



FIRST COURSES

TAGESSUPPE 6/10

Soup of the day

FRITTATENSUPPE 10

Traditional Viennese beef consommé with julienne vegetables & savory crepes

BLATTSALATE 11

Seasonal greens, red cabbage, cucumber, shaved radish, topped with croutons & pumpkin seed oil vinaigrette

BOHNEN-KÜRBISSALAT 13

Butternut, acorn & chayote squash, runner beans, pickled red onion, pumpkin seeds, bread crumbs, feta dressing & Aleppo pepper

WIENER GEMISCHTER SALAT 12

Mixed green salad and an assortment of four seasonal marinated salads

ROHNENSALAT 14

Roasted red beets, pickled golden beets, shaved Chioggia beets, arugula, spice roasted walnuts, goat cheese, orange vinaigrette

Add *Buttonwood Farms chicken breast (+8)* or *grilled salmon (+14)* to any salad

GEBEITZTER LACHS 18

Cured salmon with orange braised Belgian endives, scallion oil & grapefruit suprêmes

PILZ RISOTTO 16

Creamy arborio risotto, crimini mushrooms, thyme, brie cheese & poached egg

WÜRSTLETTNER 17

Choice of two (bratwurst, käsekrainer, bauernwurst) with pickled vegetables, mustard, fresh horseradish & a pretzel

WEINBERGSCHNECKEN 16

1/2 dozen Burgundy escargot in garlic herb butter with toasted baguette

SCHWÄBISCHE MAULTASCHEN 15

Pork and spinach filled dough pockets finished in sage brown butter with caramelized onions & bread crumbs

SIDES 6

Potato salad	Cucumber salad
Sauerkraut	Seasonal vegetables
Red cabbage	Bread dumpling
Sautéed spinach	Pommes frites
Parsley potatoes	Spätzle
Creamed Spinach	Käsespätzle 10

HAUSBROT

SELECTION OF FOUR 10

Fresh bread baked daily, served with European style butter and topfenaustrich—a flavored Hemme Bros. quark cheese spread

ENTREES

WÜRZELGRÖSTL 21

Alpine hash of purple potatoes, carrots, parsnips, turnips, apples & black kale atop creamy celery root purée
Add chicken paillard +8
Add bacon +4

PILZGULASCH 23

Creamy mushroom gulasch, with onions, carrots, celery root & paprika, served with a bread dumpling

WIENER SCHNITZEL MIT ERDÄPFEL & GURKEN SALAT

Breaded and fried, served with potato salad, cucumber salad & lingonberries

Beeler's Duroc pork loin	Buttonwood Farms chicken	Portobello mushroom
24	24	18

CORDON BLEU 28

Viennese-fried specialty pork schnitzel stuffed with ham, Swiss, Gruyère & Fontal cheeses, served with potato salad

SCHWEINEKOTLETT 27

Roast bone-in Duroc pork on creamy savory cabbage with beer jus and a bread dumpling

UNGARISCHES RINDSGULASCH 27

Hungarian style beef gulasch in a spicy paprika sauce with spätzle

BAUERNSCHMAUS 28

Smoked bone-in pork loin, grilled pork belly, & bauernwurst, served with sauerkraut, potatoes, mustard & creamy horseradish

SAIBLING 34

Seared arctic char over butternut squash purée with pumpkin seed pesto and a watercress & snow pea salad

ROSTBRATEN ESTERHÁZY 35

Slow-braised dry aged KC strip steak in a creamy caper sauce, topped with vegetable julienne and sided with parsley potatoes

BACKHENDLSALAT 16

Parmesan breaded chicken tenders with chopped salad of Bibb lettuce, walnuts, red pepper, parsley & bleu cheese dressing



BUSINESS LUNCH

NO SUBSTITUTIONS, DINE-IN ONLY, NO SPLITTING

TWO COURSES FOR \$20 (3 FOR \$25)

FIRST COURSE

BOHNEN-KÜRBISSALAT

Medley of butternut, acorn & chayote squash, runner beans, pickled red onion, pumpkin seeds, bread crumbs & Aleppo pepper

or

TAGESSUPPE

Today's soup

MAIN COURSE

(CHOOSE ONE)

UNGARISCHES RINDSGULASH

Hungarian style beef gulasch in a spicy paprika sauce with spätzle

WIENER SCHNITZEL

Breaded and fried Duroc pork cutlet, served with potato salad, cucumber salad & lingonberries

SCHWEINSBRATEN

Roast Duroc pork loin, bread dumpling, red cabbage & pork sauce

WÜRZELGRÖSTL

Alpine hash of purple potatoes, carrots, parsnips, turnips, apples & black kale atop creamy celery root purée

