hard Boiled Egg, Buttermilk Ranch

APPLE QUINOA SALAD 11/16
Mixed Greens, Green Apple, Toasted Pecans, Dried Cherries, Cucumber, Feta, Citrus Vinaigrette

MAINS

Substitute any standard side for +2

CAJUN CHICKEN PASTA 26
Blackened Chicken, Roasted Mushrooms, Bell Pepper, Scallion, Creamy Smoked Gouda Sauce

BOURBON-MAPLE SALMON 29.5
Toasted Pecan Quinoa, Charred Broccolini

BABY BACK RIBS 31
H.M. Root Beer BBQ Sauce, Crispy Fries, Hand Cut Slaw

SHRIMP 'N' GRITS 28
Jumbo Blackened Shrimp, Black Pepper & Cheddar Grits, Tomato-Bacon Jus
**Featuring Atkinson Mills Stone Ground Grits*

14OZ CENTER CUT STRIP STEAK 44
Loaded Baked Potato, Charred Veggies
**Served with Loaded Steak Fries at Lunch*

GRILLED CHICKEN SALAD 19.5
Chilled Grilled Chicken, Mixed Greens, Crispy Tortillas, Feta, Matchstick Carrots, Cucumber, Grape Tomato, Red Pepper, Red Onion, Diced Avocado, Champagne Vinaigrette

CAESAR SALAD 10/15
Romaine, Shaved Parm, Garlicky Croutons

BBQ-RUBBED CORN "RIBS" 20
Charred Veggies, Slaw, "B1" Aioli & Root Beer BBQ
Featuring Zellwood, FL, Heirloom Corn (in season)

BBQ JACKFRUIT SANDWICH 18.5
Organic Shredded Jackfruit, Carolina BBQ Sauce, Slaw, Fire & Ice Pickles, Crispy Onions

IMPOSSIBLE BURGER 18.5
Lettuce, Beefsteak Tomato, Whiskey-Caramelized Onion, "B1" Aioli

BACKYARD BBQ PROTEIN BOWL
Brown Rice, Garbanzo & Black Beans, Roasted Corn, Fresh Tomato, Fresno Chilis, Fresh Herbs

CHOOSE YOUR PROTEIN	CHOOSE ONE
Grilled Chicken 23	Root Beer BBQ
Smoked Brisket 27	Carolina BBQ
Grilled Shrimp 25	Blackened
Roasted Mushrooms 21	

STEAK FRITES 33
Flat Iron Steak, Whiskey-Caramelized Onions, Herb Butter, Crispy Fries

BLACKENED REDFISH 32
Black Pepper & Cheddar Grit Cake, Sweet Corn & Tomato Succotash

SIDES

***Premium Side*

CHARRED VEGGIES	8
BLACK PEPPER & CHEDDAR GRITS	8
HAND-CUT VINEGAR SLAW	8
CHARRED BROCCOLINI	8
TOASTED PECAN QUINOA	8
SEASONAL FRUIT BOWL	8
LOADED BAKED POTATO**	10
<i>Available after 4pm</i>	
LOADED STEAK FRIES**	10
MAC ATTACK**	14
H.M. HOT SAUCE	1

HANDHELDS

Served With Fries, Side Salad, or Loaded Steak Fries +3

BATCH BURGER 18.5
Lettuce, Beefsteak Tomato, Whiskey-Caramelized Onion, "B1" Aioli
Smoked White Cheddar +1.5
Pecan-Whiskey Candied Bacon +2.5

CAROLINA SMOKED BRISKET SANDWICH 23.5
12-Hour Smoked Brisket, Carolina BBQ Sauce, Slaw, Fire & Ice Pickles, Crispy Onions

BLACKENED MAHI SANDWICH 22
L.T.O., Fire & Ice Pickles, Rémoûlade

NASHVILLE CHICKEN SANDWICH 19
Crispy Thigh, Fire & Ice Pickles, Slaw, Pickled Fresno Chilis

THE DIRTY SOUTH 22
8oz Burger Blend, Smoked Gouda & Cheddar Sauce, Caramelized Onion, Candied Bacon, Fire & Ice Pickles, "B1" Aioli, Crispy Onions

BBQ PULLED PORK SLIDERS 17.5
H.M Root Beer BBQ Sauce, Slaw, Crispy Onions, Buttermilk Ranch

PECAN CRUSTED RAINBOW TROUT 36
Corn Beurre Blanc, Tarragon, Brown Rice, Charred Broccolini

CHICKEN 'N' WAFFLES 29
Sweet Tea-Brined & Fried 1/2 Chicken, Cheddar Cornbread Waffle, Chili-Thyme Honey Butter, & Bourbon-Maple Syrup
Make it Nashville Hot +2

