



DINNER MENU

FIRST COURSES

TAGESUPPE 6/10

Today's soup

KRAFTBRÜHE MIT EINLAGE 10

Tafelspitz beef consommé with daily traditional garnish

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

RÄUCHERLACHS 14

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

JAUSENBRETTL 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

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, peas, asparagus, Brussels sprouts, green beans, pea shoots, spring onion and feta

WÜRSTLETTNER 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

HOCHZEITSCHNITZEL 23

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

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

WESTER ROSS LACHS 29

Scottish salmon on a lovage risotto with a red wine reduction and blistered cherry tomatoes

*WIENER ZWIEBELROSTBRATEN 32

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 with Parmesan, sautéed escarole with pecans and cranberries & sauce Mornay

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 25

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

SATURDAY

SAUERBRATEN 25

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

SUNDAY SERVED ALL DAY

STELZE 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

WESTER ROSS

Hand-reared premium salmon from Scotland

URBAN FARMING GUYS

A KC non-profit using farming to help the disadvantaged

*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 food-borne illness. Gratuity is not included with larger parties. However, a minimum gratuity of 20% is customary.

GrunauerTOGO.com, GrunauerKC.com

