



## { SNACKS }

- Pickled Eggs ..... 5  
*curry spices & beets, cocoa mustard*
- Gurkensalat ..... 5  
*cucumber & dill salad*
- Riesling Sauerkraut ..... 5  
*white wine braised cabbage & apple*
- German Potato Salad ..... 5  
*warm with bacon & whole grain mustard*
- Paprika Cole Slaw ..... 5  
*napa cabbage, hungarian paprika, vinegar*
- Bratkartoffeln Potatoes ..... 5  
*pork fat fried potatoes*

## STARTERS

- Bronwyn Bretzel *spicy horseradish mustard* ..... 6  
*add side of cheese sauce* ..... 2
- Urnebes *serbian cheese spread, paprika, roasted garlic, toast* ..... 6
- Cesar Salat *romaine, bretzel croutons, parmesan* ..... 8
- Reibekuchen *potato pancake, apple sauce, crème fraîche* ..... 9
- Vegdog *chickpea wurst, tom, cuc, onion, lemon aioli, dill crème fraîche, bretzel roll* ..... 11
- Brondog *frankfurter, chili, comté cheese, ketchup, mustard, bretzel roll* ..... 12
- Charcuterie Plate - For Two ..... 17  
*smoked kielbasa, fried beef tongue, cotechino, candied bacon, duck liver mousse,*

## HAUS WURST

- Footlong Bratwurst  
*giant bratwurst, sauerkraut, potatoes* ..... 19
- Wurst Trio  
*currywurst, kielbasa, bratwurst, sauerkraut, potatoes* ..... 23
- Wurst Platter  
*currywurst, kielbasa, bratwurst, blutwurst, krauterwurst, sauerkraut, potatoes* ..... 28

## MAINS

- Bronburger  
*local beef & pork belly burger, haus bacon, comté cheese, sauerkraut, bretzel bun, gurken, ketchup, mustard, potatoes (add farm egg \$2)* ..... 17
- Spätzle  
*schwabian style noodle, red onion marmalade, baby kale, aged cheddar* ..... 18  
*add side of krauterwurst sausage* ..... 6
- Veg Pierogi  
*potato, cheese, kraut & spinach filling, paprika cole slaw, grüner sösse* ..... 21
- Knödel  
*bread and braised pork dumpling, mushroom cream, saurkraut, sautéed spinach* ..... 22
- Goulasch  
*hungarian paprika soup, pork, beef, bacon, spatzle noodles* ..... 22
- Schnitzel  
*crispy pork cutlet, creamy mashed potato, hungarian paprika & pepper sauce* ..... 23

- Königsteller - For Two  
*2 lb pork shank Haxe, haus bacon, frankfurter sausage, potatoes, sauerkraut* ..... 45  
*(please allow 20 minutes for preparation)*

### VALENTINE'S DAY MENU

3 Course Prix Fixe Menu for \$45, Beer & Wine Pairing for \$15

#### Salmon Salat

*beet cured salmon, endive, faro, blood orange vinaigrette*

WINE PAIRING: Sparkling Sauvignon Blanc



#### Entenbrust

*duck breast, potato pasta, spinach, mushroom, cream*

BEER PAIRING: Flensberger Dunkel



#### Erdbeerkuchen

*strawberry tart, vanilla bavarian cream, chocolate sauce, 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.