



WELCOME TO BRONWYN!

Due to our dining restrictions, we kindly ask that parties keep their visit to 2 hours.

Twenty percent service charge is added to every bill for the service staff.

Thank you for your understanding!



{ SNACKS }

Bronwyn Bretzel <i>spicy horseradish mustard (add cheese sauce \$2)</i>	8
Pickled Eggs <i>beets & curry spices, spicy horseradish mustard</i>	6
Gurkensalat <i>dill & cucumber salad</i>	6
Riesling Sauerkraut <i>white wine braised cabbage & apples</i>	6
German Potato Salad <i>warm with bacon & whole grain mustard</i>	6
Rotkohl <i>braised red cabbage with bacon</i>	6
Bratkartoffeln <i>Potatoes crispy fried potatoes</i>	7
Haus-Made Sausage <i>served with spicy horseradish mustard</i>	7
Snack Pack <i>gurken, sauerkraut, potato salad, pickled eggs</i>	19
Charcuterie Plate - For Two.....	19
<i>smoked kielbasa, blutwurst, candied bacon, chicken liver mousse, toast</i>	

+ 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 WILL BE ADDED TO ALL CHECKS.

♡ MENU ♡

3 Courses, \$38 Per Person

Cesar Salat \$10
romaine, bretzel croutons, parmesan cheese

Veg Pierogi \$10
potato, cheese, sauerkraut & spinach filling, dill crème fraîche

Reibekuchen \$11
potato pancake, apple sauce, dill crème fraîche, horseradish



Spätzle \$22
*handmade schwabian style noodles with spinach & aged cheddar
+ add side of sausage \$6*

Brondog \$22
footlong frankfurter, chili, cheese, ketchup, mustard, bretzel roll, potatoes

Bronburger \$23
*local beef & pork belly burger, slab bacon, aged cheddar, sauerkraut,
ketchup, mustard, bratkartoffeln potatoes*

Schnitzel \$26
*crispy pork cutlet, german potato salad with bacon,
haus-made mushroom crème sauce*

Wurst Trio \$26
three haus-made sausages, sauerkraut, bratkartoffeln potatoes

Sauerbraten \$27
vinegar braised beef brisket, red cabbage with bacon, black cherry bbq sauce

Königsteller \$44
*(serves two people or \$18 supplement for one person)
2 lb beer braised pork shank Haxe, haus sausage, sauerkraut, bratkartoffeln potatoes
(please allow 20 minutes for preparation)*



German Apfel Kuchen \$8
Traditional German apple cake, creme anglaise, whipped cream

Schokoladenmousse \$8
chocolate mousse, black cherries, whipped cream

WEIN

Sparkling Riesling.....	10/40
<i>Henkell, Brut, Rheingau, Germany, NV</i>	
Sparkling Rosé, Pinot Noir.....	13/52
<i>Szeigetí, Burgenland, Austria</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 2018</i>	
Pinot Noir.....	13/52
<i>Hex Vom Dasenstein, Baden, Germany, 2018</i>	
Blau Fränkisch.....	14/56
<i>Heidi Schrok, Ried Kulm, Burgenland, Austria, 2018</i>	

COCKTAILS

Gin Radler <i>Summer Shandy With a Kick</i>	11
<i>Citadelle Gin, Steigl Grapefruit Radler</i>	
Spritzig <i>Summer Spritz</i>	12
<i>Aperol, Sparkling Riesling, Soda Water, Orange Slice</i>	
Czech Yourself <i>Haus Negroni</i>	12
<i>R. Jelinek Fernet, Citadelle Gin, Campari, Orange Twist</i>	
Frau Fizzy Fig <i>Fruit & Bubbles</i>	12
<i>Kleiner Feigling Fig, Sparkling Riesling, Lemon</i>	
Szabla <i>Our take on a Manhattan</i>	13
<i>Old Overholt Rye Whiskey, Polmos Wisniowka Cherry, Angostura bitters</i>	
Jägerski <i>4 shots of Jägermeister on a Shotski</i>	25

HOT COCKTAILS

♥ Nürnberg <i>Glühwein 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>	

♥ BIER ♥

HAUS BIER

WEIHENSTEPHANER, Lager Bier, *Freising, Germany* 5.1%
PINT / 8 LITER / 15 2 LITER BOOT / 32

Steigl, Grapefruit Radler Salzburg, <i>Austria</i> 2.5%.....	8
Stormalong, "Red Skies at Night" Cider, <i>Sherborn, MA</i> 5.8%.....	9
Fore River Brewery, "Preble", <i>Rasp. Kettle Sour Portland, ME</i> 4%.....	12
Bitburger, Premium Pilsner <i>Bitburg, Germany</i> 4.7%.....	9
Brauerei Früh, Kölsch <i>Köln, Germany</i> 4.8%.....	10
Zero Gravity, "Conehead" IPA <i>Burlington, VT</i> 5.7%.....	11
Erdinger, Hefe-weizen <i>Munich, Germany</i> 5.5%.....	10
Köstritzer, Schwarzbier <i>Thüringen, Germany</i> 4.8% 16oz.....	10
Einbecker "Winter Bock" Doppelbock <i>Einbeck</i> 8.0%.....	11

BOTTLES & CANS

♥ Mystery Beer - A Surprise Everytime! 16oz.....	7
Far from the Tree "Nova" Hopped Cider <i>Salem, MA</i> 8%.....	11
White Birch, Berliner Weisse, Black Cherry Sour <i>Nashua, NH</i> 5.5% 16oz..	9
Bayerischer, Leipziger Gose, <i>Leipzig, Germany</i> 4.6% 12oz.....	15
Flensberger, "Gold" Dortmund Lager <i>Flensburg, Germany</i> 4.8% 11.2oz...	8
Aecht Schlenkerla, Helles Lagerbier <i>Bamberg, Germany</i> 4.3% 16oz.....	13
Zyweic, IPA <i>Ciesn, Poland</i> 5.0% 16oz.....	9
Paulaner, "Salvator" Doppelbock <i>Munich, Germany</i> 7.6% 11.2oz.....	10
Aecht Schlenkerla, Oak Smoke <i>Bamberg, Germany</i> 8% 16oz.....	17
Schneider Weisse, "Aventinus" Weizen-Doppelbock <i>Germ.</i> 8.0% 16oz.	14

SCHNAPPS & LIQUEURS

Underburg.....	5
Jägermeister.....	5
R. Jelinek Fernet.....	8
Bistra Slivovitz, Plum.....	10
Schladerer Kirschwasser, Cherry.....	12
Schladerer Himbeergeist, Raspberry.....	12
Kammer Williams, Pear.....	12
Purkhart Blume Marillen, Apricot.....	14
Zirbenz, Stone Pine Liqueur of the Alps.....	15