

SNACKS

SNACK MIX

\$2

Crunchy dried legumes with house spices. (V, GF)

SMOKED MARINATED OLIVES

\$9

Mixed smoked olives, Manchego cheese. (V, GF)

CHARCUTERIE PLATE

A selection of our house-made cured meats and vegetable ferments, served with mustard and grilled bread.

Serves 2-3. \$28

SMALL PLATES

BEEF TALLOW POTATO CHIPS

\$6

With caramelized onion dip. (GF)

\$9

DELICATA SQUASH SALAD

\$16

Dried cherries, chili crisp, and lemon tahini.
(VG, GF)

CRISPY PORK BELLY

\$16

Aji verde sauce. (GF)

CHICKEN LIVER MOUSSE

\$13

Sour cherry jam, malt Knekkebrød.

SIGMUND'S PRETZEL w/ BEER CHEESE

\$15

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

+ extra Pretzel

\$5

GREEN SALAD

\$9

Shallots, mint, and mustard vinaigrette. (V)

LARGE PLATES

ROAST CHICKEN half \$30 | whole \$45

Dill-brined Pennsylvania chicken, pan sauce.
Served with grilled bread.

BRAT PLATE \$28

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

SMOKED RATATOUILLE \$22

Roasted smoked vegetables calabrian chili and Moroccan spices. Served with lemon yogurt and grilled bread. (VG)

SIDES

KARTOFFELPUFFER \$9

Hash brown style potato cakes, fried in beef tallow*. Served with spicy aioli. (GF)

*CAN BE MADE VEGETARIAN

SPAETZLE GRATIN \$16

German-style pasta baked in cheese sauce with caramelized onions. (V)

+ Add house-made bacon \$4

CUCUMBER SALAD \$8

Dill, creme fraiche. (V, GF)

POTATO SALAD \$8

Mayonnaise, fermented chili and beer vinegar. (V, GF)

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.

DON'T CALL IT "BRUNCH"

MENU

SATURDAY & SUNDAY, NOON-4P.M.

SMOKED SHAKSHUKA

\$16

Smoked vegetables in spicy tomato sauce, baked with two eggs. Served with grilled bread. (V)

KOLACHE

House-baked soft bun stuffed with savory filling.

PASTRAMI, EGG AND CHEESE \$8

SPINACH, EGG AND CHEESE (V) \$7

MORTADELLA SANDWICH

\$16

House-made mortadella, pistachio gremolata, and stracciatella on toasted focaccia.

DUTCH BABY

\$14

Puffy German pancake with stewed apples, whipped cream, and beer-caramel sauce. (V)

PRETZEL WITH BEER CHEESE

\$15

Sigmund's pretzel with creamy Camembert and Gouda dip. (V)

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+ Add house-made bacon \$4

GREEN SALAD

\$9

Shallots, mint, and mustard vinaigrette. (V)

DRINK SPECIAL

GRAPEFRUIT "SPAGHETT"

Grapefruit Radler with Aperol and lemon juice.

.3L \$9