

tap & kitchen

starters

- Smoked White Fish Salad 12
Chicory, roasted yellow beets
mustard dill crème fraîche
- Endive and Redichio Salad 10
Warm red lentil & Harzer Käse cheese
- Housemade Pretzel 9
Beer & cheddar soup
- Potato Pancakes 9
Housemade apple sauce & sour cream
- Sausage Plate 18
Bratwurst, knackwurst
Polish sausages, Smoked Kasler
Housemade Dusseldorf mustard & pickles
- House Hickory Smoked Trout 14
Pickled red cabbage, crème fraîche
Served with crostinis

mains

- Rinderrouladen 26
Beef roulade stuffed with Dijon mustard, onion, bacon, pickle
braised red cabbage, sautéed mushrooms
demi glace
- Pork Schnitzel 22
Breaded prime pork sautéed in butter,
roasted brussel sprouts
pepper apple butter
- German Chicken Paprikasch 22
Roasted potatoes
- Mustard & Rosemary Crusted Lamb Rack 28
Warm German potato, sautéed kale & sausage
- Seared Artic Char 24
Sauerkraut, cucumber salad
sour cream-dill dressing
- “Biergulasch” 21
Beer braised paprika beef with carrots and onions
sautéed chive spatzle

cheese & charcuterie

served with crostinis & seasonal accoutrements

- Manchego 7
black pepper tart cherries
- Brillat Savarin 7
candied pecans
- Gorgonzola Dolce 7
wild honey with rosemary
- Bucheron 7
medjool date compote
- cheese & charcuterie plate 22
- chef's cheese plate 21
- chef's charcuterie plate 21

extras

- chive & cheese spatzle 8
- braised red cabbage 8
- warm german potato salad 8
- sautéed kale & sausage 8
- caraway sauerkraut 8
- specialty bread plate 7
warm ciabatta, housemade seasonal compound
butter, herbed olive oil &
palugra butter