

# Guglhupf

## BRUNCH

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<b>eggs benedict</b>	8.95
classic poached eggs over westphalian ham with hollandaise served on brioche with seasonal fruit	
<b>eggs arnold</b>	8.95
spinach, artichoke, and tomato topped with poached eggs & hollandaise served on brioche with seasonal fruit	
<b>scrambled eggs</b>	5.25
three farm fresh latta eggs, scrambled & served with seasonal fruit and sliced baguette	
<b>farmer's omelette</b>	7.25
with house made country sausage, emmenthaler cheese & caramelized onions, served with seasonal fruit and sliced baguette	
<b>chef's omelette</b>	6.75
mushrooms, leeks and gruyere cheese served with seasonal fruit and sliced baguette	
<b>frittata</b>	6.75
changes daily, served with seasonal fruit and sliced baguette	
<b>bircher muesli</b>	5.25
swiss specialty made with oats, apples, banana, berries, yogurt, honey, a hint of cinnamon, served with seasonal fruit	
<b>granola and fresh fruit plate</b>	6.75
house-made with oats, almonds, golden raisins & honey served with milk or yogurt, and fresh seasonal fruit	
<b>breakfast cheese plate</b>	6.75
st. andre cheese w/ seasonal fruit and an assortment of breads	
<b>grilled nutella</b>	5.75
nutella on rustic house bread grilled and served with seasonal fruit	
<b>buttermilk pancakes</b>	6.95
topped with sautéed apples & real maple syrup	

### SOUPS

soups change daily 3.50 / 5.00

### SMALL PLATES

<b>alsatian potato leek torte</b>	6.50
sliced potatoes layered with fresh herbs, leeks & cave-aged gruyere cheese, with a small green salad	
<b>schnitzel</b>	7.50
breaded pork cutlets, pan-fried and served with a small green salad and lemon wedges	
<b>smoked salmon</b>	8.50
with hard-boiled egg, cornichons, capers, red onion and lemon aioli	

### SHARING PLATTERS

#### SERVED WITH BREAD BASKET

<b>wurstplatte-charcuterie plate</b>	10.50
a selection of sliced artisanal meats and sausages served with gruyere cheese, hard-boiled egg, house-made pickles and mustards	
<b>käseplatte-cheese assortment</b>	10.50
a selection of three cheeses served with marcona almonds, house compote, and dried figs (ask for today's selections)	

### EXTRA SIDES

• applewood smoked bacon	4.00
• house made country sausage	4.00
• bread basket	

we appreciate our local vendors and fellow artisans for their support.  
thank you to: cane creek farm, lyon farms, blue crown farms, latta egg ranch, four leaf farms, goat lady dairy

### GRILLED PANINI SANDWICHES

#### SERVED WITH CHOICE OF SIDE

#### SUBSTITUTE A CUP OF SOUP FOR 1.00

<b>turkey, brie and apple chutney</b>	7.75
house-roasted turkey with a cranberry-apple chutney and brie on rustic house bread	
<b>french dip</b>	8.25
warm house-roasted beef with caramelized onions and melted provolone on baguette served au jus	
<b>ham &amp; cheese</b>	7.50
westphalian ham with emmenthaler cheese on rustic house bread	
<b>reuben</b>	8.75
slow-cooked corned beef with house-braised sauerkraut, emmenthaler cheese and russian dressing on jewish rye	
<b>grilled eggplant</b>	7.50
with tomato confit, fresh mozzarella, pickled red onion & fresh herbs on rustic house bread	

### COLD SANDWICHES

#### SERVED WITH CHOICE OF SIDE

#### SUBSTITUTE A CUP OF SOUP FOR 1.00

<b>roasted turkey</b>	7.50
house-roasted turkey with cucumber, watercress, and fresh basil aioli on whole wheat	
<b>grilled chicken club</b>	8.75
with bacon, lettuce, tomato and basil mayo on rustic house	
<b>roasted beets</b>	7.50
sweet roasted beets, arugula, blue cheese spread and toasted walnuts on rustic house bread	
<b>seared tuna</b>	11.95
yellowfin tuna seared medium rare with olive tapenade and roasted peppers on toasted rustic house bread	

### SALADS

#### SERVED WITH BREAD BASKET

<b>nicoise</b>	11.95
yellowfin tuna, seared medium rare and served with a salad of baby greens, house-roasted peppers, capers, red onion, nicoise olives, green beans and an egg	
<b>traditional caesar salad</b>	6.95
with hearts of romaine, kalamata olives, herbed crostini and shaved grana padano	
• add grilled chicken breast	3.00
<b>mediterranean</b>	7.95
baby greens with house-roasted peppers, red onion, kalamata olives, feta, cucumbers and tomato tossed in a lemon-herb vinaigrette	
• add grilled chicken breast	3.00

### SANDWICH SIDES 4.00

- southern german potato salad (made with beef broth)
- cucumber salad with dill yogurt dressing
- cabbage slaw
- tossed green salad w/ balsamic vinaigrette
- cup of soup (as sandwich side) add 1.00

### KIDS MENU (10 AND UNDER)

• ham and cheese	4.50
• grilled cheese or grilled nutella	4.00
• single pancake with apples	2.75
• granola and yogurt	3.50
• seasonal fruit	3.50