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**APPETIZERS**

Homemade Pretzel with double smoked bacon, beer-cheese sauce, chives 15.

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 38.

Spätzle with Smoked Chicken, corn, brussels petals, tarragon and mushrooms 18.

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

Pan Seared Scallops, pumpkin seed soubise, sweet and sour apples, brussels 25.

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**SOUPS & SALADS**

Red Cabbage Soup; heirloom potatoes, caraway, bacon, beer-mustard 13.

Sweet Potato Soup; salted caramel, toasted marshmallows 13.

Butter Lettuce Salad with shaved radishes, toasted pumpkin seeds, pumpkin seed oil & citrus vinaigrette 13.

Goat Cheese Purse Salad with rosemary, honey, mixed greens, pickled persimmons, walnuts, balsamic vinegar reduction 14.

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

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**ENTRÉES**

Bucatini Pasta, roasted red onions, sun dried tomato, brussels petals, 'nduja 28.

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

Fisherman's chowder; prawns, mussels, clams, market fish, potato broth, buttermilk puffs 42.

Duck Pot Pie; duck, roasted whole, root vegetables, mushrooms, puff pastry, duck velouté, orange honey 42.

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 34.

Kraut Rouladen; beef, pork and smoked bacon filled Savoy cabbage with creamed leeks, fingerlings, carrots, greens, mushroom demiglace 34.

Double Cooked Pork Belly, roasted lady apples, cabbage, delicata squash, trumpets, persimmon, Zweigelt jus 36.

Hungarian Beef Goulash; beef shoulder braised in paprika, served with herbed spätzle, Hungarian pepper and sour cream 36.

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

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**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