

## BROTZEIT

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

### CHEESE (V)

#### Ewephoria

sheep's milk gouda | netherlands

#### 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)

<b>Market Fish Sandwich</b>	MP
fish of the day w/ peppadew pepper slaw, remoulade, dill pickles, brioche roll, dill spear	
<b>Lamb Döner</b>	18.00
spiced lamb, feta, cabbage, tomato, cucumber, red onion, herbs, white sauce, spicy red sauce, grilled naan <i>also available in chicken 16.00</i>	
<b>Falafel Döner (VG)</b>	16.00
3 fried falafel, cabbage, tomato, cucumber, red onion, tahini, spicy red sauce, vegan naan	
<b>Grilled Bratwurst</b>	14.00
grilled bratwurst, sauerkraut, düsseldorf mustard, brezel bun, dill spear	
<b>Buttermilk Fried Chicken Sandwich</b>	15.00
w/ chili honey drizzle, pickled jalapeño slaw, duke's mayo, pickles, brioche roll, dill spear	
<b>Spicy Fried Tofu Sandwich (VG)</b>	15.00
dill pickle marinated organic tofu, vegan chipotle aioli, pickled jalapeño slaw, dill pickles, vegan brezel roll, dill spear	
<b>Krustenbraten</b>	16.00
crusted pork belly, braised red cabbage, havarti cheese, pickled mustard seed mayo on pressed house sub roll, dill spear	
<b>Reuben</b>	15.00
corned beef, sauerkraut, swiss cheese, russian dressing, corned rye, dill spear	

### SIDE CHOICES

<b>Fries (VG, WF)</b>	5.00
<b>Biergarten Seasoned Fries (VG, WF)</b>	
<b>Side Salad w/ red wine vinaigrette (VG, WF)</b>	
<b>Braised Red Cabbage (V, WF)</b>	
<b>Cup of Daily Soup (See specials page)</b>	
<b>Creamy Cabbage + Kohlrabi Slaw (V, WF)</b>	
<b>Swabian Potato Salad (V, WF)</b> (w/brown butter + cucumber)	
<b>Spätzle (V)</b>	
<b>Kasespätzle (V)</b>	+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

## KLEIN

<b>Bread Basket (V)</b>	8.00
selection of sliced breads w/ choice of sea salt cultured butter OR stiglmeier crackling fat	
<b>Fritten + Sossen (V,WF)</b>	7.00
fries w/ curry ketchup, mayo, ketchup, harissa aioli	
<b>Brezel (V)</b>	7.00
(2) w/ beer cheese + mustard	
<b>Currywurst (WF)</b>	10.00
sliced bratwurst w/ curry ketchup + fries	
<b>Käsespätzle (V)</b>	9.00
spätzle w/ swiss cheese + fried onions	
<b>Nuremberg "Schweine in Decken"</b>	14.00
(3) nuremberg sausage "pigs in a blanket" wrapped in puff pastry served w/ lusty monk honey mustard	
<b>Vegan Trio (VG)</b>	13.00
yellow & red beet hummus, mushroom pate, pita triangles, evoo, house pickles	
<b>Walnut "Caesar" Salad</b>	15.00
spinach, shaved brussels sprouts, local sweet potato, pink lady apple, pickled ginger, house made walnut caesar dressing, brezel crouton, served w/ bread	
<b>Salanova + Speck Salad (WF w/o bread)</b>	15.00
local salanova lettuces, shaved speck, danish blue cheese, shaved kohlrabi, carrot, + fennel w/ roasted green grape dressing, served w/ bread	
<b>Spring Salad (VG + WF w/o bread)</b>	15.00
romaine + pea shoots, chioggia beets, sugar snap peas, english cucumber, pistachio-rose dukkah w/ herb vinaigrette, served w/ bread	
<b>ADD TO ANY SALAD</b>	
<i>add grilled chicken (WF)</i>	+5.00
<i>add 3 falafel (VG)</i>	+5.00
<i>add avocado (V, WF)</i>	+3.50
<i>add market fish* (WF)</i>	mp

## GROSS

<b>Schweine Schnitzel</b>	22.00
breaded + fried crispy pork cutlet, green salad, lemon, choice of side	
<i>add sunny egg*</i>	+2.50
<i>add mushroom gravy</i>	+2.00
<i>add holstein style</i> <small>brown butter, sunny egg, capers, anchovy</small>	+3.50
<b>Spezial Schnitzel</b>	24.00
breaded + fried crispy pork cutlet topped w/caper berries + shaved red onion served w/ sides of grunne sosse + apple horseradish cream, sliced hard boiled egg, green salad, lemon, choice of side	
<b>Rostock Shrimp &amp; Käsespätzle</b>	24.00
sauteed pamlico sound shrimp w/ mushrooms, westphalian ham, green onion, lemon & garlic served over käsespätzle, topped w/ fried onions	
<b>Wurst Teller</b>	24.00
two grilled sausages, spätzle, braised red cabbage, house pickles, düsseldorf mustard	
<b>Spatchcock Chicken</b>	24.00
joyce farms half chicken, pumpernickle dumpling, spring vegetable fricassee of oyster mushroom, peas, sugar snap peas + asparagus	

## DINNER