



BROTZEIT

TUES - SAT, 3PM - 4PM

SINGLE - 7 | CHOICE OF THREE - 18

w/ grilled breads + house accompaniments

(may contain tree nuts)

CHEESE (V)

SOTTOCENERE

*semi soft cow's cheese w/ truffle
veneto, italy*

HONEYBEE GOAT GOUDA

*creamy semi-firm goat's cheese
honeybee, netherlands*

BOXCARR COTTONBELL

*soft rind cow's milk cheese
hillsborough, north carolina*

VALDEÓN BLUE

*pasteurized cow + goat's milk cheese
león, spain*

MEAT

KRAKAUER PORK BOLOGNA

schaller + weber, ny

SOPPRESATA

olli salumeria, va

BLACK FOREST HAM

stiglmeier, chicago

HOUSE PÂTÉS + ETC

PICKLED HERRING

acme smoked fish, brooklyn

KIPPERED SALMON

cured + smoked, with herbed quark

ROASTED LOCAL PUMPKIN DIP (VG)

fine herb puree, house espelette, white bean

SALAD + SOUP

SOUP OF THE DAY

cup 4 | bowl 6

MARKET SALAD (V, WF)

9

*seasonal market vegetables, local lettuces, goat lady
dairy chèvre, red wine vinaigrette*

add grilled chicken (WF)

+5

add sliced avocado (V, WF)

+3

add market fish (WF)*

mp

SNACKS

FRIES + SAUCES (V)

6

w/ curry ketchup, mayo, ketchup, harissa

BREZEL (V)

3

w/ spundekäs dip

(WF) wheat free | (V) vegetarian | (VG) vegan

please alert our staff to any and all food allergies

before placing your order