

550 Tavern

BREAKFAST SPECIALS

PUMPKIN PATCH LATTE

Cold brew vodka, RumChata, pumpkin purée, and coffee, topped with whipped cream, pumpkin spice sugar, and a caramel swirl.

PASTRAMI & POACHED EGG

PRETZEL SANDWICH

Pastrami, a poached egg, caramelized onions, and Gouda cheese on an everything-seasoned pretzel bun with horseradish aioli.

Served with home fries.

\$13

MOZZARELLA STICK GRILLED CHEESE

Crispy mozzarella sticks, provolone, marinara, and basil pesto on harvest white bread grilled with garlic butter. Served with truffle home fries.

\$15

BANANA BREAD FRENCH TOAST

Banana bread French toast topped with candied pecans, streusel crumbs, and pumpkin-spiced maple cream.

\$12

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OKTOBERFEST SPECIALS

KARTOFFELSUPPE- GERMAN POTATO SOUP

hearty bacon, red potatoes, onions, carrots, celery,
and chicken stock finished with a splash of cream
cup \$6 | bowl \$8

THE POPEYE PIZZA

creamy supreme sauce base topped with garlic, spinach, and feta cheese
\$16

SCHNITZEL

thinly pounded, breaded, and fried pork loin served with mashed potatoes,
dijon cream sauce, and roasted apples
\$21

STEAK TIPS & SPÄTZLE

tender steak tips over brown-buttered German egg noodles,
finished with mushroom gravy & crispy onions
\$25

BRATWURST ON BRIOCHE ROLL

Topped with caramelized onions, beer cheese, and sauerkraut.
served with coleslaw & french fries.
\$15

CINNAMON & MAPLE SUGAR PRETZEL BITES

warm, dusted with cinnamon & maple sugar,
served with Jägermeister caramel dipping sauce
\$11