
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, peas, tarragon and mushrooms 17.

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

Poached Scallops*; served chilled, squid ink aioli, salmon roe, paprika oil, corn relish 25.

SOUPS & SALADS

Sweet Corn Soup; house made kettle corn, crème fraiche, wild honey, red peppers 12.

Watermelon Gazpacho; melon pearls, herbs, red pepper oil 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, strawberries, walnuts, balsamic vinegar reduction 13.

Fruit Salad; melons, stone fruits, citrus fromage blanc, honey vinaigrette, pistachios 15.

ENTRÉES

Capellini Pasta, mortadella, fresh peas, spring mushrooms, Grana Padano, egg liaison 28.

Pan roasted Arctic Char; crushed sweet peas, raspberries, wild garlic, fennel 38.

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

Summer Squab; sweet corn porridge, shishitos, eggplant, cashews, Sichuan glaze, sesame 42.

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

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*, blackened heirloom tomatoes, stone fruits, greens, Zweigelt sauce 42.

SIDES 10.

Braised Sauerkraut / Potato Salad / Pretzel w/Bavarian mustard
Roasted Fingerlings / 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*