

SNACKS / SMALL PLATES

SMOKED MARINATED OLIVES \$9

Mixed smoked olives, Manchego cheese (V, GF)

SNACK MIX \$2

Crunchy dried legumes with house spices (V, GF)

HOUSE-MADE POTATO CHIPS w/ CARMELIZED ONION DIP

REGULAR \$9

Fried in beef tallow (GF)

DELUXE \$16

with boquerones, pickled chilis,
creme fraiche, chives

+ add smoked trout roe \$6

SIGMUND'S PRETZEL w/ BEER CHEESE \$15

Soft Camembert & Gouda dip
with herbs and paprika (V)

+ extra Pretzel \$5

SEASONAL VEGETABLES \$9

Ask your server

CHARCUTERIE

RILLON \$16

Crispy confit pork belly with aji verde (GF)

CHICKEN LIVER MOUSSE \$13

Sour cherry jam, malt Knekkebrød

BROTZEIT \$35

Chef's selection of our charcuterie, sauerkraut
and pickles. Served with mustard, Runner
& Stone Miche

SERVES 2-3

A 3% SURCHARGE IS ADDED FOR CREDIT CARDS.
PLEASE NOTIFY YOUR SERVER OF ANY FOOD ALLERGIES.

LARGE PLATES

ROAST CHICKEN half \$30 | whole \$45

Brined Pennsylvania chicken, pan sauce
Served with baguette

BRAT PLATE \$28

Our Thuringer-style Bratwurst served with
house-fermented sauerkraut, cucumber salad,
and potato salad

SMOKED RATATOUILLE \$22

With lemon yogurt and calabrian chili. Served with
baguette (VG)

SIDES

KARTOFFELPUFFER \$9

Shredded pressed potato and onion,
fried in beef tallow. Served with spicy aioli.

CAN BE MADE VEGETARIAN

SPAETZLE GRATIN \$16

Cheesy spaetzle, caramelized onions

+ Add house-made bacon \$4

CUCUMBER SALAD \$8

Dill, creme fraiche

POTATO SALAD \$8

Mayonnaise, fermented chili and beer vinegar

DESSERT

MALT & MARMITE TART \$12

Malt-infused custard tart w/ whipped cream and
sesame oil.

CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD,
SHELLFISH, OR EGGS MAY INCREASE YOUR RISK
OF FOODBORNE ILLNESS.