DESSERT COURSE

APFELSTRUDEL

Classic apple strudel with rum-soaked raisins, whipped cream & vanilla sauce

or

BANANENBECHER

Banana cake, Nutella mousse, Nutella toffee & caramelized bananas

LUNCH FEATURES

SCHNITZEL SEMMEL \$15

Pork schnitzel, kaiser roll, green goddess, preserved lemon & capers & pommes frites

FLEISCHLAIBERL \$17

6oz dry aged prime beef patty, potato bun, soy pickles, cabbage slaw, sweet & sour sauce & pommes frites

SOBANUDELSALAT \$18

Dry aged prime strip steak, soba noodles, carrot, red cabbage, scallions, cucumber & spicy lingonberry dressing

QUALITÄT REIN, QUALITÄT RAUS

HEMME BROS.

Artisanal farmstead creamery in Sweet Springs, MO

PARADISE LOCKER MEATS

Purveyor of sustainable, locally sourced, and ethically raised meats since 1946

RANCHO GORDO

Specialty producer of heirloom bean varieties based in Napa County, CA

BUTTONWOOD FARM

Missouri farm offering pasture-raised & antibiotic-free chicken and eggs

BEELER'S PORK

Family owned farm raising antibiotic-free, free range European "Red" Duroc hogs in Iowa

HOWARDS'S

Urban and organic microfarm in Kansas City's historic Northeast neighborhood

*Some items on the menu may contain raw or undercooked products. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food-borne illness.

Gratuity is not included with larger parties. However, a minimum gratuity of 20% is customary.



WINES BY THE BOTTLE

RED WINES

UWE SCHIEFER (A GRÜNAUER COUSIN) 65

Blaufränkisch- *Burgenland, AT*

Easy drinking with cassis, blackberry, and herbal spice. Subtle tannins with lingering notes of cedar.

GLATZER 72

Blaufränkisch- *Burgenland, AT*

Austria's "stud" varietal from a classic winemaker that sticks to their guns. This producer has been around for generations perfecting the few varietals it produces. This is a great bottle if you like Cabernet, but want to have an Austrian wine.

HEIDI SCHROCK 73

Blaufränkisch- *Burgenland, AT*

An inoffensive and crowd-pleasing representation of Austria's "stud" varietal from a forward-thinking winemaker. Filled with red berry fruit and soft tannins.

BOKA BIRTOK 'OPUR' 60

Blaufränkisch/Kadarka -*Tolan, HU*

Hungarian wine, wow! Austria's power red varietal took the bullet train east to team up with one of Hungary's most widely planted reds. Together they make an easy drinking table pleaser with the similarities of a pinot noir drenched with dark cherry. #passportdrinking

DAVID FINLAYSON 68

Cabernet Sauvignon, *Stellenbosch, ZA*

Whoa. South African Cab!

REINISCH 67

Pinot Noir- *Thermenregion, AT*

Wild blackberry, earthy red beets, and smoky aromas pour from the glass of this youthful pinot. Subtle tannins make this wine great table share.

TRIONE 90

Pinot Noir- *Russian River, CA*

One of the best areas in the U.S for pinots. All the classic rhubarb, pomegranate, anise and cranberry that you get from the area, but still at an approachable price. ****banger wine****

SATTLER RESERVE 65

St.Laurent- *Burgenland, AT*

A classic Austrian wine you could call an offspring of pinot noir. It is similar in structure and silkiness with its own distinct spice and dark fruit notes.

PFLUGER 72

St. Laurent- *Pfalz, DE*

You probably thought you were at a German restaurant, so here's your German wine (although this varietal most likely originated in Austria!) Like a very lean pinot noir that is filled with bright acidity and a little slap of cherry oak.

KADUM 68

Teran- *Istria, AT*

Lets first explain the above. Teran is the varietal and Istria is the region, within CROATIA, that it was produced. A medium bodied red similar to a Syrah but with brighter acidity. The result is a dense mouthful of black fruit with spices and fine tannins

GOBELSBURG 65

Zweigelt- *Kamptal, AT*

Do you like pinot noir? This is like a sturdy pinot noir with salt and pepper hair, a sour cherry attitude, and a soft leather vest that actually works for him.

SATTLER RESERVE 75

Zweigelt- *Burgenland, AT*

A classic Austrian producer making one of the few things they make from an area best at making the varietal. This Zweigelt will have more body and drink like a French Burgundy that loves cherry fruit.

PFLUGER CUVÉE NOIR 68

Cabernet Sauvignon/Dornfelder- *Pfalz, AT*

Imagine if one of the world's most popular celebrities and an obscure actor only popular in Germany were sent to a woody room to sort out their differences and ended up becoming best friends. Dark cherry with spicy nuance and notes of plum.

