

# ME NU

## APPETIZERS

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

## ENTRÉES

|                                      |                                                       |    |
|--------------------------------------|-------------------------------------------------------|----|
| <b>Veal Schnitzel*</b>               | Lemon, Lingonberry Sauce                              | 31 |
| <b>Pork Schnitzel*</b>               | Lemon, Lingonberry Sauce                              | 23 |
| <b>Chicken Schnitzel</b>             | Lemon, Ketchup                                        | 25 |
| <b>Pork Tenderloin*</b>              | Mushroom, Cream                                       | 22 |
| <b>Dark Beer Goulash</b>             | Beef, Potato                                          | 22 |
| <b>10 oz Prime Ribeye Steak* GFM</b> | Shallot Sauce, Crispy Fried Onion                     | 47 |
| <b>Wild Boar Burger</b>              | Raclette Cheese, Tomato, Cranberry Jam, Pickled Onion | 22 |

*Above entrées include choice of 1 side*

*Add Jägersauce (Mushroom Sauce) + 10*

|                                  |                                                    |    |
|----------------------------------|----------------------------------------------------|----|
| <b>Duck Breast* GFM</b>          | Red Cabbage, Potato & Bread Dumplings, Duck Jus    | 32 |
| <b>Veal &amp; Pork Sausage</b>   | Potato Puree, Sauerkraut                           | 20 |
| <b>Ricotta-Spinach Ravioli</b> V | Yellow Tomatoes, Garlic Breadcrumbs, Garlic Oil    | 20 |
| <b>Mushroom Risotto</b> V VG     | Parmesan, Cremini & Shiitake Mushrooms             | 20 |
| <b>Riesling Chicken</b>          | Glazed Carrots, Potato Puree, Mushroom, Bacon      | 28 |
| <b>Sea Bass</b>                  | Potato/Pesto Crust, Asparagus, Fingerling Potatoes | 40 |

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## SIDES

|                              |   |                                          |    |
|------------------------------|---|------------------------------------------|----|
| Butter Spätzle <b>V</b>      | 8 | Red Cabbage                              | 8  |
| Sauerkraut <b>V</b>          | 8 | French Fries <b>V</b>                    | 8  |
| Cucumber Salad <b>V</b>      | 8 | <i>Upgrade to Truffle Fries</i> <b>V</b> | +2 |
| Sauteed Potatoes <b>V VG</b> | 8 | Potato Puree <b>V</b>                    | 8  |
| Cream Spinach <b>V</b>       | 8 | Salad <b>V VG</b>                        | 8  |
| Sauteed Asparagus <b>V</b>   | 8 |                                          |    |

## DESSERTS

|                                    |                            |    |
|------------------------------------|----------------------------|----|
| Warm Apple Strudel <b>V</b>        | Vanilla Sauce              | 10 |
| Mascarpone Cheesecake <b>V</b>     | Blueberry Sauce            | 12 |
| Kellys Homemade Ice Cream <b>V</b> | Vanilla, Chocolate, Coffee | 4  |
| Black Forest Cake                  | Chocolate, Cherry, Vanilla | 12 |

GFM CAN BE MADE GLUTEN FREE FRIENDLY WITH MODIFICATIONS UPON REQUEST | **V VEGETARIAN** | **VG ASK FOR THE VEGAN MODIFICATION**

\*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.

A 20% gratuity will be automatically added to parties of 8 or more.

## Baked & Sweet

### Blueberry Cake

Poppy Seed Crumble, Blueberry Sauce,  
Lemon Curd Yoghurt  
14

### Alpine Granola

Homemade Granola, Yoghurt, Berries  
12

### Croissant Puck

Butter, Preserves  
5

### Pancakes

Berry Compote, Homemade Syrup  
10

### Croissant French Toast

Caramel, Berry Compote  
10

### Belgian Waffles

Berry Compote, Homemade Syrup  
10

## Eggs & Savories

### Eggs Any Way \*

(Poached, Fried or Scrambled)

Whole Grain Toast, Sautéed Potatoes  
10

### Mushrooms on Toast \*

Brioche, Poached Egg, Hollandaise, Shiitake  
14

### Shakshuka \*

Roasted Pepper/Tomato Sauce,  
Poached Eggs, Feta, Focaccia  
14



## Brunch Menu

### Croissant Royale Sandwiches

#### Steak \*

Striploin, Béarnaise, Egg, Arugula,  
Crispy Shallots  
16

#### Ham \*

Honey Glazed Ham, Cheese Sauce,  
Caramelized Onions, Egg  
16

#### Italian

Garlic/Basil Aioli, Sausage Patty, Tomatoes,  
Burrata, Arugula  
16

### Sides & Add-Ons

Sautéed Potatoes – 8

Bacon – 6

Smoked Salmon – 10

French Fries – 8

Truffle Fries – 10

2 Breakfast Sausages – 8

Hollandaise \* – 8

Béarnaise \* – 8

Sautéed Mushrooms – 8

Side Salad – 8

Whole Grain Toast – 4

Homemade Syrup – 4

Cucumber Salad – 8

2 Eggs any way \* - 6

Grilled Focaccia - 4

Sautéed Spinach – 8

## Shareables

### Cheese Spread & Pretzel Sticks

Brie, Cream Cheese  
10

### Charcuterie for One

Variety of 2 cheeses and 2 meats,  
Grilled Bread  
18

### Goat Cheese Salad

Balsamic-Honey Dressing, Apple  
18

### Potato Sourdough Bread

Cultured Butter  
5

## Classics & Specials

### Joyce Farm Chicken & Waffles

Sezchuan-Sriracha Hot Honey,  
Candied Bacon  
16

### Weisswurst & Pretzel Stick

Traditional White Sausage,  
Sweet Mustard  
10

### Onion Soup

Irish Whiskey, White Cheddar,  
Baguette  
10

### Hashbrowns

Parmesan-Roasted Garlic Aioli  
10

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