

FLANNEL Brunch Menu

EGGS

BYO SANDWICH *	starting at \$3.50
build your own sandwich. you know what you like, so pick your bread, cheese, meat, eggs, etc., & we'll build it (every choice adds cost)	
B.A.C.T. TO THE FUTURE *	\$6.50
bacon, avocado mash, cream cheese, & tomato on a philly bread muffin (like a bagel without the hole - either plain or everything)	
EGGS ANY STYLE *	\$6
with hash browns or side salad	
O.T.'S EGGS *	\$9
onions, tomatoes, & spinach scrambled with farm fresh eggs, with hash browns or side salad	
FLANNEL BENNY	\$12
pork roll, pimento cheese, 2 poached eggs & hollandaise on cornbread	
TRUFFLED EGG TOAST *	\$8.50
country white bread toast, mushrooms sautéed with garlic, truffle oil & chives, melted cheddar, a lil' greens, topped with an over ez egg	
GRITTY GRITS N' EGGS *	\$7.50
heirloom bloody butcher grits with butter, cream cheese, everything spice & chives, topped with 2 over easy eggs	

BESIDES EGGS

OATMEAL *	\$4
steel-cut oats with maple, sorghum, cinnamon & oat milk add on: raisins + \$0.50, pecans + \$1.00, or berries + \$1.50, or any combination of the three	
YOGURT PARFAIT *	\$7
greek yogurt with mixed berries & granola	
SOUTH OF THE SOUTH AVOCADO TOAST *	\$9
avocado mash & pico on multigrain, a lil' greens, topped with an over ez egg	
SWEET BUTTERMILK PANCAKES *	\$9
top with blueberries, mixed berries, or chocolate chips	
MALT FLOUR WAFFLE *	\$9.50
top with blueberries, nutella, or chocolate chips	
BOURBON GLAZED FRENCH TOAST *	\$12
5 thick sticks cut from our homemade marble pound cake, dipped in egg & 3 creams mix, coated in cinnamon rice crisps & fried, drizzled with bourbon glaze	

HEAVIER

FLANNEL BURGER	\$13
a 6oz special blend burger seared through, pimento cheese, tomato, lettuce, pickled onions, garlic mayo on a sweet potato bun, with fries	
PIG IN A BLANKET	\$12
roasted pulled pork shoulder, sweet country slaw, american cheese, pickled green tomatoes, under a blanket of alabama white sauce, on a sweet potato bun, served with fries	
CHICKEN n' WAFFLE *	\$14
our popular malt flour waffle topped with flannel's 13-spice breading recipe, bourbon syrup & berries	
NASHVILLE HOT CHICKEN SANDWICH *	\$13
on a sweet potato bun, green tomato pickles, ranch dressing, tossed in hotness (can be served without the hotness), slaw & fries on the side	
WILD CAUGHT CATFISH SANDWICH	\$15
crisped in a light cajun dust, on a sweet potato bun with comeback sauce & green tomato pickles, slaw & fries on the side	

1819 E Passyunk Ave,
Philadelphia, PA 19148

Hours of Operation

Wed-Sun: 9am - 8pm

Takeout & Delivery

www.eatflannel.com

(215) 465-1000

SIDES

Yep, just a side or, put a couple together & make a dish.

PORK ROLL	\$3.50
for our jersey brothers & sisters	
SCRAPPLE	\$4.50
thick cut & deep fried	
BACON *	\$3.50
or vegan bacon or turkey bacon	
SAUSAGE	\$3.50
pork	
COUNTRY GRAVY	\$3.50
pork sausage, onions, red peppers, cream, milk, flour, spices	
GRITTY GRITS *	\$5.50
buttery grits, cooked with philly cream cheese, chives, & everything spice	
CORNBREAD *	\$3
moist & fluffy	
BERRIES *	\$4
assorted fresh berries	
BISCUIT *	\$3
country style	
HASH BROWN PATTIES	\$3.50
a lil' spice	

* Dish is Vegan or Vegetarian...OR, can be made that way.

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

FLANNEL Dinner Menu

SMALL PLATES

AN APPETIZER FOR 1 OR
A FEW BITES TO SHARE.

- MAC DADDY *** \$8
3 thick slices of mac n' cheese, made with a ton of cheddar, provolone, mozz, cream, parm, & jack cheeses, topped with brown butter bits & malton salt
- COUNTRY POUTINE** \$12
golden fries topped with dollops of pimento cheese, brisket & redeye gravy made with dark beer & philly fair trade coffee

SANDWICHES

- FLANNEL BURGER** \$13
a 6oz special blend burger seared through, pimento cheese, tomato, lettuce, pickled onions, garlic mayo on a sweet potato bun, with fries
- PIG IN A BLANKET** \$12
roasted pulled pork shoulder, sweet country slaw, american cheese, pickled green tomatoes, under a blanket of alabama white sauce, on a sweet potato bun, served with fries
- NASHVILLE HOT CHICKEN SANDWICH *** \$13
on a sweet potato bun, green tomato pickles, ranch dressing, tossed in hotness (can be served without the hotness), slaw & fries on the side
- WILD CAUGHT CATFISH SANDWICH** \$15
crisped in a light cajun dust, on a sweet potato bun with comeback sauce & green tomato pickles, slaw & fries on the side

