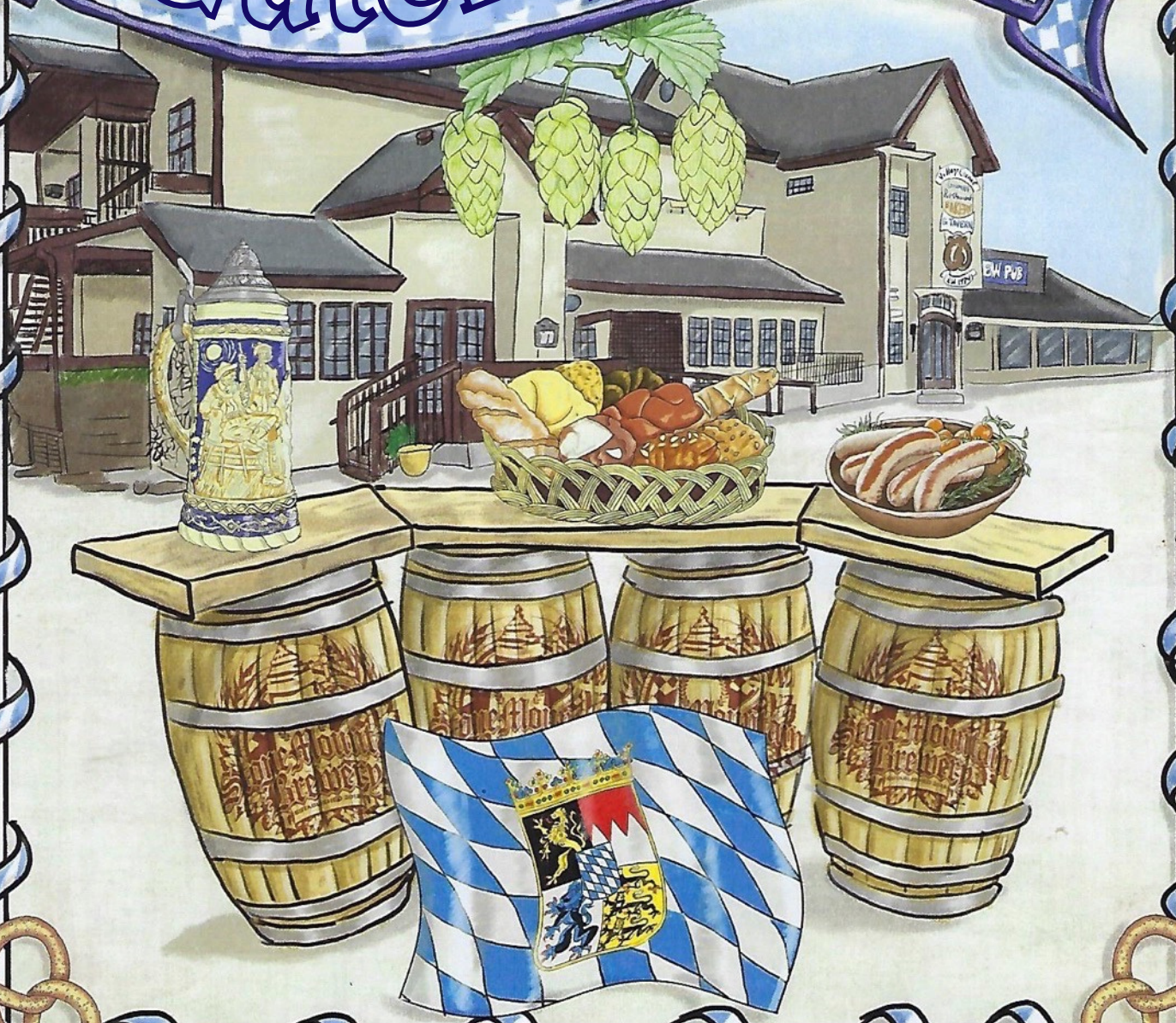




Dinner Menu

Guten Abend



Starters



Giant Pretzel

served with bavarian mustard
and bier cheese sauce. 12

German Potato Pancakes

Crispy fried potato cakes served with
cranberry apple sauce and sour cream. 10
Add smoked salmon. 13

Reubenettes Hand rolled eggrolls filled with slow braised corned beef, sauerkraut, and swiss cheese. Served with coleslaw and thousand island with sriracha. 10

German Chicken Wings 10 wings, marinated and tossed in sauerbraten gravy and sriracha. Lemon paper and buffalo also available. 15

Charcuterie Board Chef's selection of European deli meats paired with gourmet cheese, marbled rye, pickles, and German mustard. 12



Cheese Tasting Chef's selection of gourmet cheeses accompanied by seasonal fruit and french baguette. 15

Grilled Smoked Sausage Smoked sausage chargrilled and served with sriracha maple syrup and cole slaw. 10

Spinach Artichoke Dip Blend of cream and spinach, artichoke hearts, and shaved parmesan served with homemade marble rye and sourdough breads. 10

Escargot Hand harvested french snails sautéed in garlic demi glacé with sun-dried tomatoes. Served in a cast iron skillet with a toasted french baguette. 13

Gruyere Spaetzle A generous portion of house made bavarian spaetzle dumplings sautéed with onions and topped with swiss cheese and slices of granny smith apples. 12

Tomato Basil Soup cup 4, bowl 5

Soup of the day cup 4, bowl 5

Side Salads

Tossed Organically grown and topped with fresh veggies, cheddar cheese, and homemade croutons. 6