WHITE WINES

VON WINNING 82

Chardonnay- *Pfalz, DE*

This wine is so great. If you like white burgundy, you will not be disappointed. Not much else to say about it.

KOLFOK 'INTRA THE WILD' 75

Grüner Veltliner blend- *Burgenland, AT*

****Orange Wine**** The "intra" refers to the fermentation process that yields this complex blend that has smooth tannins, citrusy and floral notes and shows incredible versatility as a food pairing wine.

STIFT KLOSTERNEUBERG 56

Gemischter Satz- *Klosterneuberg, AT*

This Viennese wine staple is the All-Star game of Austrian wine. It's a grab-bag of Austrian varietals, planted in the same vineyard, pressed and produced together. When you take good varietals, and put them together, you get a good show.

BECKER 65

Pinot Blanc- *Pfalz, DE*

One of my favorite varietals (author/wine lady). This refreshing German representation is the perfect bottle to share for the table. Light body, crisp with a minerality that balances the perfect amount of fruit. ****DO IT****

ROSI SCHUSTER 70

Grüner Veltliner Federspiel- *Wachau, AT*

This wine offers a little more minerality than most gruners. It is level headed transfer that immediate will be the popular girl. Medium bodied with a creamy palate and fruity finish. **"banger wine"**

ZILLINGER 'VELUE' 68

Grüner Veltliner, *Weinviertel, AT*

This wine showcases all of the elegance, structure, and minerality of the most famous Austrian varietal in an unlikely area. Burgenland Gruner's tend to be a little more rich in style.

HIEDLER 'LOESS' 80

Grüner Veltliner- *Kamptal, AT*

Coming from the deep mineral-rich loess soils that pull up that signature bright fruit with peppery spice. Beautiful texture makes this a versatile wine companion to most of our menu.

NIKOLAIHOF 95

Neuberger- *Wachau, AT*

Classic Austrian varietal that is a cross of Roter Veltliner (think unoaked chardonnay) & Sylvaner (think quiet Sauvignon Blanc). Herbs, honeysuckle, mineral finish. Don't sleep on this lesser known varietal. ****1 bit left****

STAGARD 'HANDWERK' 67

Riesling- *Kremstal, AT*

You will not find a better Austrian Riesling at a better price. This wine packs a beautiful level headed personality with a dry sense of humor that appeals to everyone. ****banger wine****

HOGL 63

Riesling- *Wachau, AT*

Austrian rieslings tend to live in the shadow of Grüner Veltliner, but they are some of the best wines in the world. They are **drier** in style and Wachau demands standards that result in only the best.

HIRTZBERGER 78

Riesling Federspiel- *Wachau, AT*

From one of the most old school & reputable wineries comes this classic representation of what they do best. a healthy weight, and a dry sense of humor that slaps with just enough fruit. ****banger wine****

ZILLINGER 'VELUE' 63

Riesling- *Weinviertel, AT*

Weinviertel Rieslings differ from other Austrian Rieslings by offering a warmer, more tropical fruit profile. Built on lime sandstone, it gives a refreshing round finish.

SPARKLING / ROSÉ

STIFT KLOSTERNEUBERG 46

Grüner Veltliner Brut- *Klosterneuberg, AT*

Austria's flagship varietal produced by one Austria's oldest wineries. Lively and fresh with bright flavors of pear and flinty minerality.

VON WINNING 60

Riesling Extra Brut Sekt- *Pfalz, DE*

A light and fruit forward sparkler made with a hands-off winemaking process. Flowers and strawberries on the palate with vibrant freshness.

ECHOLANDS 66

Cab Franc Pet Nat- *Walla Walla Valley, WA*

Created by the great KC wine legend, Doug Frost. Bright flavors of strawberry and raspberry come together for a refreshing crowd pleaser. Quit thinking pink wine is sweet and drink this delicious sparkling rose. ****DO IT****

HEIDI SCHROCK 60

Rosé of Everything- *Burgenland, AT*

A light and fruity rose made from Austrian and Northern Italian native varietals. Notes of strawberries & raspberries with a hint of citrus. ****banger wine****

DIVISION 50

Rosé of Gamay Noir- *Columbia Valley, WA*

Why does this PNW producer have two wines on the list at an Austrian restaurant? Quite simply, they make incredible, interesting wines that go perfectly with our cuisine. This rosé of Gamay Noir is no exception with its garden party array of flavors.

GOBELSBURG 52

Rosé of Zweigelt/St.Laurent/Pinot Noir- *Kamptal, AT*

This especially refreshing rosé has a nose of fine fruit accompanied with raspberry and wild cherry. On the palate you will find subtle herbal notes and a delicate body.