

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
- Rabbit Poutine 16
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, aioli
- 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
- Shelburne Farms 4 Yr. Cheddar
Vermont "Raw Cow"
- Red Leicester
England "Raw Cow"
- Kinsman Ridge - NH "Raw Cow"
- Baley Hazen Blue
Vermont "Raw Cow"
- Chevre Pyrenees
France "Raw Goat"
- Gotansberg - Swiss "Raw Cow"

Fromage

From Darien Cheese Shop

FOR the TABLE

- Larder Plate 90
Chef's Selection of meat & cheese along with jam, candied nuts, fruit, toast

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
- Bouillabaise27
Provençal seafood stew w/ clams, mussels, shrimp, cod, fennel, tomatoes
- Ratatouille21
slow cooked zucchini, eggplant, tomatoes, peppers, onions, garlic, herbs with baguette
- Steak Frites.....28
bistro filet w/ grass-fed compound herb butter + pommes frites
- Patty Melt.....17
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

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
- Jägerschnitzel.....24
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 aioli
- Crispy Brussel Sprouts 9
honey mustard, black pepper
- Sauerkraut 9
caramelized onions, apples, herbs

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

Suckling Pig Feast

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

requires one week advanced notice