

# 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-glaze. \$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 (V) - \$4

Braised Red Cabbage (GF, V) - \$2  
German Hot Potato Salad (GF) - \$2  
House-Made Sauerkraut (GF, V) - \$2  
Käsespaetzle (V) - \$6  
Braised Lentils (GF, V) - \$2



# 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 bier 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

## Schweinshaxe

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