



DINNER MENU

APPETIZERS

TAGESUPPE 6/10

Today's soup

HAUSSALAT 7

House salad with field greens, tomatoes, cucumbers and a pumpkin seed oil vinaigrette

WIENER GEMISCHTER SALAT 9

Assortment of cucumber, tomato, cabbage, and carrot salads

RÜBENSALAT 9

Roasted and pickled red and yellow beets, shaved Chioggia beets, arugula, gorgonzola, spice toasted walnuts and an orange marmalade dressing

WAMMERL 12

Crispy pork belly with fried semolina dumplings, and a balsamic shallot sauce

RÄUCHERLACHS 14

House smoked salmon over creamy cucumber salad, with marinated red beets, horseradish, tartar sauce, & toast points

JAUSENBRETTL 16

Traditional assortment of alpine charcuterie and cheese, with house pickled vegetables, and grilled rye bread



HAUSBROT

3/10

Fresh daily baked bread.
Each or an assorted basket of 4 with European style butter and kräutertopfen - herbed Hemme Bros. quark cheese

SIDES 5

Potato & cucumber salad

Pommes frites

Spätzle

Sauerkraut

Red cabbage

Sautéed greens

Parsley potatoes

Käsespätzle 9

ENTREES

HERBSTSPÄTZLE 17

Spinach spätzle, Crimini mushrooms, kale, roasted rutabaga and squash, caramelized onions

WÜRSTLETTNER 19

Polish, bratwurst, and käsekrainer sausages with sauerkraut



KLASSISCHES WIENER SCHNITZEL MIT ERDÄPFELSALAT

Thinly pounded cutlet, breaded and pan sautéed, with potato cucumber salad

Duroc Pork

20

Veal

24

HOCHZEITSCHNITZEL 22

A Styrian specialty pork schnitzel stuffed with ham, herbed Hemme Bros. quark cheese & served with parsley potatoes

SCHWEINEBRATEN 22

Roast Duroc pork loin and belly with spätzle and red cabbage

UNGARISCHES RINDSGULASCH 24

Hungarian style beef gulasch in a spicy paprika sauce with spätzle

BAUERNSCHMAUS 26

Smoked pork loin, pork belly, & bratwurst over housemade sauerkraut

SAIBLING MIT KÜRBISGEMÜSE 28

Seared Arctic char over Good Acres Butternut squash puree, served with pumpkinseed pesto and a bekana and asparagus salad

*** FILET TOURNEDOS AU POIVRE 30**

Seared beef tenderloin medallions with a green peppercorn sauce and pommes frites



DAILY SPECIALS

MONDAY

JÄGERSCHNITZEL 22

Duroc pork cutlet simmered in a creamy wild mushroom sauce, served with buttered spätzle and lingonberries

TUESDAY

FILETGULASCH "ESTERHÁZY" 22

Beef tenderloin cubes in a creamy carrot and celeriac sauce served with basmati rice

WEDNESDAY

SCHWEINEKOTLETT 24

Bone-in Duroc pork chop, dark beer-maple jus, creamy spätzle, caramelized pearl onions & Brussels sprouts

THURSDAY

MAILÄNDER SCHNITZEL 22

Duroc pork schnitzel with Parmesan, sautéed escarole with pecans and cranberries, sauce Mornay

FRIDAY

ALTWIENER TAFELSPITZ 24

Slow simmered prime beef flatiron, pan fried potatoes, creamy spinach, chive sauce and horseradish

SATURDAY

SAUERBRATEN 24

Red wine marinated and slow roasted beef shoulder with red cabbage and spätzle

SUNDAY SERVED ALL DAY

STELZE 50

3 lb roasted pork shank with crispy skin served with red cabbage and spätzle (For 2 only, limited availability, preorder preferred)