



SUNDAY BRUNCH

11am till 3pm



*We kindly ask that parties, please keep their visit to 2 hours.
Twenty percent service charge is added to the bill for the service staff.
Thank you for your understanding!*

Pfannkuchen

cast-iron german pancake, roasted apples, haus slab bacon, maple syrup.....17

Veg Pierogi

cheese, sauerkraut & potato filling, *scrambled eggs, dill crème fraîche, bratkartoffeln, green salat....17

Omelette

spinach, onion & cheddar, bratkartoffeln, green salat +add sausage or bacon \$2.....18

Schnitzel Sandwich

bretzel roll, fried pork cutlet, *fried egg, spicy crème fraîche, gurken, bratkartoffeln, green salat.....19

Potato Rösti

cheddar potato pancake, haus slab bacon, *fried eggs, dill crème fraîche, green salat.....19

Weisswurst & Waffles

haus-made chicken sausage & waffles, *fried eggs, bratkartoffeln, spicy crème fraîche, maple syrup.20

Wurst Teller

2 haus-made sausages, *fried eggs, sauerkraut, bratkartoffeln, green salat.....20

BRUNCH DRINKS

Alarnglocke Coffee with a Kick.....11

Hot Karma Coffee, Beckerovka, Nola Coffee Liquor

Goldielocks Wake Up Girl.....11

Hot Karma Coffee, Barenäger Honey Liquor

Mimosa Brunch Classic.....12

Sparkling Riesling with Orange Juice

Blütig Mara Haus Bloody Mary.....12

Luksusowa Vodka, Hungarian Paprika, Horseradish,
Spiced Tomato Juice, Lemon, Gurken Garnish

BEVERAGES

Karma Coffee Sudbury, MA.....5

Bottomless Cup

Vahdam Tea5

Earl Grey, English Breakfast, Chamomile, Masala Chai,
Himalayan Green, Peppermint, Tumeric-Ginger

Juices4

Cranberry, Apple, Orange, Pineapple, Grapefruit

{ SIDES }

Bronwyn Bretzel (add cheese sauce \$2).....8

Haus Sausage.....7

Haus Slab Bacon.....7

Beet Pickled Eggs.....6

Gurken Salat.....6

Riesling & Apple Sauerkraut.....6

Side Eggs.....6

Waffle.....8

German Chocolate Cake.....10

* 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. 20% SERVICE CHARGE IS ADDED TO ALL CHECKS

WEIN

Sparkling Riesling.....11/44 <i>Henkell, Brut, Rheingau, Germany</i>
Sparkling Rosé, Pinot Noir.....13/52 <i>Fritz Mueller, Rheinhessen, Germany, NV</i>
Riesling.....11/44 <i>Clean Slate, Mosel, Germany, 2018</i>
Grüner Veltliner.....12/48 <i>Stadt Krems, Kremstal, Austria, 2018</i>
Ribolla Gialla (orange wine).....13/52 <i>Krasno, Goriska Brda, Slovenia 2020</i>
Cabernet Sauvignon/Merlot.....13/52 <i>Krasno, Goriska Brda, Slovenia 2018</i>
Zweigelt/Blau Fränkisch/St. Laurent.....13/52 <i>Heinrich, Red Heart Red Cat, Burgenland, Austria, 2017</i>
Pinot Noir.....14/56 <i>Prost, Pfalz, Germany, 2019</i>

COCKTAILS

♥ Nürnberg <i>Spiced Red Wine</i>13 <i>Hot mulled red wine, Polmos Wisniowka Cherry, Cinnamon, Orange</i>
Apfelmacht <i>Spiced Apple Cider</i>13 <i>Hot mulled apple cider, Beckerovka, Cinnamon, Orange</i>
Czech Yourself <i>Haus Negroni</i>12 <i>R. Jelinek Fernet, Gin, Campari, Orange Twist</i>
Frau Fizzy Fig <i>Fruit & Bubbles</i>12 <i>Kleiner Feigling Fig, Sparkling Riesling, Lemon</i>
Liebestrank <i>Love Potion</i>13 <i>Mint-infused Whiskey, Pomegranate Shrub, Ginger Beer, Lime</i>
Szabla <i>Our take on a Manhattan</i>13 <i>Rye Whiskey, Polmos Wisniowka Cherry, Angostura bitters</i>
Honey Bear <i>Bourbon-Gingerale</i>13 <i>Bourbon, Bärenjäger Honey, Gingerale, Black Forest Gummie Bears</i>
Jägerski <i>4 shots of Jägermeister on a Shotski</i>25

SCHNAPPS & LIQUEURS

Underburg, Herbal.....5	Killepitsch, Herbal.....9
Jägermeister, Herbal.....5	Pelinkovac, Herbal.....9
Berentzen, Pear.....7	Zwack, Herbal.....10
Berentzen, Apple.....7	Bistra Slivovitz, Plum.....10
Berenjäger Honey.....7	R. Jelinek, Pear.....12
R. Jelinek Fernet.....8	Schladerer Kirschwasser.....12
Beckerovka, Cinnamon.....8	Schladerer Himbeergeist.....12
Kleiner Feigling, Fig.....8	

BIER



WEIHENSTEPHANER, LAGER, *Freising, Germany 5.8%*
PINT / 8 LITER / 15 BOOT / 32

Stormalong, "Red Skies" Passionfruit & Hibiscus Cider Sherborn, MA 5.8%.9
Lemke Berlin, "Budike" Berliner Weisse, Rasp. Sour Berlin 4%.....12
Jever, Pilsner Jever, Germany 4.9%.....9
Paulaner, Gold Munich, Germany 6.0%.....9
Erdinger, Hefe-Weizen Munich, Germany 5.5%.....10
Ten Bends, "Green Fountains" IPA Hyde Park, VT 7.2%.....10
Paulaner, Oktoberfest Marzen Bier Munich, Germany 6.0%.....9
Köstritzer, Schwarzbier Thüringen, Germany 4.8%.....9
Ettaler "Curator" Doppelbock Ettal, Germany 9.0%.....12

BOTTLES & CANS

♥ Mystery Beer <i>-16oz.can A Surprise Everytime!</i>8
Zero Gravity, "Rescue Club" Pilsner Burlington, VT (non-alcoholic) 12oz.....6
Glutenberg, "White" (gluten-free) Montréal, Canada 4.5% 16oz.....9
White Birch, Pomegranate & Blueberry Sour Nashua, NH 5.5% 16oz.....9
Night Shift Brewing, "Pink Drink" Fruit Punch Seltzer Everett, MA 6% 12oz.11
Schöffelhofer, Grapefruit Hefeweizen München, Germany 2.5% 16oz.....8
Bayerischer, Leipziger Gose Leipzig, Germany 4.6% 12oz.....15
Dortmunder Actien Brauerei, "DAB" Lager Dortmund, Germany 5.4% 16oz.....8
Uerige, Altbier Düsseldorf, Germany 4.7% 11.2oz.....11
Andescher, Weissbier Hell Andeschs, Germany 5.5% 16.9oz.....11
Zyweic, Baltic Porter Ciesn, Poland 9.5% 16oz.....11
Weltenburger Kloster, Barock Doppelbock Kelheim, Germany 4.7% 12oz..... 10
Schneider, "Aventinus" Weizen-Doppelbock München, Germany 8.2% 16oz.....17
Aecht Schlenkerla, Oak Smoke Bamberg, Germany 8% 16oz.....17