



{ SNACKS }

Slav Pickles.....	5
Pickled Eggs.....	5
<i>curry spices, beets, cocoa mustard</i>	
Gurkensalat.....	5
<i>dill and cucumber salat</i>	
Riesling Sauerkraut.....	5
<i>white wine braised cabbage, apple</i>	
German Potato Salad.....	5
<i>warm with bacon, whole grain mustard</i>	
Rotkohl.....	5
<i>braised red cabbage, brown sugar, bacon</i>	

STARTERS

Bronwyn Bretzel <i>spicy horseradish mustard</i>	6
Urnebes <i>serbian cheese spread, paprika, roasted garlic, toast</i>	6
Cäsarsalat <i>romaine, sunflower seeds, parmesan, bretzel croutons</i>	8
Placky <i>potato pancake, smoked salmon, grüner sösse</i>	9
Vegdog <i>chickpea & garlic sausage, tomato, cuc, pickled onion, dill crème fraîche</i>	11
Brondog <i>frankfurter, chili, bretzel roll, comté cheese, ketchup, mustard</i>	12

HAUS WURST

♥ ALL OF OUR SAUSAGES ARE HANDMADE IN HOUSE, FROM 100% PASTURE GRAZING PORK OR BEEF, RAISED HUMANELY WITHOUT ANTIBIOTICS OR GROWTH HORMONES

Wurst Trio <i>currywurst, kielbasa, bratwurst, sauerkraut, potatoes</i>	23
Wurst Platter <i>currywurst, kielbasa, bratwurst, krauterwurst, blutwurst, sauerkraut, potatoes</i>	28

MAINS

Bronburger <i>local beef & pork belly burger, bacon, comté cheese, sauerkraut, bretzel bun, gurken, ketchup, mustard, potatoes (add farm egg \$2)</i>	17
Spätzle <i>schwabian style noodle, red onion marmalade, baby kale, aged cheddar</i>	18
<i>add side of krauterwurst sausage</i> 6	
Buttermilk Fried Chicken Sausage <i>creamy mashed potato, paprika cole slaw, grüner sösse</i>	22
Schnitzel <i>crispy pork cutlet, creamy mashed potato, hungarian paprika & pepper sauce</i>	23
Sauerbraten <i>vinegar braised beef brisket, halusky potato pasta, black cherry bbq sauce</i>	24

♥ DINE OUT MENU ♥

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

ADD A BRONWYN BRETZEL FOR \$5

Summer Corn Suppe succotash, sunflower seeds, basil

Charcuterie Plate cotichino, candied bacon, fried pig ears

WINE PAIRING: Rosé, Pinot Noir, Kruger Rumpf, Nahe 2017



Giant Knackwurst haus made sausage, sauerkraut, bratkartoffeln potatoes

Veg Pierogi cheddar, potato & sauerkraut filling, paprika cole slaw, grilled pineapple, grüner sösse

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: Hofbrau, Hefe Weisse, Munich



Apfelstrudel sweet pastry, apples, raisins, buttermilk whipped cream

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