
APPETIZERS

Homemade Pretzel with double smoked bacon, beer-cheese sauce, chives 13.

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 34.

Spätzle with Smoked Chicken, corn, brussels petals, tarragon and mushrooms 17.

Austrian Cold Cuts; chef's choice of charcuterie A.Q.

Pan Seared Scallops, Pumpkin Seed Soubise, Sweet and Sour Apples, Brussels 25.

SOUPS & SALADS

Red Cabbage Soup; heirloom potatoes, caraway, bacon, beer-mustard 12.

Sweet Potato Soup; salted caramel, toasted marshmallows 12.

Butter Lettuce Salad with shaved radishes, toasted pumpkin seeds, pumpkin seed oil & citrus vinaigrette 12.

Goat Cheese Purse Salad with rosemary, honey, mixed greens, pickled persimmons, walnuts, balsamic vinegar reduction 13.

Pumpkin Salad; pumpkin ribbons, autumn spiced yogurt, pomegranate, hazelnuts, brown butter-maple vinaigrette 15.

ENTRÉES

Tagliatelle Pasta, lamb ragout, peas, kale, and pecorino 28.

Pan Roasted Grouper; braised lentils, spicy sausage, butternut squash, greens, saffron cream 38.

Pan Roasted Halibut, heirloom tomatoes, sweet peppers, scallions, sherry vinaigrette, basil 38.

Braised game hen; summer broth with wild honey, corn on the cob, sweet potato, peppers, Castelvetrano olives 37.

Classic Wiener Schnitzel with lingonberry sauce, Austrian potato salad, lemon and crispy parsley 37.

Jäger Schnitzel; pork schnitzel braised in a mushroom cream sauce with spätzle, broccolini and garlic confit 33.

Kraut Rouladen; beef, pork and smoked bacon filled Savoy cabbage with creamed leeks, fingerlings, carrots, greens, mushroom demiglace 33.

Double Cooked Pork Belly, marinated napa cabbage, daikon radish, herbs, pumpkin seeds, sour cherry glaze. 35.

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

Grilled C.A.B. New York Steak*, autumn hash, brussels sprouts, Zweigelt jus 44.

SIDES 10.

Braised Sauerkraut / Potato Salad / Pretzel w/Bavarian mustard

Roasted Fingerlings / Spätzle / Brussels Sprouts w/Lardon

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*