



{ SNACKS }

- Slav Pickles.....5
- Pickled Eggs.....5
curry spices, beets, cocoa mustard
- Gurkensalat.....5
dill and cucumber salat
- Riesling Sauerkraut.....5
white wine braised cabbage, apple
- German Potato Salad.....5
warm with bacon, whole grain mustard

STARTERS

- Bronwyn Bretzel *spicy horseradish mustard*.....6
- Urnebes *serbian cheese spread, paprika, roasted garlic, toast*.....6
- Radieschen Salat *local radishes, kale, sunflower seeds, orange, buttermilk*.....8
- Placky *potato pancake, haus smoked salmon, grüner sösse*.....9
- Vegdog *chickpea & garlic sausage, bretzel roll, caramelized onions, lemon aioli*.....11
- Brondog *frankfurter, chili, bretzel roll, comté cheese, ketchup, mustard*.....12
- Charcuterie Plate - For Two.....17
cotechino, fried pigs ear, candied bacon, smoked pork loin, smoked kielbasa, haus mustard, toast

HAUS WURST

- Wurst Trio
currywurst, bratwurst, kielbasa, sauerkraut, potatoes.....23
- Wurst Platter
currywurst, bratwurst, kielbasa, krauterwurst, knackwurst, sauerkraut, potatoes.....28

MAINS

- Spätzle
schwabian style noodle, red onion marmalade, baby kale, aged cheddar.....18
add side of cotechino sausage.....6
- Knödel
challah & kale dumpling, bacon roulladen, braised greens, parsnip purée.....20
- Goulash
hungarian style stew, paprika, beef brisket, pork shoulder, bacon, spätzle.....22
- Schnitzel
crispy pork cutlet, creamy mashed potato, hungarian paprika & pepper sauce.....23
- Short Rib Sauerbraten
vinegar braised beef short rib, potato pasta, wild mushroom ragoût, spinach.....24

♡ DINE OUT MENU ♡

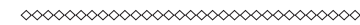
3 Course Prix Fixe Menu for \$28, Beer & Wine pairing for \$15

ADD A BRETZEL \$5

Knoblauch Suppe green garlic soup, sunflower seeds

Charcuterie Plate cotechino, smoked kielbasa, candied bacon, bauernbrot

WINE PAIRING: Riesling, "Clean Slate", Mosel 2016



Giant Currywurst haus made sausage, sauerkraut, bratkartoffeln potatoes

Pierogi sauerkraut, potato & cheddar, squash, brussels sprouts,

Königsteller - For Two 2lb beer braised pork shank Haxe,

frankfurter, bratkartoffeln potatoes, sauerkraut

(\$12 supplement if only one Prix Fixe Menu is ordered)

BEER PAIRING: Pfungstadter, Schwarz, Germany



Apfelstrudel sweet pastry, apples, raisins, whipped cream

Bronwyn's Black Forest Cake chocolate, cherries, whipped cream

+ These menu items may be served raw or undercooked. Consuming raw and undercooked meat, fish, shellfish, poultry and eggs may result in food borne illness, especially if you have an existing medical condition. Please inform your server if you have any allergies or dietary restrictions.

From office lunches to backyard social gatherings to larger corporate events,
parties and weddings, BRONWYN has a catering program that is easily
customizable to your particular needs and
vision for a great party. Pröst!



For catering inquiries...
Please contact Saida Cooper, our Catering Manager
617-702-2737 or catering@bronwynrestaurant.com