



**DINNER MENU**

**APPETIZERS**

**TAGESUPPE 6/10**

Today's soup

**HAUSSALAT 7**

Local Urban Farming Guys 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**

**WINTERSPÄTZLE 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

**SEETEUFEL SAUERBRATEN 28**

Searred red wine and balsamic marinated monkfish served over a creamy Le Puy lentil ragout, port wine reduction, topped with fried leeks

**\* FILET TOURNEDOS AU POIVRE 30**

Searred 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**

**WIENER ZWIEBELROSTBRATEN 30**

10oz Cedar River KC Strip steak finished in a rich onion-red wine sauce, topped with crispy fried onions and served with parsley potatoes

**WEDNESDAY**

**BURGENLÄNDER KOTELETT 24**

12 oz Duroc pork chop brushed with mustard and seared with onions and bacon, served with rosemary potatoes and shaved 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)