

Appetizers

Pretzel Sticks (V)

Baked to order Bavarian pretzel sticks served with bier cheese and sweet Bavarian mustard.
\$5.50 / 2 Sticks - \$10 / 4 Sticks

Poutine (GF)

Our fresh-cut fries prepared with white cheddar cheese curds and wild mushroom demi-glace. \$10
With two sunny-side up eggs - Add \$2
With candied bacon - Add \$4

IPA Battered Pickle Spears (V)

Hand battered and served with remoulade sauce. \$8

White Cheddar Cheese Curds (V)

White cheddar cheese curds, tempura beer battered and served with cherry pepper mayo. \$9

Fried Brussels Sprouts (GF, V)

Hop balsamic glaze, cranberries and shaved parmesan. \$10

Pancakes and Pierogies

Traditional Potato Cheese Pierogi (V)

Local, handmade pierogi filled with potato and cheese, sautéed in butter with caramelized onions and sour cream. \$9 / 3 Pierogi

Potato Pancakes (V)

Scratch-made take on the classic German dish, served with house-made applesauce and sour cream. \$9 / 3 Cakes

Platters

Biergarten Vegetable Antipasto (V)

Chef's selection of seasonal, local, house pickled and grilled vegetables with a light drizzle of Weizen vinaigrette.
\$12 serves 2-3

Butcher Plate

Our Chef's selection of cured meats, smoked sausages, local gourmet cheeses, and house pickled vegetables.
\$17 serves 2-3, \$24 serves 4-6

Cheese Plate

Deer Creek Colby with Caraway, Deer Creek Bluejay, Emerald Valley Smoked Cheddar, Beemster 18 Month Gouda, and Grand Cru Gruyère served with fig jam, apple-cranberry mostarda, spent grain bread, house pickles, pistachios and olives. \$12

Soups

Hungarian Goulash Soup

Rich, hearty stew with sirloin steak and potatoes.
\$4 / Cup \$6 / Bowl

Bavarian Apple and Onion Soup

Baked in a crock with Breadworks pumpernickel crouton and local Swiss cheese.
\$7 / Crock

Penn Brew Brisket Chili

Beer braised brisket, beans, peppers, and onions with a bit of spice.
\$5 / Cup \$7 / Bowl
Fully loaded with sour cream, cheddar, and onions - Add \$1

Sandwiches

All sandwiches served with choice of hand cut fries, vegetable of the day, cole slaw, red cabbage, sauerkraut, or German hot potato salad.

Wienerschnitzel Sandwich

Hand breaded pork cutlet, caper aioli and arugula on a Breadworks brioche bun. \$12

Deuschtahn Reuben

One half pound thinly-sliced kielbasa with muenster cheese, braised red cabbage, and Russian dressing on Breadworks pumpernickel. \$14

Braumeister Steak Sandwich

House shaved rib-eye with Penn bier cheese, grilled peppers, and onions served on a Breadworks hoagie bun. \$15

Blackened Salmon BLT*

Red onion jam, candied bacon, lemon aioli and arugula on Breadworks Pumpernickel bread. \$15

Classic Reuben

One half pound extra-lean corned beef, sliced Swiss cheese and house-made sauerkraut with our Russian dressing on Breadworks marble rye. \$14

Portabella Philly (V)

Marinated mushrooms, grilled peppers and onions, vegetarian steak sauce and bier cheese served on a Breadworks hoagie roll. \$12

Grilled Chicken Sandwich

Grilled chicken breast with brie and apple-cranberry mostarda on a Breadworks wheat Kaiser bun. \$14

The Big Fish Sammich

Giant pretzel-breaded cod, fried golden brown, trying to fit on a Breadworks hoagie bun and served with house-made tartar sauce. \$14

Burgers

All burgers served with choice of hand cut fries, vegetable of the day, cole slaw, red cabbage, sauerkraut, or German hot potato salad.

