



9/27/2026

Appetizers:

Potato Leek Soup – German sausage, chives, chili oil, rosemary focaccia – 11

Belgian Soft Pretzel – Beer cheese sauce, stone ground mustard – 15

Boss Gibson Oysters – New Brunswick, Canada - Plump with a firm texture and a salty brine which gives a clean, crisp refreshing taste. Served with cocktail sauce, tarragon mignonette– 4/ea 40/doz

Entrees:

Bratwurst Sandwich – Nueske sausage, beer cheese sauce, caramelized onion, sauerkraut, crispy onions, pickles, served on ciabatta with French fries - 24

Bangers & Mash – Three pieces grilled bratwurst, creamy mashed potatoes, caramelized onion, sauteed green beans, demi-glace - 30

Chicken Schnitzel Salad – Arugula, tomato, cucumber, radish, onion, roasted red bell pepper, Parmesan cheese, lemon vinaigrette- 28

Desserts:

S'mores Sundae – S'mores ice cream, graham cracker, chocolate sauce, brulee marshmallow - 12

Apple Strudel – Vanilla ice cream, whipped cream, cider glaze, cranberry – 12

*- contains nuts

Featured Wines:

Evangeline, Niederösterreich, Austria, 2025 *Gruner Veltliner* 17/gls 64/btl

A fresh, crisp, and zippy white wine featuring bright acidity. Mouth-watering acidity, delivering a sharp, refreshing snap and clean structure.

Lacrau, Douro Reserva, Portugal, 2021 *Red Blend* 17/gls 64/btl

This is a field blend of Touriga Franca, Touriga Nacional, Tinta Roriz, and Tinta Barroca. Bold black fruits (blackberry, dark cherry), complemented by notes of oak, tobacco, and subtle spices. Silky finish with soft, balanced tannins and structural freshness.