HOUSE-INFUSED SPIRITS

HOUSE-MADE "FIREBALL" 11 Cinnamon Bark, Cayenne Pepper, Brown Sugar, Vodka	SPICED RUM 12.5 Secret 7-Spice Blend, Orange Peel, Cardamom, Blackstrap Molasses, Gold Rum	PECAN WHISKEY 12.5 Toasted Pecans, Madagascar Vanilla, Irish Whiskey <i>Take a bottle home with you!</i>	JALAPEÑO & PINEAPPLE MOONSHINE 12.5 Fresh Pineapple, Spicy Jalapeño, Ole Smoky White Lightnin'
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COCKTAILS

SMOOTH SIPPING

NEW SOUTHERN MULE 14 Laird's Applejack 86, H.M. Ginger Beer, Fresh Lime	THE ROUX 14 Tinkerman's American Gin, Aperol, St-Germain, Fresh Lime	CAROLINA SWEET TEA 14 Firefly Sweet Tea Moonshine, Black Tea, Fresh Lemon	TOASTED PECAN WHISKEY SOUR 14 Pecan-Infused Whiskey, H.M. Sour Mix, Egg White, H.M. Spiced Bitters	CUCUMBER CRUSH 14 Wheatley Vodka, St-Germain, Cucumber, Mint, Fresh Lime
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ZERO PROOF

FOR THE FIZZ *Carbonated & Served On Tap*

BOOTLEGGER 14 Jalapeño & Pineapple Infused Moonshine, Guava, Citrus	305 COLLINS 14 Black Tea-Infused Wheatley Vodka, Passion Fruit, H.M. Lemon Peel Soda	BLACKBERRY BOURBON LEMONADE 14 Buffalo Trace Bourbon, H.M. Blackberry Cardamom Syrup, Fresh Lemon, H.M. Spiced Bitters	HOUSE-MADE GIN & TONIC 14 Tinkerman's Curiously Bright Gin, H.M. Tonic 22, Grapefruit-Hibiscus Bitters	BATCH HARD ROOT BEER PINT 14 H.M. Spice-Infused Rum & Tahitian Vanilla Bean Root Beer
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SPIRIT-FORWARD

THE CLASSIC OLD FASHIONED 15 Basil Hayden Bourbon, H.M. Cherry Bark & Orange Bitters, Cane Sugar <i>***"John Wick Old Fashioned" (crafted with Blanton's) 22**</i>	BRUTO BOULEVARDIER 15 Batch Proprietary Single Barrel Knob Creek Rye, Carpano Antica Sweet Vermouth, Bruto Americano	BARREL AGED NEW FASHIONED 16 Angel's Envy Bourbon, Leopold Bros. Cherry, J.F. Hayden's Orange Liqueur, H.M. Aromatic Bitters <i>American Oak Aged for 7 Weeks</i>	CAMPFIRE ESPRESSO MARTINI 15 H.M. Vanilla & Coffee Infused Vodka, "Espresso" Cold Brew, Torched Marshmallow <i>Take a bottle home with you!</i>
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GOLDEN HOUR SPRITZ 10.5 Zero Proof Mionetto Aperitivo, Zero Proof Mionetto Sparkling Wine	MINT CONDITION 10.5 Zero Proof Fresh Cucumber & Mint Cordial, Lime Juice, Soda	HEATWAVE 10.5 Passion Fruit, Fresh Sour Mix, Jalapeño	NIGHT SHIFT 10.5 Zero Proof Espresso Liqueur, Cold Brew, Cocoa Powder
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BEER & WINE

BEER ON TAP

BUD LIGHT Pale Lager 4.2% St. Louis, Missouri 7.5	BATCH BLACK BARREL Special Dark Lager 5.2% Miami, Florida 8	KONA BIG WAVE Golden Ale 4.4% Kailua-Kona, Hawaii 8.5	FUNKY BUDDHA FLORIDIAN Hefeweizen 5.2% Oakland Park, Florida 8.5	TRIPPING ANIMALS ARMORED Amber Ale 5.2% Doral, Florida 8.5	GOOSE ISLAND IPA IPA 5.9% Chicago, Illinois 8.5	ELYSIAN SPACE DUST Double IPA 8.2% Seattle, Washington 8.5
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COPPERTAIL UNHOLY American Tripel 9.5% Tampa, Florida 9	BIG TOP HAWAIIAN LION Coconut Coffee Porter 7.5% Sarasota, Florida 9
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ROTATING BREWER SERIES 3 Specialty Drafts from an American Microbrewery MP
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BEER BY THE BOTTLE

