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

SIDES 5

Potato & cucumber salad
Pommes frites
Spätzle
Sauerkraut
Red cabbage
Sautéed greens
Parsley potatoes
Käsespätzle 9

DINNER MENU

ENTREES

WINTERSPÄTZLLE 17
Spinach spätzle, Crimini mushrooms, kale, roasted rutabaga and squash, caramelized onions

WÜRSTLETTER 19
Polish, bratwurst, and käsesauerbraten with sauerkraut

KLASSISCHES WIENER SCHNITZEL MIT ERDÄPFELSAALAT
Thinly pounded cutlet, breaded and pan sauteed, with potato cucumber salad

DUROC PORK 20
Veal 24

HÖCHZITSAUSCHNITZEL 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 sauerbraten

SEETEUFEL SAUERBRATEN 28
Seared 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
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

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 30
3 lb roasted pork shank with crispy skin served with red cabbage and spätzle (For 2 only, limited availability, preorder preferred)

GrunauerTogo.com, GrunauerKC.com

*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 foodborne illness. Gratuity is not included with larger parties. However, a minimum gratuity of 15% is customary. Ask about our private dining room for your next party.