

Guglhupf

BRUNCH

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

SMALL PLATES

soups changes daily	4.00
alsatian potato leek torte	6.25
sliced potatoes layered with fresh herbs, leeks & cave-aged gruyere cheese, with a small green salad	
schnitzel	7.25
breaded pork cutlets, pan-fried and served with a small green salad and lemon wedges	
smoked salmon	6.50
with hard-boiled egg, cornichons, capers, red onion and lemon aioli	

SHARING PLATTERS

SERVED WITH BREAD BASKET

wurstplatte-charcuterie plate	10.50
a selection of sliced artisanal meats and sausages served with gruyere cheese, hard-boiled egg, house-made pickles and mustards	
kaseplatte-cheese assortment	10.50
a selection of three cheeses served with marcona almonds, house compote, and fresh berries (ask for today's selections)	

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, giacomo's, goat lady dairy

HOT SANDWICHES

SERVED WITH SIDE

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

COLD SANDWICHES

SERVED WITH SIDE

roasted turkey	7.50
house-roasted turkey with cucumber, watercress, and fresh basil aioli on whole wheat	
grilled chicken club	7.95
With bacon, lettuce, tomato and basil mayo on rustic house	
roasted beets	7.50
sweet roasted beets, arugula, blue cheese spread and toasted walnuts on rustic house bread	
seared tuna	10.25
yellowfin tuna seared medium rare with olive tapenade and roasted peppers on toasted rustic house bread	

SALADS

SERVED WITH BREAD BASKET

nicoise	10.95
yellowfin tuna, seared medium rare and served with a salad of baby greens, house-roasted peppers, capers, red onion, nicoise olives, green beans and egg	
traditional caesar salad	6.95
with hearts of romaine, kalamata olives, herbed crostini and shaved grana padano	
• add grilled chicken breast	3.00
mediterranean	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

EXTRA SIDES

- applewood smoked bacon 4.00
- house made country sausage 4.00
- bread basket 2.50

KIDS MENU (10 AND UNDER)

- ham and cheese 4.50
- grilled cheese 4.00
- grilled nutella 4.00
- granola and yogurt 3.50
- seasonal fruit 3.50