

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

Barber's 1833

reserve cheddar | united kingdom

Meadow Creek Grayson

raw cow's milk, grassy, semi-soft | galax, va

MEAT

Soppressata

olli salumeria | oceanside, ca

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 17.00

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

also available in chicken 16.00

Falafel Döner (V) 16.00

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
jalapeño slaw, dukes mayo, pickles,
brioche roll, dill spear

Spicy Fried Tofu Sandwich (VG) 15.00

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

Vegan Reuben (VG) 16.00

marinated tempeh, house kimchi, vegan
cheddar cheese, 1,000 island + arugula
on rye bread + side choice

Reuben 15.00

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

Wurst Des Tages see specials page mp

(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

KLEIN

Bread Basket (V) 5.00

a selection of sliced breads w/ choice of
sea salt cultured butter OR stiglmeyer
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

Käsespätzle (V) 9.00

spätzle w/ emmenthaler cheese + fried onions

Roasted Delicata Squash (VG, WF) 15.00

roasted delicata squash, pipián 15 verde,
pomegranate, chayote slaw, pumpkin seed
oil

Market Salad (V, WF w/o bread) 14.00

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

Arugula Salad (V, WF w/o bread) 15.00

arugula, roasted beets, granny smith
apples, pecans, chevre, citrus-date
vinaigrette, bread

add grilled chicken (WF) +5.00
add 3 falafel (VG) +5.00
add avocado (V, WF) +3.50
add market fish* (WF) mp

ADD TO ANY SALAD

GROSS

Grain Bowl (VG) 16.00

smoked carrot puree, cider braised farro,
sprouted lentils, shaved vegetable salad,
state bird crunch

Schweine Schnitzel 24.00

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

add sunny egg* +2.50
add mushroom gravy +2.00
add holstein style +3.50

brown butter, sunny egg, capers, anchovy

Preiselbeeren Schnitzel 26.00

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

Hungarian Beef Goulash 17.00

served w/ bread + a dollop of sour cream

Fish and Chips 24.00

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

Wurst Teller 24.00

two grilled sausages, spätzle, braised red
cabbage, house pickles, düsseldorf
mustard

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 + cucumber (V, WF)
Spätzle (V)
Kasespätzle (V) +2.00 as side

DINNER