BAR BITES

Totkes\$6 Latkes? Or tater tots? Either way, they're delicious! With apple chutney and horseradish sour cream.
Schnitzel Puffs\$7 Like hushpuppies, but with a sausage surprise in the center. Served with remoulade dipping sauce.
Empamosas\$8 If the empanada and samosa had a lovechild sweet potato, black bean, spinach, corn in a crispy crust. Mint-cilantro dipping sauce.
Pickle Trio
Salmon Toasts
Cabbage Pancakes
Bavarian Soft Pretzel\$6 You know these. You love these. House beer-cheese sauce and mustard.
SHAREABLE PLATES
Three Meat\$13 Local cured meats, house-made braunschweiger, pickled veggies, sweet red kraut, house mustards, baguette slices.
Three Cheese\$13 Local cheeses, nuts, seasonal fruit jam, honey, house-made crackers.
All Six!\$19 All the meats. All the cheeses.

And all the good stuff that goes with them.

Chips & Dips.....\$12
House-Made chips with three dips (herbaceous

white bean, Lake Superior smoked fish, and house

Just The Wurst......\$16

Two sausages (bun-less), mashed potatoes,

German potato salad, red kraut, sauerkraut,

....whew! No substitutions, please.

house beer cheese sauce, mustard, and pickles

beer cheese dips).



SAUSAGE CENTRAL

House-made, served on Brick Oven Bakery buns. Choice of house chips or greens with house beersalmic vinaigrette. Substitute one of our sides instead for +\$3. Bratwurst......\$10 Sauerkraut, beer-braised onions, GF? No bun. mashed potatoes on the side. Chorizo.....\$10 Caramelized onions, avocado crema, cilantro. GF? No bun, arroz verde on the side. Italian.....\$10 Marinara, sautéed onions and peppers, Parmesan. GF? No bun, polenta on the side. Polish Kielbasa.....\$10 Beer cheese sauce, sweet red kraut. GF? No bun, mustard mashed potatoes on the side. VeganWurst......\$12 Made for us by the Herbivorous Butcher. Italian or brat veganwurst, choice of two toppings. GF? No bun, arroz verde on the side.

SWEETS

Perfect with an IPA.

Killer Brownies\$	6
Dark chocolate, coffee, almond.	
Baked Apple\$	6
Puff pastry, butter-cinnamon stuffed,	
salted caramel sauce.	
Carrot Cake\$	6
Three layers of yum, cream cheese frosting.	

LUNCH-ISH ALL DAY

Banh Mi\$11 Grilled chicken breast, pickled veggies, cilantro, sriracha mayo, baguette. Vegan? Sub tempeh.
Hot Ham and Brie\$12 Thinly sliced ham, brie, fig jam, aioli, caramelized onions, arugula, baguette.
The Field Salad\$12 Mixed greens, romaine, ham, turkey, local duck egg, Gouda, cheddar, tomato, onions, house Green Goddess.
The BLT Salad\$11 Romaine, bacon, tomatoes, croutons, cucumbers, house Ranch.
The Tanzenwald\$10 Mixed greens, spinach, goat cheese, candied pecans, red onions, beets, house beersalmic vinaigrette. Add Salmon +\$5 Add grilled chicken or tempeh +\$3.
Momma Bell's Chicken Noodle Soup\$6/\$3 Not your usual chicken soup. Momma Bell liked to get a little crazy with her spices. And the noodles? They're rice! So gluten-free is a yes.
SIDES
Spaetzle\$6 Teeny German-style noodles. Gouda cheese or garlicky brown-butter sage sauce.
Fried Brussel Sprouts\$6

Mashed Potatoes\$4

Crispy-fried, sweet apple cider vinaigrette,

Seasonal Roasted Veggies\$6 Local veggies, house beersalmic vinaigrette.

Dee Dee's Potato Salad......\$6
A twist on the original, warm and snappy.

bacon or walnuts.

With or without bacon.

Creamy buttery goodness.

KUDOS TO OUR LOCAL PRODUCERS
Brick Oven Bakery, CannonBelles, Caves of Faribault,
Graise Farm, Homestead Honey Farm,
Living Greens Farm, Mainstreet Project, Nerstrand
Meats & Catering, Open Hands Farm, Seeds Farm,
Seven Songs Farm, Shepherds Way, Singing Hill
Goat Dairy, Spring Wind Farm, Tempeh Tantrum,
Valley Natural Meats, and Waxwing Farm