

Our menu offers a new take on Central European bierhall cuisine. It is comprised of mostly smaller, sharing type dishes, for our guests to experience a wide range of flavors, in a communal bier hall atmosphere. We suggest guests order a few dishes each and share.



Soft Bavarian Pretzel - 6 Served with bier cheese spread and our house mustard V	Lobster Salad on a Pretzel Bun - 16 With radish sprouts and creme fraiche	Vegetarian Barley - 10 With wild mushrooms, cauliflower, zucchini, and pecorino cheese V
Bier and Cheese Soup - 7 Prepared with house Witte bier, Vermont Cheddar and Brie served with mustard croutons	Open-Faced Brisket Sandwich - 11 With ricotta, horseradish, and caramelized onions on sourdough toast served with house-made coleslaw	Sausage Sampler - 11 Trio of bratwurst, bockwurst, and kielbasa served with house cured sauerkraut and mustard GF
Potato Knish - 8 Three home-style mini knishes, served with house mustard V	Sliders - 9 Sterling beef burgers served on a potato bun with pickled tomato, radish, and roasted red pepper tomato ketchup	Charcuterie and Cheese for Two - 16 A selection of fine local and imported meats and cheeses
Pork Belly - 12 Braised with plum-ginger glaze, served with house-made coleslaw	Grilled Vegetables with Romesco - 10 Seasonal farm-fresh, fire-grilled vegetables with romesco, olive oil and shaved pecorino cheese V	Bierocracy Fish Fry - 14 North Atlantic Whiting served with seasoned fries and house-made tartar sauce
Duck Salad - 12 House-cured duck bacon and duck confit with red and white cabbage, fennel, green apple, and fresh herbs in an orange-honey vinaigrette GF	Baby Kale Salad - 9 With oven-dried tomatoes, pea shoots, toasted walnuts, fried kale chips, and a blueberry dressing V	Schnitzel - 15 Breaded pork cutlet served with fingerling potato salad and dill cucumber salad
	Duck Confit Barley - 13 With wild mushrooms, cauliflower, zucchini, and pecorino cheese	

Sides - 6

- Dill Cucumber Salad**
- Fingerling Potato Salad**
- Bier Soaked Green Beans**
- Seasoned Fries**
- House Pickled Vegetables**

Desserts - 7

- Sponge Cake**
With poached pear and salted cream
- Seasonal Fruit Dumplings**
Over fruit compote, topped with toasted bread crumbs
- Seasonal Bavarian Pudding**
Served with butter cookie
- Not Your Fathers Root Bier Float**
With chocolate ice cream and fresh fennel ABV 6%
(Non Alcoholic Version Available)

V for vegetarian
GF for gluten free

Please alert your server
of any food allergies

Consuming raw or undercooked poultry, pork, or beef
may contribute to a risk of foodborne illness.

20% gratuity added to parties of six or more



On Tap

ABV 0.5L

B-Original

5.0% \$7

Classic Czech golden lager with an elegant malt body and a long-lasting, Saaz hop finish.

B-Witte

5.2% \$7

Traditional Belgian style wheat brewed with orange peel and coriander. Full flavored, yet light and balanced.

B-Dark

5.0% \$7

Deep amber in color, this dark lager has the distinctive aroma of roasted malt and spicy hops.

Pilsner Urquell

4.4% \$8

The original pilsner beer from the Czech town of Pilsen. Rich malt and peppery noble hops in perfect balance.

Hofbrau Original

5.1% \$7

This German favorite blends lightly sweet golden malt with fragrant hoppy notes and a crisply bitter finish.

Bayreuther Zwick'l

5.3% \$8

Rustic, copper-colored lager with a sweet, caramel-like body that finishes with just a slight bite.

Schneider Weisse

5.4% \$8

World-class Bavarian wheat beer, with banana and clove aromas, honey-like grain notes, and a light, spicy finish.

Weihenstephan Dunkel

5.3% \$8

This traditional dark wheat beer blends fruity aromas with the chocolatey flavors of rich, roasted malts.

Schofferhofer Grapefruit

3.2% \$7

A 50-50 blend of hefeweizen and fresh grapefruit juice, that's light and refreshing.

Crispin Cider

5.0% \$8

A classic hard apple cider that is fruit-forward, with a fresh, candy apple nose, and a crisp mouth feel.

Rotating Drafts

\$8

A rotating selection of IPA's, Local, and Seasonal brews. (ask your server)

Bottles

Ale

Orval	\$13
Delirium Tremens	\$15
Bosteels Tripel Karmeliet	\$10
Ommegang Rare Vos	\$7
Speakeasy Suds	\$7
BFM Sqaure Root 225	\$15
Westbrook One Claw	\$7
Stillwater Cellar Door	\$7

IPA

Ballast Point Even Keel	\$7
Green Flash West Coast IPA	\$8
Firestone Walker Wookie Jack	\$9

Wheat

Schneider Aventinus	\$13
Allagash White	\$7
1809 Berliner Weisse	\$15
Lagunitas Little Sumpin'	\$7

Lager

Ayinger Celebrator	\$12
Reissdorf Kolsch	\$10
Augustiner Edelstoff	\$8
Erdinger NA	\$7
Stillwater Mono	\$7
Flensburger Dunkel	\$8
Esrtrella Dam Daur	\$7

Porters/Stouts

Bells Kalamazoo Stout	\$7
Great Divide Yetti	\$11
Smuttynose Robust Porter	\$7

Cider/Sour/Lambic

Kopparberg Pear Cider	\$7
Lindemans Kriek	\$15
Rodenbach Grand Cru	\$13
Jolly Pumpkin Oro De Calabaza	\$15
Leipziger Gose	\$12
Vanderghinste Oud Bruin	\$10
Off Color Troublesome	\$7