## 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 Smoked Coppa smoked cured pork | schaller & weber Kippered Salmon + Quark house cured + smoked

#### Pickled Herring

ACME smoked fish co. | brooklyn

### SANDWICHES

### served with your choice of side (see below)

Market Fish Sandwich fish of the day w/ peppadew pepper slaw, remoulade, dill pickles, brioche roll, dill spear + side choice	MP
Lamb Döner spiced lamb, feta, cabbage, tomato, cucumber, red onion, herbs, white sauce spicy red sauce, pide + side choice <i>also available in chicken 16.00</i>	17.00
<b>Falafel Döner</b> (VG) 3 fried falafel, cabbage, tomato, cucumber, red onion, tahini, spicy red sauce, vegan naan + side choice	16.00
<b>Grilled Bratwurst</b> grilled bratwurst, sauerkraut, düsseldor mustard, brezel bun, dill spear	14.00 f
Buttermilk Fried Chicken sandwich w/ chili honey drizzle, pickled jalapeño slaw, duke's mayo, pickles, brioche roll, dill spear	15.00
<b>Spicy Fried Tofu Sandwich</b> (VG) dill pickle marinated organic tofu, vegan chipotle aioli, pickled jalapeño slaw, dill pickles, vegan brezel roll, dill spear	15.00
Krustenbraten	15.00
crusted pork belly, braised red cabbage, emmenthaler cheese, pickled mustard seed mayo on pressed house sub roll, dill spear + side choice	10.00
Reuben	15.00
corned beef, sauerkraut, swiss cheese, russian dressing, corned rye, dill spear	

# KLEIN

	(V) iced breads w/ choice o r OR stiglmeier crackli	
Fritten + Sos	sen (V,WF)	7.00
fries w/ curry	ketchup, mayo, ketchu	ıp, harissa aioli
Brezel (V) (2) w/ beer ch	eese + mustard	7.00
Currywurst sliced bratwur	<i>(WF)</i> st w/ curry ketchup + :	10.00 fries
Käsespätzle spätzle w/ swi	(V) ss cheese + fried onion	9.00 s
	<b>ibs</b> rten pork ribs, tangy o uce, red cabbage slaw	15.00 range-
shredded cabba	<b>lad</b> (V) us w/ golden raisins, ar ıge, harissa spiced roast termilk dressing, pistacl	ed
seasonal mark	<i>(V, WF w/o bread)</i> et vegetables, local let ne vinaigrette, bread	14.00 tuces,
spinach, local	<b>berry Salad</b> (VG, WF w strawberries, sugar sna rhubarb, hazelnuts, wl ing	p peas,
ADD TO ANY SALAD	add grilled chicken (WF) add 3 falafel (VG) add avocado (V, WF) add market fish* (WF)	+5.00 +5.00 +3.50 mp

### GROSS

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

#### **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

