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### APPETIZERS

Homemade Pretzel with Gruyere cheese gratin, speck and sweet Bavarian mustard 11.

Choice of Smoked Pork Bratwurst or Spicy Paprikawurst with braised sauerkraut, caramelized onions and Dijon mustard 13.

Sausage Trio; smoked pork bratwurst, spicy paprikawurst and sausage of the day, served with red cabbage, sauerkraut, caramelized onions, Dijon mustard & potato salad 33.

Spätzle with Smoked Chicken, corn, peas, tarragon and mushrooms 17.

Torched Scallops\* with cucumber, avocado, scallions, cilantro, watermelon consommé, curry dust 20.

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### SOUPS & SALADS

Sweet corn soup; house kettle corn, cilantro, Fresno chili, crème fraiche 11.

Watermelon gazpacho; cucumber, red onion, mint 11.

Butter Lettuce Salad with shaved radishes, toasted pumpkin seeds, pumpkin seed oil & citrus vinaigrette 11.

Goat Cheese Purse Salad with rosemary, honey, baby spinach, pistachios, strawberry, balsamic vinegar reduction 13.

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### ENTRÉES

Bucatini Pasta, charred heirloom tomato sauce, sweet baby peppers, kale, wild boar salami 28.

Grilled Sturgeon, fresh corn grits, cherry tomatoes, green onions, greens, caviar buttermilk 39.

Pan Roasted Alaskan Halibut, local heirloom tomatoes salad, sweet baby peppers, green onions, basil, sherry vinaigrette 39.

Jäger Schnitzel; pork schnitzel braised in a mushroom cream sauce with spätzle, broccolini and garlic confit 32.

Kraut Rouladen; beef, pork and smoked bacon filled Savoy cabbage with carrot puree, leeks, padron peppers, greens, mushroom demiglace 32.

Double Cooked Pork Belly with soy & lime marinated napa cabbage with daikon and herbs, chilies, cherries, pumpkin seeds 34.

Fried Game Hen; citrus marinade, spring risotto, pecorino, jus 36.

Hungarian Beef Goulash; Beef shoulder braised in paprika, served with herbed spätzle, Hungarian pepper and sour cream 35.

Classic Wiener Schnitzel with lingonberry sauce, Austrian potato salad, lemon and crispy parsley 35.

Grilled C.A.B. New York Strip Steak\* with blackened heirloom tomatoes, nectarines, kale, master jus 40.

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### SIDES 9.

Braised Sauerkraut / Potato Salad / Pretzel w/Bavarian mustard  
Roasted Fingerlings / Padron Peppers w/smoked paprika / Spätzle  
Seasonal Vegetables / Braised Red Cabbage

Executive Chef: Carlos Morales

Sous Chefs: Michael Castro / Luis Valdes

*\*Served raw or undercooked, or contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.*

*\*\*A 20% service charge may be added to parties of 6 or more*

*\*\*\* Naschmarkt reserves the right to refuse service to anyone*