



DINNER MENU

FIRST COURSES

TAGESUPPE 6/10

Today's soup

FRITTATENSUPPE 8

Traditional Viennese beef consommé with julienne vegetables and savory crepes

BLATTSALATE 8

Local Urban Farming Guys greens, tomatoes, cucumbers and pumpkin seed oil vinaigrette

GEMÜSESALAT 8

Roasted root vegetable salad, bacon/apple strudel vinaigrette, bleu cheese pecans and apples

WIENER GEMISCHTER SALAT 10

Assortment of cucumber, tomato, cabbage, and carrot salads

RÜBENSALAT 10

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

WAMMERL 13

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

RÄUCHERLACHS 14

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

JAUSENBRETTL 18

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

WÜRSTLETTLE 20

Three all natural sausages from Chef Martin Old World Butcher Shop served with sauerkraut, mustard & horseradish

SIDES 5

Potato & cucumber salad

Spätzle

Sauerkraut

Red cabbage

Sautéed greens

Parsley potatoes

Daily vegetable

Käsespätzle 9



HAUSBROT

SINGLE 3 BASKET 10

Fresh bread baked daily. Single or an assortment of 4 with European style butter and topfenaufstrich - flavored Hemme Bros. quark cheese spread

ENTREES

SPINATSPÄTZLE 18

Spinach spätzle, roasted root vegetables, red cabbage, mustard greens and blue cheese

**BÖHMISCHES
SCHWAMMERLGULASCH 20**

Creamy mushroom gulasch, with carrots, celery and paprika served with a bread dumpling



**KLASSISCHES WIENER SCHNITZEL
MIT ERDÄPFELSALAT**

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

Duroc Pork

21

Veal

25

SALZBURGER SCHNITZEL 25

Speciality pork schnitzel stuffed with bacon, mushrooms and Swiss cheese and sided with creamy spätzle

SCHWEINSBRATEN MIT KNÖDEL 24

Slow roasted Duroc pork loin and belly with pork jus, sided with a bread dumpling and red cabbage

UNGARISCHES RINDSGULASCH 24

Hungarian style beef gulasch in a spicy paprika sauce with spätzle

BAUERNSCHMAUS 27

Smoked pork loin, grilled pork belly, & bratwurst over sauerkraut with pork jus

FORELLE 28

Seared Rainbow Trout over butternut squash purée, tarragon beurre blanc topped with a watercress salad

*** PFEFFERSTEAK 33**

10oz Cedar River KC strip steak with a green peppercorn sauce, served with pommes frites



NIGHTLY SPECIALS

NO SUBSTITUTIONS - AVAILABLE AT 4PM

MONDAY

JÄGERSCHNITZEL 24

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

TUESDAY

**HÄHNCHEN NACH WINZERIN ART
24**

Roasted Half Amish chicken over champagne sauerkraut, bacon roasted potatoes, sautéed grapes and a red wine demi-glace

WEDNESDAY

MAILÄNDER SCHNITZEL 24

Parmesan breaded Duroc pork schnitzel over ciabotta and whipped ricotta cheese

THURSDAY

KÖNIGSBERGER KLOPSE 25

Slow poached veal meatballs in a creamy caper sauce, served with parsley potatoes and sautéed spinach

FRIDAY

ALTWIENER TAFELSPITZ 26

Slow simmered prime beef flatiron, pan fried potatoes, julienne vegetable, creamed 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

Roasted 3 lb. pork shank with crispy skin, served with red cabbage, spätzle and classic accompaniments (Limited availability. Pre-orders accepted.)

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



