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 Humbolt Fog soft "surface ripened" goats milk | california Hornbacher raw cow's milk, aged alpine | wasen, switzerland

MEAT

Beef salami uncured beef salami | schaller & weber Bündnerfleisch smoked + dried beef round top | new york, ny Touristenwurst hickory smoked uncured salami | new york, ny Kippered Salmon + Quark house cured + smoked

SANDWICHES

served with your choice of side (see below) **Market Fish Sandwich** MP fish of the day w/ peppadew pepper slaw, remoulade, dill pickles, brioche roll, dill spear + side choice Lamb Döner 17.00spiced lamb, feta, cabbage, tomato, cucumber, red onion, herbs, white sauce, spicy red sauce, pide + side choice also available in chicken 16.00 Falafel Döner (VG) 16.00 3 fried falafel, cabbage, tomato, cucumber, red onion, tahini, white sauce, spicy red sauce, vegan naan + side choice **Grilled Bratwurst** 14.00 grilled bratwurst, sauerkraut, düsseldorf mustard, brezel bun, dill spear **Buttermilk Fried Chicken** 15.00sandwich w/ chili honey drizzle, pickled jalapeño slaw, duke's mayo, pickles, brioche roll, dill spear Spicy Fried Tofu Sandwich (VG)15.00dill pickle marinated organic tofu, vegan chipotle aioli, pickled jalapeño slaw, dill pickles, vegan brezel roll, dill spear 15.00 Krustenbraten crusted pork belly, braised red cabbage, emmenthaler cheese, pickled mustard seed mayo on pressed house sub roll, dill spear + side choice 15.00 Reuben corned beef, sauerkraut, swiss cheese, russian dressing, corned rye, dill spear

KLEIN

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Bread Basket selection of sl	; (V) iced breads w/ choice of er OR stiglmeier cracklin	5.00 sea salt g fat	
Fritten + Sos	0	7.00	
Brezel (V)	ketchup, mayo, ketchup eese + mustard	, harissa aioli 7.00	
Currywurst	(WF)	10.00	
·	rst w/ curry ketchup + fr	ies	
Käsespätzle spätzle w/ swi	(V) ss cheese + fried onions	9.00	
Biergarten R grilled bierga		15.00 ange-	
Mushroom Cl		14.00	
fried turnover filled w/ quark, leeks, fox farm & foraged mushrooms served w/ carrot hot sauce			
pearled cous co shredded cabba	lad (V, WF w/o bread) bus w/ golden raisins, aru age, harissa spiced roaste ttermilk dressing, pistachi	d .o	
seasonal mark	. <i>(V, WF w/o bread)</i> .et vegetables, local lettu ne vinaigrette, bread	14.00 aces,	
Spring Strawberry Salad (VG, WF w/o bread) 15.00 spinach, local strawberries, snap peas, fennel, pickled rhubarb, hazelnuts, white balsamic dressing			
0	add grilled chicken (WF)	+5.00	
ADD TO	add 3 falafel (VG) add avocado (V, WF)	+5.00 +3.50	
ANY SALAD	add market fish* (WF)	mp	
	GROSS		
Schweine Schnitzel		24.00	
breaded + fri	ed crispy pork cutlet,		
green salad,	lemon, choice of side	.0.50	
	add sunny egg* add mushroom gravy add holstein style brown butter, sunny egg, capers, anc	+2.50 +2.00 +3.50	
Preiselbeeren Schnitzel		26.00	
	ed crispy pork cutlet t		
w/ melted brie cheese + lingonberry jam.			

Schweine Schnitzel breaded + fried crispy pork cutlet,	24.00	
green salad, lemon, choice of side add sunny egg* add mushroom gravy add holstein style brown butter, sünny egg, capers, anchovy	+2.50 +2.00 +3.50	
Preiselbeeren Schnitzel	26.00	
breaded + fried crispy pork cutlet topped w/ melted brie cheese + lingonberry jam, green salad, lemon, choice of side		
Rostock Shrimp & Käsespätzle sauteed pamlico sound shrimp w/	24.00	
mushrooms, westphalian ham, spring onion, lemon & garlic served over		
käsespätzle, topped w/ fried onions Fish and Chips beer battered cod, remoulade, lemon, fries, malt vinegar	24.00	
Wurst Teller two grilled sausages, spätzle, braised rec cabbage, house pickles, düsseldorf mustard	24.00 1	

SIDE CHOICES

5.00

Fries (VG, WF) 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

(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