

Guglhupf

DINNER

SOUPS OF THE DAY | cup 3.50 | bowl 5 |

SALADS

- mixed greens with radish, local cucumbers, goat cheese, red wine vinaigrette 6
- caesar salad with romaine, kalamata olives, shaved grana padano, lemon and herbed crostini
anchovies available upon request 7
- wild mushroom salad with frisee, mixed greens, grilled red onions, herbed croutons,
shaved grana padana and a sherry-shallot vinaigrette 8
- grilled bosc pear salad with speck, maytag blue cheese, mixed greens, walnuts
and an apricot local honey vinaigrette 8
- pan fried oyster salad with local baby red romaine lettuce, lardon,
fried onions and a creamy tarragon dressing 10

SMALL PLATES

- sauté of chanterelle mushrooms, served over herb spätzle,
topped with a poached egg and shaved grana 10
- house cured rabbit leg confit with bitter greens, roasted local baby turnips
and a lingonberry sauce 10
- mussels steamed in riesling with shaved fennel, tomato confit,
new potatoes, garlic, fresh herbs and butter 11
- käseplatte: a selection of international and local artisanal cheeses paired with house compote, marcona
almonds and dried figs | served with bread basket 12
- wurstplatte: a selection of sliced artisanal meats and house made sausages, cave aged
gruyère, hard boiled egg, house made pickles and mustards | served with bread basket 12

ENTREES

- wiener schnitzel: traditional all natural pork cutlet, breaded and pan fried served with
parsleyed new potatoes, sautéed market vegetables and lemon wedges 17
- herb roasted local chicken with cheese spätzle, market vegetables and pan jus 17
- swabian ribeye: 12 oz hand cut angus ribeye, pan roasted with parsleyed new potatoes,
market vegetables, fried onions and house made worcestershire sauce 22
- house made sausage plate with stewed lentils, braised red cabbage, pickles, and mustard 17
- pan seared sea scallops served with a local kohlrabi puree, sautéed local swiss chard,
oyster mushrooms and a herb beurre blanc 22
- maultaschen: filled with new potatoes, porcini mushrooms and roasted garlic
with an herbed sherry cream sauce 16
- slow braised all natural pork shank with potato dumplings, market vegetables
and a whole grain mustard pan sauce 19
- house made noodles tossed with a sauté of foraged and cultivated mushrooms, balsamic red onions,
arugula, fresh herbs and a white wine cream sauce topped with shaved grana 16
- market fish | please ask server for today's selection
- vegetable plate | choice of four sides 15

SIDES | 4 |

- sautéed seasonal vegetables | spätzle | parsleyed new potatoes
potato dumplings | braised red cabbage | lentils

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

(gratuity added to parties of 6 or more)

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