

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

- Grilled Asparagus & Ham 14
soft egg, creamy anchovie, parm

- French Onion Soup 14
sherry, sweet onions, gruyere, garlic croûtons

- Duck Poutine 16
braised duck, burrata, duck gravy, herbs

- Moules Frites 18/30
bier broth, mustard, pommes frites, aioli

- Bratwurst 15
pickles, mustard, epoisses, pretzel

- Raclette 14
alpine cheese melted over potatoes + pickles

- Roasted Oysters 17
shallot, garlic, thyme, butter

- 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

- Classic Ceasar 15
romaine, parm, white anchovies, garlic croutons

- Spring Chopped Salad 16
sugar snaps, carrots, frisee, toasted almonds, strawberry dressing, herbs, goat cheese

- Spinach + Watercress Salad 14
gruyere, bacon, horseradish dressing + breadcrumbs

add chicken 6, add fish 8, add bratwurst 10, add steak 12

Daily Fix

Tuesday

- Schnitzel Parm 24
herb spatze, burrata, gypsy sauce

Wednesday

- Austrian Meatballs 21
pomme puree, asparagus, cream

Thursday

- Sauerbraten 25
boiled potato, sugar snaps, gravy

Friday

- Fish & Chips 24
beer battered fish, tartar sauce, lemon

Saturday

- Goulash 25
veggies, beef, pork, egg noodle, herbs

Sunday

- Sunday Gravy 21
meatballs, red sauce, rigatoni, parm

- Seared River Trout28
potato, shallot, confit garlic, grüne sosse

- Sausage + Gemelli Pasta25
gruyere pork sausage, asparagus, confit tomato + garlic, olive oil, herbs

- Confit Duck Leg25
raddichio, asparagus, orange segments, balsamic reduction

- Stuffed Cabbage23
pork, beef, rice, peppers, onions, tomato, raclette

- 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, buttered sugar snaps, chicken jus

- Grilled Venison Tri Tip32
fava, shiitake, cippolini, sugar snaps, parsnip puree

Schnitzel

- Wiener Schnitzel24
pounded veal cutlet, lingonberry, lemon, greens à la Holstein 6

- Chicken Schnitzel20
pounded chicken cutlet, lingonberry, lemon, greens à la Holstein 6

- Jägerschnitzel24
pounded pork cutlet, speck, mushroom gravy

Larder

- Shrimp "Tartare" 14
avocado, bacon, toast

- Cannibal Toast 17
belgium style beef tartar, pickled onions, pickled mushrooms, toast

- Chicken Liver Paté 14
schmaltz, herbs, toast

Charcuterie

- 18 Month Prosciutto Parma

- Finocchiona Salami

- Olli Wild Boar Salame

- Smoked Polish Ham

- Pick Three 24

- Pick Five 36
toast, nuts, jam

Fromage

From Darien Cheese Shop

- Taleggio di Bufala
Italy "Raw Buffalo"

- Veigadarte
Spain "Goat"

- Gubbeen
Ireland "Raw Cow"

- 1 Yr. Trebbione
Italy "Raw Sheep"

- Ureiche
Germany "Raw Cow"

- Bayley Hazen Blue
VT "Raw Cow"

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

SIDES

- Grilled Asparagus 9
lemon, honey, olive oil, garlic

- 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

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.