<i>Light & Easy</i>	MICHELOB ULTRA ZERO Non-Alcoholic 0% St. Louis, MO 7	NUTRL Hard Seltzer 4.5% Canada 7.5	MICHELOB ULTRA (16OZ) Light Lager 4.2% St. Louis, MO 7.5
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BUD LIGHT (16OZ) Pale Lager 4.2% St. Louis, MO 7.5	FUNKY BUDDHA VIBIN' LAGER Lager 5% Oakland Park, FL 7.5	ANGRY ORCHARD Cider 5.5% Walden, NY 7.5	CORONA Pale Lager 4.6% Mexico 7.5	STELLA ARTOIS Pale Lager 5% Belgium 7.5	TRIPPING ANIMALS LIMONADA ROSADA (16OZ) Sour 6% Doral, FL 11	<i>Wheat</i>	ABITA PURPLE HAZE American Fruit Wheat 4.2% Abita Springs, LA 8	26 DEGREES CAPTAIN RON American Wheat 5.6% Pompano Beach, FL 8
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BARREL OF MONKS THE WIZARD Witbier 5.5% Boca Raton, FL 8	<i>Happy/Floral</i>	COPPERTAIL CLOUD DWELLER Hazy IPA 6.5% Tampa, FL 8.5	WICKED WEED PERNI-HAZE Hazy IPA 6.9% Asheville, NC 8.5	CIGAR CITY JAI ALAI IPA 7.5% Tampa, FL 9.5	TRIPPING ANIMALS EVERHAZE IPA (12OZ) Hazy Double IPA 7% Doral, FL 10	<i>Rich/Roasted</i>	TANK FREEDOM TOWER ALE Amber Ale 5.3% Miami, FL 8	CIGAR CITY MADURO Brown Ale 5.5% Tampa, FL 8
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Strong/Dark

GUINNESS (PUB CAN)
Stout | 4.2%
Ireland **8.5**

VICTORY GOLDEN MONKEY
Tripel | 9.5%
Downingtown, PA **8.5**

FOUNDERS BREAKFAST STOUT
Stout | 8.3%
Grand Rapids, MI **9.5**

GOOSE ISLAND BOURBON COUNTY STOUT
Ask about Vintage
& Varietals from our
Reserve Cellar! **MP**

THC/CBD BEVERAGE
Señorita - Ranch Water
(5mg THC, 0% ABV) **12**

WINE BY THE GLASS

Sangria & Spritz

RED SANGRIA Cherry Brandy, Cold-Pressed Unfiltered Apple Juice, Florida OJ 12.5	WHITE SANGRIA Fresh Ginger Root, Peach Nectar 12.5	SUNSET SPRITZ Aperol, Leopold Bros. Maraschino Cherry, Sparkling Wine 13.5	HUGO SPRITZ St-Germain, Cucumber-Mint Syrup, Lime Juice, Sparkling Wine 13.5
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Whites

Noble Vines, Pinot Grigio, Monterey, CA	12
The Retreat, Sauvignon Blanc, New Zealand	12.5
San Simeon, Chardonnay, Monterey, CA	13.5
Bogle, Riesling, Monterey, CA	13
Francis Coppola Diamond, Rose, Monterey, CA	14

American Bubbles

Angels & Cowboys, Brut, CA	14
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Reds

Embroidery, Pinot Noir, Monterey, CA	12.5
Decoded, Pinot Noir, Sonoma Coast, CA	15
Maddalena, Merlot, Paso Robles, CA	14
Highlands 41, Cabernet, Paso Robles, CA	13
Portillo, Malbec, Argentina	13
Prisoner Unshackled, Red Blend, Napa, CA	16

HOUSE-MADE SODAS, FRESH JUICE, ETC.

ROOT BEER	5	BLACKBERRY LEMONADE	6
Wintergreen, Honey, Tahitian Vanilla Bean		Muddled Blackberries, Fresh Lemon Juice, Mint	
BLACKSTRAP MOLASSES GINGER BEER	5	AGUA FRESCA	6
Blackstrap Molasses, Spicy Ginger Root		Cucumber, Mint, Fresh Lime	

TEA & FOUNTAIN (BOTTOMLESS) 4 Hibiscus Sweet Tea Unsweetened Black Tea Pepsi, Pepsi Zero Sugar, Lemon-Lime, Orange Crush, Ginger Ale, Lemonade
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Juices

Kennesaw Florida Orange 6
Kennesaw Florida Grapefruit 6
Unfiltered Apple Juice 6
Nitro Cold Brew 6.5