



# BIERGARTEN DINNER

TUESDAY - SATURDAY, 5:30PM - CLOSE

## BROTZEIT

SINGLE - 7 | PICK THREE - 18 | PICK FIVE - 28  
w/ *grilled breads + house accompaniments*  
(may contain tree nuts)

### CHEESE (V)

#### HORNBACHER KÄSE

*alpine style cow's milk*  
michael spycher, *switzerland*

#### MONTE ENEBRO

*soft-ripened goat's milk*  
rafael baez, *castilla y leon, spain*

#### BRABANDER AGED GOAT GOUDA

*fromagerie l'amuse, holland*

### MEAT

#### SMOKED COPPA

schaller & weber, *nyc*

#### HEADCHEESE

schaller & weber, *nyc*

#### BLACK FOREST HAM

adler schwarzwald, *bonndorf, germany*

### HOUSE PÂTÉS + ETC

#### ARTICHOKE HUMMUS (VG)

#### PICKLED HERRING

acme smoked fish, *brooklyn*

#### KIPPERED SALMON

*cured + smoked, with herbed quark*

#### COUNTRY PÂTÉ (may contain nuts)

## DIE WURST

TRADITIONELL | grilled bratwurst, 14  
brezel bun, sauerkraut, swabian potato  
salad, bavarian mustard

AMPELMANN | grilled smoked kielbasa, 15  
brezel bun, bacon, melted gruyère,  
sauerkraut, grain mustard

TELLER | two grilled sausages, spätzle, 19  
braised red cabbage, house pickles,  
bavarian mustard

## KLEINIGKEITEN

SEASONAL 6 CHARRED 5  
VEGETABLES w/ beer cheese (V)  
(VG, WF)

BRAISED RED 4 KÄSE SPÄTZLE 6  
CABBAGE (V, WF) gruyère, mushrooms (V)

SPÄTZLE (V) 4 BREZEL 3  
w/ beer cheese, mustard

## KLEIN

MARKT SALAT | seasonal vegetables, goat lady 9  
dairy chèvre, buttermilk dressing (V, WF)

WINTER SALAT | chicory salad, neal's yard stilton 11  
spiced pumpkin seeds, radish, apple,  
pumpkin seed vinaigrette (WF, VG w/o stilton)

ROSENKOHL | hard roasted brussels sprouts, 8  
speck, glazed cippolini onions (WF, VG w/o speck)

LINSEN SCHÜSSEL | braised lentils, shaved 10  
farmer's market vegetables, almond cream,  
fennel + kohlrabi purée, state bird crunch (VG, WF)

KICHERERBSEN | seared chickpea panisse, 12  
roasted foraged mushrooms, roasted garlic aioli,  
crispy red cabbage (VG, WF)

PIEROGIES | pork + beef pierogies, 12  
stewed apples, crème fraîche

SCHWEINE KROKETTEN | pan fried 10  
crispy smoked pork croquettes, shaved local veggies,  
apfel-curry (curried stewed apples)

VENUSMUSCHELN | riesling steamed 13  
little neck clams, smoked sausage, red peppers,  
yukon gold potatoes, brezel knot\*

## GROSS

MARKT FISCH | daily market fish entrée\* mp

BRATHÄHNCHEN | roasted half chicken, 18  
spätzle, mushrooms, lacinato kale, chicken jus\*

WILDSCHWEIN RAGOUT | slow braised 17  
wild boar with tomato, onion, carrot, celery + garlic,  
hand made pappardelle, parmigiano-reggiano

KURZE RIPPE | braised beef short ribs, 18  
roasted local squash, sauerbraten jus,  
chicory salad, brezel knödel (WF w/o brezel)

MESSER STEAK | 6oz grilled hanger steak, 17  
celery root puree, charred broccoli, hotel butter,  
fresh horseradish (WF)\*

SCHNITZEL | pan fried crispy pork cutlet, 18  
swabian potato salad, watercress + radish salad  
*add egg over easy\* 1 | add mushroom gravy 2*

PLEASE ALERT US TO ALL ALLERGIES + RESTRICTIONS  
(WF) wheat free | (V) vegetarian | (VG) vegan  
20% GRATUITY ADDED TO PARTIES OF 5 OR MORE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.