NASCHMARKT

APPETIZERS

Homemade Pretzel with double smoked bacon, beer-cheese sauce, chives 16.

Choice of Smoked Pork Bratwurst or Spicy Paprikawurst with braised sauerkraut, caramelized onions and Dijon mustard 17.

Sausage Trio; smoked pork bratwurst, spicy paprikawurst and sausage of the day, served with red cabbage, sauerkraut, caramelized onions, Dijon mustard & potato salad 39.

Spätzle with Smoked Chicken, corn, sweet peas, tarragon and mushrooms 20.

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

Pan Seared Scallops*, strawberries, Macadamia nuts, chives, crème fraiche, panko 28.

SOUPS & SALADS

Watermelon Gazpacho; watermelon pearls, cilantro, black sesame 15.

Sweet Corn Soup; kettle corn, honey, crème fraiche, scallions 15.

Butter Lettuce Salad with shaved radishes, toasted pumpkin seeds, pumpkin seed oil & citrus vinaigrette 16.

Goat Cheese Purse Salad with rosemary, honey, mixed greens, strawberries, walnuts, balsamic vinegar reduction 16.

ENTRÉES

Bucatini Pasta, asparagus pistou, pistachios, bacon meatballs, Alpha Tolman cheese 32.

Steelhead Trout; petits pois, crème fraiche, herbs 42.

Pan Roasted Halibut, heirloom tomatoes, sweet peppers, scallions, sherry vinaigrette, basil 42.

Spring Rabbit; grilled leg, wild mushrooms, young garlic, local veggies, tarragon emulsion 49.

Classic Wiener Schnitzel with lingonberry sauce, Austrian potato salad, lemon and crispy parsley 42.

Jäger Schnitzel; pork schnitzel braised in a mushroom cream sauce with spätzle, broccolini and garlic confit 38.

Kraut Rouladen; beef, pork and smoked bacon filled Savoy cabbage with creamed leeks, fingerlings, carrots, greens, mushroom demiglace 38.

Double Cooked Pork Belly, Marinated cabbage salad, daikon, herbs, lime-soy vinaigrette, braised cherries, pumpkin seeds 42.

Hungarian Beef Goulash; beef shoulder braised in paprika, served with herbed spätzle, Hungarian pepper and sour cream 42.

Grilled C.A.B. New York Steak*, poached asparagus, crispy baked potato, herbed goat cheese butter, bacon, master jus 52.

SIDES 12.

Braised Sauerkraut / Potato Salad / Pretzel w/Bavarian mustard Roasted Fingerlings / Spätzle / Shishito Peppers 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 25% service charge may be added to parties of 6 or more