Brew House Burger*

Half-pound brisket, chuck, and short rib burger on grilled Breadworks brioche. Cheese: Smoked Cheddar, Swiss, muenster, ghost pepper cheese, or bier cheese. \$13
With fried egg - Add \$1
With candied bacon - Add \$2
With sliced kielbasa - Add \$2
With pierogi - Add \$3

Pig Hill Burger*

Heritage pork and lean bacon blend from Strip District Meats, sweet pepper relish, house made pickles and arugula on a Breadworks brioche bun. \$13

Sausages

Wurst Baguette

On a grilled pretzel roll. Served with house-made sauerkraut and sweet Bavarian mustard. Penn Pilsner bratwurst or beef kielbasa - \$12
Spicy kielbasa - \$12
Smoked apple sage vegan sausage - \$12
Apple maple chicken sausage - \$12
Wild game sausage - \$13

Sausage Platter (GF)

Spicy kielbasa, Penn Pilsner bratwurst, and apple maple chicken sausage, served with sauerkraut and hot German potato salad. \$18

Kaiser Platter (GF)

All of Sausage Platter above, plus rotating wild game sausage. \$21

Currywurst

Currywurst is widely considered to be the ultimate German street food. Your choice of sausage dusted with curry powder and house-made curry-ketchup. Served with fries or lentil ragout. \$12
Game sausage - Add \$1
With fried egg - Add \$1

A la Carte Sides

Hand Cut Fries (GF, V) - \$2

Chef's Choice Vegetable (GF, V) - \$2

Cole Slaw (V) - \$2

Roasted Garlic Red Skin

Mashed Potatoes (GF, V) - \$2

Spaetzle - \$4

Braised Red Cabbage (GF, V) - \$2

German Hot Potato Salad (GF) - \$2

House-Made Sauerkraut (GF, V) - \$2

Käsespaetzle - \$6

Braised Lentils (GF) - \$2

V - Vegetarian GF - Gluten Free *Notice: Consuming raw or undercooked meats, poultry, seafood, shellfish, and eggs may increase your risk of foodborne illness.

Salads

Yinzer Salad (GF)

Mixed greens, cherry tomato, red onion, cucumber, hard-boiled egg, shredded cheddar-jack cheese, hand-cut fries and grilled chicken. Served with ranch dressing. \$12
Substitute steak* - Add \$6
Substitute salmon* - Add \$6

Kale Cobb Salad

Fresh kale with grilled chicken, hard-boiled eggs, honey roasted butternut squash, cherry tomato, candied bacon, lentils and gorgonzola dressed with a side of Weizen vinaigrette. \$14

House Salad (V)

Mixed greens, cherry tomato, red onions, cucumber and croutons with Weizen vinaigrette. \$6 Small / \$9 Large
With grilled chicken - Add \$4
With grilled steak* - Add \$8
With salmon* - Add \$8

Roasted Beet Salad (GF,V)

Mixed greens with roasted beets, local feta cheese, Granny Smith apples and candied pecans dressed with apple cider vinaigrette. \$12
With grilled chicken - Add \$4
With grilled steak* - Add \$8
With salmon* - Add \$8

Entrées

Pork Schnitzel

One-half pound hand-breaded pork cutlets with lemon and parsley, served with vegetable of the day and roasted garlic mashed potatoes. \$18
With demi-glace - Add \$1
With fried egg - Add \$1

Half Roasted Chicken (GF)

Half chicken roasted with lemon and rosemary, served with vegetable of the day and roasted garlic mashed potatoes. \$16

Käsespaetzle

Tender house-made spaetzle sautéed with butter, caramelized onions and roasted tomatoes, tossed with beer cheese, and topped with garlic-parmesan bread crumbs. \$14
With candied bacon - Add \$4
With chicken - Add \$4
With schnitzel - Add \$4

Beef Stroganoff*

Grilled to order bistro steak, pappardelle, caramelized onion, wild mushrooms, beef demi and sour cream. \$18

Schweinschaxe

Mustard and garlic-rubbed roasted pork shank with pork jus, sauerkraut, and roasted garlic mashed potatoes. \$20

Sauerbraten*

Marinated pan-seared beef tender served with gingersnap gravy, German hot potato salad and braised red cabbage. \$18

Butternut Squash "Osso Bucco" (GF, V)

Shank of butternut squash, potato rosti, creamy leeks, roasted tomato and vegetable demi. \$16

Kassler Rippchen (GF)

Smoked pork chop served with pork jus, sauerkraut and roasted garlic mashed potatoes. \$18

Dessert

Apple Strudel

Served with caramel sauce and Bavarian cream. \$6 With a scoop of ice cream - Add \$2

Rotating Featured Dessert

Ask your server for today's dessert. \$MP

Cast Iron Cookie

Baked-to-order chocolate chunk cookie OR salted pretzel caramel cookie topped with vanilla ice cream and chocolate sauce. \$10

Ice Cream Sandwich

by Nightingale. \$6