Spinach Fresh baby spinach tossed in our homemade balsamic vinaigrette and topped with almond silvers and mandarin oranges. 6

Caesar Traditional caesar salad, tossed in dressing and topped with shaved parmesan cheese and homemade croutons. 6

Hot Sandwiches



Reuben Corned beef with sauerkraut, swiss cheese and 1000 island dressing. Served on toasted marble rye with french fries. Substitute german potato salad. 15

Burgermeister Meisterburger 8oz burger, topped with sautéed bacon and onions, a grilled bratwurst, kraut, and bier cheese. Served on Sesame bun with a side of German potato salad. 17

Village Burger 8oz burger served on sesame bun with lettuce, tomato, and onion. Comes with french fries. 13 or add cheese (1) and bacon (2)

Veggie Burger Organic veggie burger topped with grilled peppers, swiss cheese, and onions. Served with lettuce and tomato on a multigrain bun with a side of pasta salad. 13

Quiche plate Our homemade quiche in a whole wheat crust. Served with waldorf salad, a cup of tomato basil soup or soup of the day.

Choose: ham and Swiss, Broccoli, Almond Cheddar, or Spinach Cheddar 15

Schnitzel sandwich Scalloped pork cutlet lightly breaded and pan sautéed, topped with swiss cheese, lettuce, and tomato. Served on a hoagie roll with a side of german potato salad. 13

Dinner Salads

House Garden Salad A large vegetable salad mixed with field greens, tomatoes, bell peppers, mushrooms, cucumbers, and cheddar cheese. 13

Add grilled chicken 15

Add grilled salmon 17

Spinach Fresh baby spinach tossed in our homemade balsamic vinaigrette and topped with almond silvers and mandarin oranges. 13

Add grilled chicken 15

Add grilled salmon 17

Caesar Traditional caesar salad, tossed in dressing and topped with shaved parmesan cheese and homemade croutons. 13

Add grilled chicken 15

Add grilled salmon 17



German Specialties



German Sausage Plate

Choose two: Bratwurst, Thüringer, smoked sausage, or frikadellen. Served with sauerkraut, potatoes, and german mustard. 16



Rouladen Thin sliced beef rolled with pickles, onions and bacon, slow braised till fork tender. Served with spaetzle and braised red cabbage. 20

Jaeger Schnitzel Breaded pork loin cutlet pan sautéed and topped with mushroom red wine sauce. Served with spaetzle and red cabbage. 18

Wiener Schnitzel Breaded pork loin cutlet pan sautéed. Served with german potato salad and red cabbage. 17

Zitronen Schnitzel Breaded pork cutlet lightly breaded and pan sautéed topped with lemon butter caper sauce. Served with bavarian spaetzle and fresh vegetables. 17

Schweinehaxe (Pork Osso Bucco) Slow braised pork shank served with mashed potatoes, red cabbage, and topped with gravy. 26

Deutsch Platter for Zwei (2) A large platter for 2 people. You get one of each sausage, schnitzel, and frikadellen. Served with sauerkraut, potatoes, and German mustard. 29

Saurbraten Fork tender beef roast prepared the old way. Marinated in vinegar mir-pox for 12 days then slow braised. Served with its own gravy. Accompanied by Spaetzle and red cabbage. 20

Continental Entrees

Georgia Pecan Chicken Chicken breast encrusted in Georgia pecans, served with blackberry sauce and paired with mashed potatoes and fresh vegetables. 18

Chicken Cordon Bleu Chicken breast lightly dusted in breadcrumbs, pan sautéed, topped with black forest ham, swiss cheese and a rich bechamel sauce and served with rice and fresh vegetables. 20

Chicken and Wine Sauce Chicken breast pan sautéed in a rich cream wine sauce with onions and mushrooms. Served with spaetzle and fresh vegetables. 20

Crab Cakes Two crab cakes, pan fried, accompanied by our homemade remoulade sauce and served with potatoes and fresh vegetables. 20

Grilled Salmon Fresh salmon filet grilled and topped with lemon butter caper sauce. Served with rice and fresh vegetables. 20

Sides

All sides are \$4

Waldorf Salad

German Potato Salad

Potato Salad

Cole Slaw

Fruit Salad

Red Cabbage

Vegetables

Pasta Salad

Sauerkraut

Parsley Potatoes

Spaetzle

French Fries

House Chips

Beverages

Sodas 2.50

Coke, Diet Coke, Coke Zero, Sprite, Mr. Pibb, Minute Maid Lemonade, Fanta, Barq's Rootbeer

Iced Sweet or Unsweet Tea 2.50

Raspberry Tea 3 (one refill)

Southern Pecan Coffee 2.50

Free refills on soft drinks, tea, and coffee!

*Sorry, no refills on raspberry tea

Juices 4

Orange, apple, cranberry, grapefruit, pineapple

Milk 4

Chocolate Milk 4

V-8 4

Bottled Water 2

Hot Tea and Hot Chocolate 4



About Our Sausages

Bratwurst Savory, slightly grilled sausage consisting of mostly beef with some pork

Thuringer A traditional german sausage made of pork, beef, and herbs

Frikadellen Grilled german beef hamburger mixed with bread and a variety of spices and seasonings

Smoked A classic beef and pork grilled polish smoke sausage with a hint of garlic



Menu Prices are subject to change without notice. Sharing Fee is \$2 per plate. parties of 6 or more may have 18% gratuity.
Takeout orders over \$50 may have 18% gratuity

The Department of Health advises that eating undercooked beef, seafood, eggs, and poultry is a health risk to everyone and may increase the risk of food borne illnesses.