

Speisekarte - Dinner Menu

VORSPEISEN - APPETIZERS

- LAUGENBREZEL** 4
house made Bavarian pretzel | salted white radishes
spicy mustard | Bavarian sweet mustard V
- SAUERKRAUT KROKETTEN** 9
fried sauerkraut croquettes | sausage | Emmenthaler cheese
bacon | sweet mustard sauce
- STOPFLEBERWURST** 11
foie gras liverwurst | cherry compote | toasted bread
- FLAMMKUCHEN** 12
German "pizza" | roasted butternut squash
goat cheese | smoked garlic | confit leeks | sage oil
add Westphalian ham 2
- JÄGER FRIES** 10
french fries | mushroom & bacon gravy | Emmenthaler cheese
add fried egg 1
- OBATZDA** 9
Bavarian cheese spread | butterkäse | brie | butter
red onion | spicy paprika | radishes V
- PÖKELWURST** 5
pickled smoked sausages | spicy chile-vinegar brine G

ZUM TEILEN - TO SHARE

meant for two to four people to be shared at the table

- SCHINKEN** 16
selection of house made charcuterie | salami, ham, smoked meats
seasonal accompaniments
- KÄSE** 16
imported and domestic cheeses curated by DiBruno Brothers
seasonal accompaniments V
- FISCH** 16
selection of smoked and pickled fish
seasonal accompaniments
- INGELEGTES** 16
selection of house made market fresh pickled vegetables
seasonal accompaniments

SUPPE & SALATE - SOUPS AND SALADS

- GULASCHSUPPE** 8
braised beef stew | spicy Hungarian paprika | potatoes | red pepper
- PASTINAKENSUPPE** 9
parsnip soup | smoked & fried hen of the woods mushrooms
cream | sage oil V G
- LACHS** 12
smoked salmon | spinach | pickled shallots
candy striped beets | anchovy-caper dressing G
- BIRNENSALAT** 11
poached pear salad | glühwein poached pears | red oak lettuce
2yr old house cured ham | toasted walnuts | blue cheese dressing G
- ROSENKOHL SALAT** 9
roasted Brussels sprouts | roasted chestnuts | grated aged Gouda | shallots
Maggi-garlic dressing V G
- HAUSSALAT** 6
bibb lettuce | red oak | frisée | candy striped beets | grated carrot
cherry tomato | pretzel croutons | mustard-shallot dressing V

BEILAGEN - SIDES

SMALL 3 LARGE 6

- KARTOFFELSALAT - POTATO SALAD V G
KARTOFFELPUFFER - POTATO PANCAKES V G
BRATKARTOFFELN - PAN FRIED POTATOES V G
KARTOFFELKNÖDEL - HERBED POTATO DUMPLING V
SPÄTZLE - SAUTEED EGG DUMPLINGS | CHIVES | BUTTER V
SAUERKRAUT - BEER BRAISED SAUERKRAUT | BACON
ROTKOHL - SWEET & SOUR BRAISED RED CABBAGE V G
ROSENKOHL - ROASTED BRUSSELS SPROUTS | SAUSAGE G
GURKENSALAT - CUCUMBER-ONION SALAD | DILL V G
APFELMUS - APPLESAUCE | SPICE ROASTED APPLES V G
POMMES - FRESH CUT FRIES | CURRY KETCHUP V G
HAUSSALAT - BRAUHAUS SALAD V

HAUPTSPEISEN - MAIN COURSES

- SCHLACHTPLATTE - FOR 4 OR 2 VERY HUNGRY PEOPLE** 68
butcher's plate | smoked pork chop | crispy pork shank | one of each sausage
liverwurst | blutwurst | beer braised sauerkraut | herbed potato dumpling
- SCHWEINSHAXE** 23
roasted pork shank | crispy crackling | sauerkraut | herbed potato dumpling
- ROULADEN** 22
braised beef roll | stuffed with pickle, onion & bacon
red wine sauce | spätzle | red cabbage
- JÄGERPFANNE** 22
pork flat iron steak | mushroom & bacon gravy
roasted potatoes | romanesco
- ENTENBRUST** 23
pan seared duck breast | pickled grapes | mustard seeds | sumac
red wine reduction | baked savoy cabbage G
- KABELJAU** 23
pan seared cod loin | creamy leeks | butternut squash | cauliflower G
- MAULTASCHEN** 17
German "ravioli" | roast pork & potato filled | truffle cream sauce
- PILZ KROKETTEN** 16
mushroom & barley croquettes | Gouda cheese
cabbage salad | parsley | golden raisins V
- GEMÜSESPÄTZLE** 16
"spirale" spätzle | spinach | cauliflower | oyster mushrooms | cream
caramelized onion | aged Gouda V
- KÄSESPÄTZLE** 15
"spirale" spätzle | caramelized onions
Emmenthaler cheese | crispy onions V

SCHNITZEL

choice of pork, veal or chicken and two sides

- WIENER ART - LIGHTLY BREADED & FRIED** 21
breaded cutlet | lemon | parsley salad
- HOLSTEINER ART - LIGHTLY BREADED AND FRIED** 22
breaded cutlet | fried egg | capers | anchovy
- RAHMSCHNITZEL - UNBREADED CUTLET** 22
unbreaded cutlet | oyster mushroom-brandy cream sauc

SAUSAGES

*house made sausages
all of our sausages are gluten free

- WURST PLATTE** 17
choose two sausages from below and two sides
- WURST BRETT** 34
wooden board of all of our sausages and choose two large sides

*NÜRNBERGER BRATWURST
pork | marjoram | caraway | mace | ginger

*BAUERNWURST
smoked pork & beef | garlic | black pepper | mustard seeds

*SPECKWURST
smoked bacon sausage | black pepper

*UNGARISCHEWURST
smoked pork | spicy paprika | garlic | red wine

*PFEFFERBEISSER
"pepper biter" smoked pork | black pepper | paprika

WEISSWURST
finely ground pork & veal | parsley | nutmeg | white pepper

G - Gluten Free

V - Vegetarian

Consumer Advisory: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of foodborne illnesses. Alert your server if you have special dietary requirements.