

Charcuterie Fromage

MUENSTER FRITE 12 with homemade onion jam

FRENCH ONION

9

SOUP DUJOUR market price

CHARCUTERIE BOARD

selection of 4-28 selection of 6-32

cornichons & whole grain mustard, picante peppers, walnuts, seasonal fruit & honey

BIBELESKAES 14

fromage blanc with chive & lemon oil served with crostini

Starters

CRUDITE 9 assorted housemade pickled vegetables, olives, celery & garlic aioli

BEET TARTAR 9

with homemade potato chips (vegan)

CROQUETTES 10

with potato, gruyere, and beer reduction on a whole grain mustard mix

FLAMMEKÜECHE 12

Alsatian flatbread with creme fraiche. bacon & onion

ESCARGOT 16

garlic herb butter & crostini

Sides

MASHED **POTATOES**

7

GARLIC & PARM FRITES

8

BRUSSEL SPROUTS

Salads

BISTRO SALAD 10

mixed greens with fresh chopped herbs, shallot, croutons & citrus vinaigrette

WINTER SALAD 14

shaved brussel sprouts, grilled apple, dried cranberries, & goat cheese over mixed greens with a maple vinaigrette

KALE CAESAR 13

house made caesar dressing, shaved parmesan & croutons add anchovy 3

COBB SALAD 16

roasted butternut squash, apple, bleu cheese, onion, bacon, hard boiled egg and red wine vinaigrette

POACHED PEAR & FENNEL SALAD 12

over mixed greens with maple bacon, goat cheese and apple cider vinaigrette



PATE 13

chicken liver pate, sliced baguette, cornichons & beer mustard

MUSSELS 14

in garlic riesling or curry sauce

SEARED SCALLOPS 16

with fennel puree and herb oil over watercress

BEER BRAISED PORK BELLY 15

sauerkraut, apple slaw & a guinness ginger jus

CRISPY DUCK WINGS 18

marinated, confited & fried duck wings over warm German potato salad

Sandwiches

all sandwiches served with hand cut potato chips add fries or side salad 3

BURGER 16

8 oz Hereford beef on a brioche bun with Munster cheese, lettuce, tomato, caramelized onions and garlic aioli

FRIED TOFU 14

mushroom marinade, vegan aioli, lettuce & tomato on a pretzel bun

GRILLED DUCK REUBEN 17

gruyere, whole grain mustard & sauerkraut on grilled country white bread

CHICKEN SCHNITZEL 15

garlic aioli, apple & fennel slaw and arugula on a pretzel bun

CROQUE MONSIEUR 14

french ham, dijon mustard, gruyere & bechamel grilled on country white bread

CHARCETTE 18

mole salami, capicola, arugula, pepitas, pickled fennel & onion jam on a grilled baguette



COFFEE CRUSTED SEARED DUCK BREAST 27

with celery root puree & mole jus

ESCALOPE A LA CREME 26

 $home made\ sp\"{a}tzle, mushroom\ cream\ sauce, haricot\ vert\ \&\ chicken\ schnitzel$

VEGANRISOTTO 30

Pan seared Hen of the Woods over a mushroom lavender risotto with vegan parmesan

BRAISED SHORT RIB 36

canoe cut bone marrow, beef demi-glaze & pomme aligot

RABBIT RAGOUT 32

mint creme fraiche, parmesan & pappardelle