

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
- Shakerag Blue
robust blue | tennessee
- Hornbacher
raw cow's milk, aged alpine | wasen, switzerland

MEAT

- Beef salami
uncured beef salami | schaller & weber
- Coppa Stagionata
cured pork shoulder | italy
- Kippered Salmon + Quark
house cured + smoked
- Leoncini Mortadella Optima
slow-cooked pork and pistachio | verona, italy

SANDWICHES

served with your choice of side
(see below)

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| Market Fish Sandwich | MP |
| fish of the day w/ peppadew pepper slaw,
remoulade, dill pickles, brioche roll, dill spear | |
| Lamb Döner | 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> | |
| Falafel Döner (VG) | 16.00 |
| 3 fried falafel, cabbage, tomato, cucumber,
red onion, tahini, spicy red sauce, vegan naan | |
| Grilled Bratwurst | 14.00 |
| grilled bratwurst, sauerkraut, düsseldorf
mustard, brezel bun, dill spear | |
| Buttermilk Fried Chicken Sandwich | 15.00 |
| w/ chili honey drizzle, pickled jalapeño slaw,
duke's mayo, pickles, brioche roll, dill spear | |
| Spicy Fried Tofu Sandwich (VG) | 15.00 |
| dill pickle marinated organic tofu, vegan
chipotle aioli, pickled jalapeño slaw, dill
pickles, vegan brezel roll, dill spear | |
| Reuben | 15.00 |
| corned beef, sauerkraut, swiss cheese,
russian dressing, corned rye, dill spear | |

SIDE CHOICES

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| Fries (VG, WF) | 5.00 |
| Biergarten Seasoned Fries (VG, WF) | |
| Side Salad w/ red wine vinaigrette (VG, WF) | |
| Braised Red Cabbage (V, WF) | |
| Cup of Daily Soup (See specials page) | |
| Creamy Cabbage + Kohlrabi Slaw (V, WF) | |
| Potato Salad (V, WF) | |
| (w/ crème fraîche, tarragon, and dill) | |
| Spätzle (V) | |
| Kasespätzle (V) | +2.00 as side |

KLEIN

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| Bread Basket (V) | 8.00 |
| 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 | |
| Käsespätzle (V) | 9.00 |
| spätzle w/ swiss cheese + fried onions | |
| Nuremberg "Schweine in Decken" | 14.00 |
| (3) nuremberg sausage "pigs in a blanket"
wrapped in puff pastry served w/ lusty monk
honey mustard | |
| Vegan Trio (VG) | 13.00 |
| yellow & red beet hummus, mushroom pate,
pita triangles, evoo, house pickles | |
| P.E.I. Mussels | 17.00 |
| steamed mussels, fingerling potatoes,
westphalian ham broth, paprika oil + grilled
bread | |

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| House Market Salad (VG) | 13.00 |
| local lettuce, little tomatoes, cucumber,
radish, house-pickled 'dilly beans',
sourdough croutons w/ a bavarian sweet
onion vinaigrette, bread | |

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| Turkish Salad (V) | 15.00 |
| pearled couscous, house-made carrot
labneh, persian cucumber, tomato, red
onion, peppers, charred dates, herbs w/
ver jus + extra virgin olive oil, bread | |

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| Summer Salad (WF w/o bread) | 17.00 |
| arugula, grilled peaches, burrata, local
tomatoes, grilled corn, red onion, basil,
candied pistachio w/ a balsamic
vinaigrette, bread | |

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| ADD TO | add grilled chicken (WF) | +5.00 |
| ANY SALAD | add 3 falafel (VG) | +5.00 |
| | add avocado (V, WF) | +3.50 |
| | add market fish* (WF) | mp |

GROSS

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| Schweine Schnitzel | 22.00 | |
| 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 |
| | <small>brown butter, sunny egg, capers, anchovy</small> | |

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| Spezial Schnitzel | 24.00 |
| brushed w/ bavarian mustard, brezel coated
+ fried pork cutlet topped w/ a dollop of
bavarian obatzda cheese spread, green salad,
lemon, choice of side | |

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| Rostock Shrimp & Käsespätzle | 24.00 |
| sauteed pamlico sound shrimp w/
mushrooms, westphalian ham, green onion,
lemon & garlic served over käsespätzle,
topped w/ fried onions | |

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| Wurst Teller | 24.00 |
| two grilled sausages, spätzle, braised red
cabbage, house pickles, düsseldorf mustard | |

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| Schweinbraten | 26.00 |
| slow roasted duroc pork collar served w/ a
potato-plum dumpling, sauteed escarole + a
traditonal bier sosse | |

(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