

# Guglhupf

## LUNCH

### SOUP

change daily 3.50 / 5.00

#### GRILLED PANINI SANDWICHES

SERVED WITH SIDE DISH

SUBSTITUTE A CUP OF SOUP FOR 1.00

- ✦ **turkey, brie and apple chutney** 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
- ✦ **avocado & poblano** 7.50  
avocado, local tomato, lettuce, roasted poblano peppers and chipotle mayo on rustic house
- ✦ **grilled ham & cheese** 7.50  
westphalian ham with emmenthaler cheese on rustic house bread
- reuben** 8.75  
slow-cooked corned beef with house-braised sauerkraut, emmenthaler cheese and russian dressing on jewish rye
- ✦ **grilled eggplant** 7.50  
with tomato confit, fresh mozzarella, pickled red onion & fresh herbs on rustic house bread

#### COLD SANDWICHES

SERVED WITH SIDE DISH

SUBSTITUTE A CUP OF SOUP FOR 1.00

- ✦ **roasted turkey** 7.50  
house-roasted turkey with cucumber, watercress, and basil aioli on whole wheat
- grilled chicken club** 8.75  
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** 11.95  
yellowfin tuna seared medium rare with olive tapenade and roasted peppers on toasted rustic house bread
- ✦ **house roasted lamb** 8.95  
arugula, tomato and mint yogurt sauce
- ✦ denotes available as a **half sandwich** 5.95  
served with choice of side

#### 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

- bread basket 2.50
- cup soup (as sandwich side) 1.00
- cup fruit (as sandwich side) 1.50

### SALADS

SERVED WITH BREAD BASKET

- bosc pear salad** 8.00  
grilled bosc pear salad with speck, maytag blue cheese, mixed greens, walnuts and an apricot local honey vinaigrette
- niçoise** 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 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
- large house greens** 6.50  
with cucumber, radish, red onion and a herbed red wine vinaigrette

### SMALL PLATES

- alsatian potato leek torte** 6.50  
sliced potatoes layered with fresh herbs, leeks & cave-aged gruyere cheese, with a small green salad
- frittata** 6.75  
changes daily
- house-made bratwurst** 8.00  
grilled bratwurst on a brezel sub roll with house-braised sauerkraut and mustard served with choice of side
- schnitzel** 7.50  
breaded pork cutlet, pan-fried and served with a small green salad and lemon wedges
- smoked salmon** 8.50  
with hard-boiled egg, cornichons, capers, red onions

### SHARING PLATTERS

SERVED WITH BREAD BASKET

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

### 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

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