

BROTZEIT

SINGLE - 8 | CHOICE OF THREE - 22
w/ *grilled breads + house accompaniments*
(may contain tree nuts)

CHEESE (V)

Honey Bee

goat's milk gouda | holland

Hornbacher

aged raw cow's milk | switzerland

Boxcarr Cottonbell

soft rind cow's milk cheese | hillsborough, nc

Cambozola

soft-ripened cow's milk brie w/ gorgonzola | allgäu

MEAT

Soppressata

olli salumeria | oceanside, ca

Black Forest Ham

stiglmeier | chicago, il

Bündnerfleisch

smoked + dried beef round top | new york, ny

Touristenwurst

hickory smoked uncured salami | new york, ny

HOUSE PATES + ETC

Kippered Salmon + Quark

house cured + smoked

Pâté of the Day

see chalkboard

SANDWICHES

served with your choice of side
(see below)

Lamb Döner 16.00

spiced lamb, feta, cabbage, tomato,
cucumber, red onion, herbs, tzatziki,
griddled pita, side harissa aioli

also available in chicken 15.00

Falafel Döner (V) 15.00

3 fried falafel, cabbage, tomato,
cucumber, red onion, herbs, tzatziki,
tahini, spicy red sauce, griddled pita

Grilled Bratwurst 14.00

grilled bratwurst, sauerkraut, düsseldorf
mustard, brezel bun, dill spear

Buttermilk Fried Chicken 15.00

sandwich w/ chili honey drizzle, pickled
jalapeno slaw, dukes mayo, pickles,
brioche roll, dill spear

Spicy Fried Tofu Sandwich (VG) 15.00

dill pickle marinated tofu, vegan
chipotle aioli, pickled jalapeno slaw,
dill pickles, vegan brezel roll, dill spear

Reuben 15.00

corned beef, sauerkraut, emmenthaler
cheese, russian dressing, corned rye,
dill spear

KLEIN

Bread Basket (V) 5.00

a selection of sliced breads w/ choice of
sea salt cultured butter OR stiglmeier
crackling fat

Fritten + Sossen (V,WF) 7.00

fries w/ curry ketchup, mayo, ketchup, harissa aioli

Brezel (V) 7.00

(2) w/ beer cheese + mustard

Currywurst (WF) 10.00

sliced bratwurst w/ curry ketchup + fries

Markt Gemuse mp

local vegetable plate (see specials page)

Käsespätzle (V) 9.00

spätzle w/ emmenthaler cheese + fried
onions

Markt Salat (V, WF w/o bread) 13.00

seasonal market vegetables, local lettuces,
chevre, red wine vinaigrette

add grilled chicken (WF) +5.00

add 3 falafel (VG) +5.00

add avocado (V, WF) +3.50

add market fish (WF)* mp

Shrimp Salad 17.00

local salanova lettuce, radish, little tomatoes,
fried onions, 5 grilled pamlico sound shrimp,
creamy green goddess dressing

GROSS

Schweine Schnitzel 23.00

breaded + fried crispy pork cutlet,
green salad, lemon, choice of side

*add sunny egg** +2.50

add mushroom gravy +2.00

add holstein style +3.00

(caper brown butter w/ white anchovy
& sunny egg)

Preiselbeeren Schnitzel 26.00

breaded + fried crispy pork cutlet topped
w/ melted brie cheese + lingonberry jam,
green salad, lemon, choice of side

Fish and Chips 23.00

beer battered cod, remoulade, lemon,
fries, malt vinegar

Wurst Teller 23.00

two grilled sausages, spatzle, braised red
cabbage, house pickles, bavarian mustard

Von Der See* mp

see specials page

Wurst Des Tages mp

see specials page

SIDE CHOICES

Fries (VG, WF) 5.00

Side Salad w/ red wine vinaigrette (VG, WF)

Braised Red Cabbage (V, WF)

Cup of Daily Soup (See specials page)

Cucumber Salad (VG, WF)

*Swabian Potato Salad w/ brown
butter and cucumber (V, WF)*

Spätzle (V)

Kasespätzle (V) +2.00 as side

Markt Gemuse (see specials page) +MP as side

(V) Vegetarian (VG) Vegan (WF) Wheat Free

Please alert our staff to any food allergies before ordering

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

DINNER