

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, 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

ENTREES

- Steak Frites..... 28
bistro filet w/ grass-fed compound herb butter + pommes frites
- English Breakfast..... 19
fried mashed potatoes, sunny eggs, house-made breakfast sausage, bacon, cassoulet beans, roasted tomato
- Sausage + Orecchiette 25
gruyere pork sausage, corn, confit tomato + garlic, olive oil, herbs

SANDWICHES

- Smoked Turkey, Bacon + Avocado 15
cucumbers, garlic mayo, multi-grain bread + mesclun salad
- Grilled Ham + Gruyere 15
on rye bread w/ mesclun salad
- Pastrami Reuben 16
sauerkraut, buttered rye, russian dressing, swiss cheese + mesclun salad
- Croque Madame 17
classic grilled ham + cheese w/ bechamel, fried egg + mesclun salad
- Patty Melt..... 17
burger w/ caramelized onions, bacon, swiss cheese, rye bread + pommes frites

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

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

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"

FOR the TABLE

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, fried zucchini

Schnitzel

- Wiener Schnitzel 24
lingonberry, lemon, greens à la Holstein 6
- Chicken Schnitzel 24
lingonberry, lemon, greens à la Holstein 6
- Jägerschnitzel..... 24
pounded pork cutlet, speck, mushroom gravy

Suckling Pig Feast

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

requires one week advanced notice