



## DINNER MENU

### FIRST COURSES

#### TAGESUPPE 6/10

Today's soup

#### WIENER CONSOMMÉ 7

Traditional Viennese beef consommé

#### 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 red beets, pickled gold beets, Chioggia beets, arugula, gorgonzola, spicy toasted walnuts & orange marmalade dressing

#### WAMMERL 12

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

#### LANGALLÓ 13

Hungarian flatbread topped with sour cream, onions, peppers and smoked salmon

#### RÄUCHERLACHS 14

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

#### JAUSENBREITL 18

Traditional alpine charcuterie- meats & cheeses plus pickles, grilled rye, nuts & grapes with mustard and mostarda

#### SIDES 5

Potato & cucumber salad

Pommes frites

Spätzle

Sauerkraut

Red cabbage

Sautéed greens

Parsley potatoes

Heirloom tomato salad 8

Käsespätzle 9



#### HAUSBROT 3/10

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

### ENTREES

#### RAUKENSPÄTZLE 17

Arugula spätzle, zucchini, yellow squash, tomato, pine nuts, basil, Parmesan

#### WÜRSTLETTLE 20

All natural Polish, bratwurst, & käsekrainer sausages from Chef Martin Old World Butcher Shop served with sauerkraut



#### KLASSISCHES WIENER SCHNITZEL MIT ERDÄPFELSALAT

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

Duroc Pork  
20

Veal  
25

#### KÄRTNER SCHNITZEL 23

Carinthian speciality pork schnitzel stuffed with ham, potatoes, Quark cheese, caramelized onions and chives, with a Heirloom tomato salad

#### SCHWEINEBRATEN 23

Roast Duroc pork loin and belly with spätzle and red cabbage

#### UNGARISCHES RINDSGULASCH 23

Hungarian style beef gulasch in a spicy paprika sauce with spätzle

#### BAUERNSCHMAUS 26

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

#### ROCHENFLÜGEL 27

Seared skate wing, finished with brown butter, capers, Kalamata olives, roasted peppers and herbs served with a warm potato and lettuce salad

#### \*WIENER ZWIEBELROSTBRATEN 30

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



### NIGHTLY SPECIALS

NO SUBSTITUTIONS, PLEASE

#### MONDAY

#### JÄGERSCHNITZEL 23

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

#### TUESDAY

#### GESCHMORTE SCHWEINEHAXE 27

Local, pastured Berkshire pork shank, slow braised and served with rosemary mashed potatoes, bacon green beans & thyme jus

#### WEDNESDAY

#### MAILÄNDER SCHNITZEL 23

Duroc pork schnitzel breaded with Parmesan, Ciambotta (Italian vegetable stew) and whipped Ricotta

#### THURSDAY

#### REHGULASCH 26

Venison shoulder marinated and slowly simmered with aromatics in red wine, served with buttered spätzle, glazed carrots and Brussels sprouts

#### FRIDAY

#### ALTWIENER TAFELSPITZ 26

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

#### SATURDAY

#### SAUERBRATEN 26

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

#### SUNDAY SERVED ALL DAY

#### STELZE - FOR TWO 45

3 lb roasted pork shank with crispy skin with red cabbage and spätzle- serves two (limited availability, preorder required)

### JUST SOME OF OUR SOURCES

#### HEMME BROS.

Artisanal farmstead creamery in Sweet Springs, MO

#### CEDAR RIVER

Natural beef producer in Greeley, CO

#### PARADISE LOCKER MEATS

Purveyor of locally grown heritage pork

#### STANBERRY FARMS

MO collective offering eggs from pastured, antibiotic-free hens

#### KÜRBISHOF KOLLER

Award winning Styrian pumpkin seed oil

#### URBAN FARMING GUYS

A KC non-profit using farming to help the disadvantaged