SALADS

- SOUTHERN FRIED SALAD *** \$12
greens mix, fried cornbread & pork belly with mustard-balsamic vin., topped with an over ez egg & everything spice
- COBB SALAD *** \$15
with sweet beets, chicken, egg, avocado, tomatoes, bacon, cheddar cheese & ranch dressing
- MIXED GREENS *** \$9
with mustard-balsamic vin. & strawberries

PLATTERS

- THE LAST FRIED CHICKEN PLATTER** \$18
1/2 chicken, choose herb or hot, malt waffle, pickles, & slaw
- BBQ OF THE DAY** \$18
slow cooked (ask your server) in sweet memphis bbq sauce, with slaw & fries
- SOUTHERN KOREAN BBQ SHRIMP N' GRITS** \$17
southern usa meets southern korea over a bowl of philly's gritty grits
- PECAN CRUSTED WILD CAUGHT CATFISH** \$16
topped with honey-butter, served with cornbread & slaw

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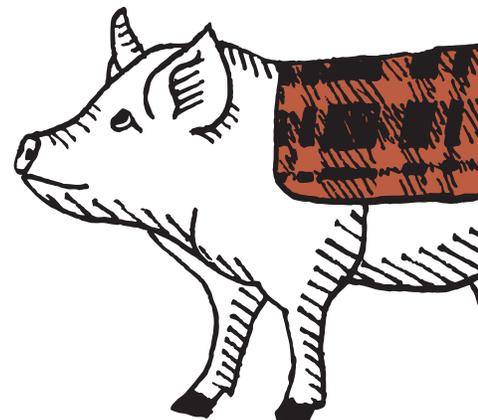
SIDES

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- SWEET COUNTRY * COLE SLAW** \$3.50
- STRAWBERRY * COLLARD GREENS** \$4
- COUNTRY GRAVY** \$3.50
pork sausage, onions, red peppers, cream, milk, flour, spices
- GRITTY GRITS *** \$5.50
buttery grits, cooked with philly cream cheese, chives, & everything spice
- CORNBREAD *** \$3
moist & fluffy
- BISCUIT *** \$3
country style

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TEA

ALL TEA
\$2.50 / \$3.00

LONDON TEA

floral, rich, citrus

EARL GREY

bold, citrus, floral

LYCHEE PEACH

sweet, stone fruit, exotic

ROOIBUS

orange peel, cinnamon (Decaf)

BANCHA

2nd flush, Japanese green

OOLONG

botanical, grassy, floral

TRANQUILITY

spearmint, chamomile, citrus
& lemongrass (Decaf)

ADD ON: HEAVEN SENT ELIXIR

tea with crushed fresh ginger, lemon,
black peppercorns & honey | \$1.50

OTHER BEVERAGES

CHAI LATTE

Small \$4 / Large \$4.50

CAFÉ AU LAIT

Small \$2.75 / Large \$3.25

BELGIAN HOT CHOCOLATE

Small \$3.50 / Large \$4.25

LONDON FOG

Small \$3.50 / Large \$4

ORANGE JUICE

\$4

COKE/DIET/GINGER ALE

\$2.75 (free refills)

PA DUTCH BIRCH BEER

\$3.00 (free refills)

GOSLINGS'S GINGER BEER

\$3.50 (no free refills)

WATER BOTTLE

\$1.25

APPLE or CRANBERRY JUICE

\$2.50

STRICTLY ICED

MISS LIZZY'S SWEET TEA

\$3

COLD BREW

\$3.25



MISC.

SUBSTITUTE ALMOND/SOY/ OAT MILK

\$0.75

ADD VANILLA

\$0.75

SPECIALTY DRINKS

DULCE DE LECHE LATTE

slow-cooked caramel sauce with
espresso and steamed milk | \$5.00

MARIA'S HOT APPLE CIDER

cinnamon, black pepper, ginger,
nutmeg, bay leaf | \$4

MATCHA GRADE A

fresh, grassy, sweet | \$4.50

ESPRESSO

ALL ESPRESSO BEVERAGES CONTAIN A DOUBLE SHOT (2 OZ)

ESPRESSO DRINK GUIDE

ESPRESSO

\$2.75

LATTE

\$4.50

MACCHIATO

\$3.25

MOCHA

\$5

CORTADO

\$3.50

AMERICANO

\$3

CAPPUCCINO

\$4

RED EYE

Small \$3.50 / Large \$4

Make it a large or iced for \$0.50

Add an extra shot for \$1

BREW STYLES



POUR OVER (\$1)



FRENCH PRESS

COFFEE

HOUSE COFFEE

Small \$2.50 / Large \$3 / Unlimited \$3.50

SPECIALTY COFFEE

Counter Culture Forty-Six
Small \$3 / Large \$3.50

DECAF

Small \$2.75 / Large \$3.25