



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)