

BAR SNACKS

- Pretzel 6
- Pickle Bowl 8
assorted pickled vegetables
- Currywurst 9
w/diced onion
- Schweinekrusten 9
pork rinds, fennel dust, celery sour cream
- Wieners + Kraut 9
- The Bard Dog 10
w/ raclette cheese sauce, bacon + sweet relish
- Landjäger 3
- Deviled Eggs 9
pickled pearl onions, trout roe
- Tart Flambe 14
sour cream, onions, lardons, black pepper

SMALL PLATES

- Confit + Roasted Pork Belly 16
cannellini beans, garlic, pepper flakes, rainbow chard, herbs
- Duck Poutine 16
braised duck, burrata, duck gravy, herbs
- Bratwurst 15
pickles, mustard, epoisses, pretzel
- Roasted Oysters 17
shallot, garlic, thyme, butter
- French Onion Soup 14
sherry, sweet onions, gruyere, garlic croûtons
- Moules Frites 18/30
bier broth, mustard, pommes frites, aoli
- Raclette 14
alpine cheese melted over potatoes + pickles
- Escargot 16
snails cooked in garlic, shallot and herb butter, baguette

SALADS

- Smoked Trout Nicoise Salad 18
eggs, green beans, olives, frisee, potato + tomato
 - Endive Salad 15
roquefort, shallots, grapes, apple dressing
 - Baby Lettuces 14
red onions, pecans, carrot, apples, poppy buttermilk dressing
 - Marinated Baby Beets 16
watercress, chevre, mixed nuts, honey, cider vinegar, olive oil
 - Spinach + Watercress Salad 14
gruyere, bacon, horseradish dressing + breadcrumbs
- add chicken 6, add fish 8, add bratwurst 10, add steak 12

Larder

- Shrimp "Tartare" 14
avocado, bacon, toast
- Chicken Liver Paté 14
schmaltz, herbs, toast
- Cannibal Toast 17
belgium style beef tartar, pickled onions, pickled mushrooms, toast

Charcuterie

- 18 Month Prosciutto Parma
- Finocchiona Salami
- Olli Wild Boar Salame
- Smoked Polish Ham
- Pick Three 24
- Pick Five 36
toast, nuts, jam
- Kinsman Ridge
Vermont "Raw Cow"
- West West Blue
Vermont "Raw Cow"
- Haly Calcas - Scottish "Raw Sheep"
- Cabaret Charm
Belgium "Raw Goat"
- Red Leicester
England "Raw Cow"
- Old Oak - Swiss "Raw Cow"

Fromage

From Darien Cheese Shop

FOR the TABLE

- Schweinhaxe 34
confit then fried pork shank, assorted pickles, mustard, hot sauce, bread
- The Abe Froman 62
kielbasa, weisswurst, bratwurst + garlic sausage w/ braised red cabbage, sour cream, mustard, pickles + pretzels
- Beer Cheese 42
soft pretzels, wieners, pickled vegetables, crispy brussels, potatoes

ENTREES

- Seared River Trout28
broc rabe, butternut squash, cippolini onion, sunchoke + dill sauce
 - Sausage + Orecchiette25
gruyere pork sausage, broc rabe, confit tomato + garlic, olive oil, herbs
 - Cassoulet With Confit Duck Leg25
navy beans, garlic sausage, pork belly, tomato, herbs, olive oil
 - Beef Bourguignon26
slow braised brisket, carrots, mushrooms, onions, red wine with garlic baguette
 - Steak Frites28
bistro filet w/ grass-fed compound herb butter + pommes frites
 - Patty Melt17
burger w/ caramelized onions, bacon, swiss cheese, rye bread + pommes frites
 - Bard Burger19
two patties, cherry pepper aioli, pickled shallots, cheese, buttered pretzel bun
 - Roasted Amish Chicken28
semi-boneless half chicken, warm potato salad, butternut squash, chicken jus
 - Grilled Venison Tri Tip32
celery root puree, baby beets, mushrooms, onions, garlic chips
- ### Schnitzel
- Wiener Schnitzel24
pounded veal cutlet, lingonberry, lemon, greens à la Holstein 6
 - Chicken Schnitzel24
pounded chicken cutlet, lingonberry, lemon, greens à la Holstein 6
 - Jägerschnitzel24
pounded pork cutlet, speck, mushroom gravy

Daily Fix

- Tuesday*
- Schnitzel Parm 24
herb spatze, burrata, gypsy sauce
- Wednesday*
- Austrian Meatballs 21
pomme puree, broc rabe, cream
- Thursday*
- Sauerbraten 25
boiled potato, squash, gravy
- Friday*
- Fish & Chips 24
beer battered fish, remoulade, lemon
- Saturday*
- Goulash 25
veggies, beef, pork, egg noodle, herbs
- Sunday*
- Sunday Gravy 21
meatballs, red sauce, rigatoni, parm

SIDES

- Saute Broc Rabe 9
shallot, garlic, pepperflakes
- Rösti Potato 9
sour cream + chives
add trout roe + 5
- Cucumber Salad 9
sweet onion, dill, sour cream
- Braised Red Cabbage 9
apples, red wine vinegar, sour cream
- Warm Potato Salad 9
onions, bacon, mustard, celery, eggs
sour cream mustard sauce
- Spätzle 9
herbs + poppy seeds
- Käsespätzle 9
gruyere cheese, breadcrumbs, herbs
add bacon + 3
- Pommes Frites 9
garlic aoli
- Crispy Brussel Sprouts 9
honey mustard, black pepper
- Sauerkraut 9
caramelized onions, apples, herbs

Suckling Pig Feast

45pp minimum 6 people
brined, confit, then roasted
suckling pig

requires one week advanced notice

Consuming "under-cooked" meat, fish or poultry may be hazardous to your health.
Please alert your server or manager of any food allergies.