

Guglhupf

DINNER

SOUPS OF THE DAY | 4 |

SALADS

- house greens with cucumber, local cherry tomatoes, red onion and herbed red wine vinaigrette 5
local heirloom tomatoes with sweet corn relish, grilled red onions, fresh mozzarella, basil and extra virgin olive oil 8
- caesar salad with romaine, kalamata olives, shaved grana padano, lemon and herbed crostini anchovies available upon request 6
- roasted baby beet salad with local bibb lettuce, grilled green onions, candied walnuts and a creamy roquefort dressing 7
- local blueberry salad: early summer salad with baby greens, hazelnuts, carrots, goat cheese toast points and blueberry-balsamic vinaigrette 7

SMALL PLATES

- house smoked trout filet with dilled potato and pickled cucumber salad, hard boiled egg, and rye crackers 9
- alsatian potato-leek torte: sliced potatoes, layered with leeks, fresh herbs and cave-aged gruyere paired with a petite green salad 8
- potato latkas with house-cured salmon gravlox, fromage blanc, watercress, capers, and red onion 9
- house terrine with lingonberry compote, house pickles, mustards, and house bread 8
- grilled lamb chops with kohlrabi slaw, arugula, and sungold tomato vinaigrette 11
- sautéed veal sweetbreads with mushrooms, westphalian ham, little tomatoes, bitter greens, and a sherry cream sauce 10
- mussels steamed with riesling, spicy hungarian sausage, cherry tomatoes, and a lemony herb butter | served with baguette 11
- käseplatte: a selection of international and local artisanal cheese paired with house compote, marcona almonds and fresh berries | served with bread basket 12
- wurstplatte: a selection of sliced artisanal meats and sausages served with gruyère cheese, 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 bratkartoffeln, sautéed market vegetables and lemon wedges 16
- herb-roasted local chicken with seasonal vegetables, spätzle and pan jus 15
- grilled angus new york strip with bratkartoffeln, sautéed summer squash, and a green peppercorn pan sauce 20
- house cut noodles tossed with a sauté of local squash, peppers, and eggplant in a light tomato sauce and topped with shaved grana padana 15
- slow-braised beef short ribs with potato dumplings and market vegetables 20
- pan-seared scallops wrapped in westphalian ham with little roasted potatoes and early summer succotash 20
- maultaschen: filled with goat cheese, grilled eggplant, pinenuts, and balsamic roasted onions, topped with a tomato-basil cream sauce and arugula 16
- market fish | please ask server for today's selection
- vegetable plate | choice of 4 sides 14

SIDES | 4 |

- | sautéed seasonal vegetable | spätzle | succotash | kohlrabi slaw |
| bratkartoffeln | potato dumplings | dilled potato and pickled cucumber salad |

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, giacomo's, goat lady dairy, four leaf farm
(gratuity may be added to the bill)