

# ME



# NU

## APPETIZERS

<b>Cheese Spread &amp; Pretzel Sticks v</b>	Brie, Cream Cheese	<b>10</b>
<b>Beef Tartar gfm</b>	Soy Cured Egg Yolk, Soy Mayo, Pickled Shallot, Crostini	<b>20</b>
<b>Charcuterie for One gfm</b>	Variety of 2 cheeses and 2 meats , Crostini	<b>18</b>
<b>Onion Soup gfm</b>	Irish Whiskey, White Cheddar, Baguette	<b>10</b>
<b>Tomato Soup vg, gfm</b>	Croutons	<b>10</b>
<b>Goat Cheese Salad v, gfm</b>	Balsamic-Honey Dressing, Apple	<b>18</b>
<b>Cesar Salad gfm</b>	Croutons, Parmesan Cheese	<b>10</b>
<b>Heirloom Tomato Salad v , gfm</b>	Pomegranate Dressing	<b>10</b>

## ENTRÉES

<b>Veal Schnitzel*</b>	Lemon, Lingonberry Sauce	<b>31</b>
<b>Pork Schnitzel*</b>	Lemon, Lingonberry Sauce	<b>22</b>
<b>Chicken Schnitzel</b>	Lemon, Lingonberry Sauce	<b>25</b>
<b>Pork Tenderloin* gfm</b>	Mushroom, Cream	<b>20</b>
<b>Dark Beer Goulash</b>	Beef, Potato	<b>21</b>
<b>10 oz Prime Ribeye Steak* gfm</b>	Beef Jus, Crispy Fried Onion	<b>45</b>
<b>Wild Boar Burger</b>	Raclette Cheese, Tomato, Cranberry Jam	<b>22</b>

*Above entrées include choice of 1 side*

<b>Duck Breast* gfm</b>	Red Cabbage, Potato & Bread Dumplings, Duck Jus	<b>30</b>
<b>Veal &amp; Pork Sausage gfm</b>	Potato Puree, Sauerkraut	<b>20</b>
<b>Ricotta-Spinach Ravioli v</b>	Yellow Tomatoes, Garlic Breadcrumbs, Garlic Oil	<b>18</b>
<b>Mushroom Risotto vg, gfm</b>	Parmesan, Cremini & Shiitake Mushrooms	<b>20</b>
<b>Riesling Chicken gfm</b>	Glazed Carrots, Potato Puree, Mushroom, Bacon	<b>28</b>

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## SIDES

Butter Spätzle v	8	Red Cabbage v, gfm	8
Sauerkraut v, gfm	8	French Fries v, gfm	8
Cucumber Salad v, gfm	8	<i>Upgrade to Truffle Fries v, gfm</i>	+2
Sauteed Potatoes vg, gfm	8	Potato Puree v, gfm	8
Cream Spinach	8	Salad vg, gfm	8

## DESSERTS

Warm Apple Strudel v	Vanilla Sauce	9
Mascarpone Cheesecake v	Blueberry Sauce	12
Kellys Homemade Ice Cream gfm	Vanilla, Chocolate, Coffee	4

V = Vegetarian VG = Vegan Gfm = Gluten Free or can be made gluten free friendly with modifications upon request

\*Consuming raw or undercooked meats, seafood or eggs may increase your risk of foodborne illness. Please inform your server if a person in your party has a food allergy or special dietary need (e.g. gluten intolerance). While we will do our best to accommodate your needs, please be aware our restaurant uses ingredients that contain all the major FDA allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy & wheat). We offer gluten-free friendly options; however, our kitchen is not completely gluten free.