

# Guglhupf

## LUNCH

### SOUP

changes daily 4.00

### HOT SANDWICHES

#### SERVED WITH SIDE OR CUP OF SOUP

**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 tomato & cheese** 7.25

gruyere cheese and local heirloom tomato sandwich on our rustic house bread

**grilled ham & cheese** 7.50

westphalian ham with emmenthaler cheese on rustic house bread

**reuben panini** 8.75

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 OR CUP OF SOUP

**roasted turkey** 7.50

house-roasted turkey with cucumber, watercress, and fresh 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** 10.25

yellowfin tuna seared medium rare with olive tapenade and roasted peppers on toasted rustic house bread

**the blt** 7.50

applewood smoked bacon, bibb lettuce, local heirloom tomato and basil aioli on toasted brioche

**half sandwich & cup of soup or green salad** 5.95

(excluding reuben, chicken club, tuna or french dip)

### SMALL PLATES

**alsatian potato leek torte** 6.25

sliced potatoes layered with fresh herbs, leeks & cave-aged gruyere cheese, with a small green salad

**frittata** 5.25

changes daily

**bratwurst** 7.50

grilled bratwurst on a brezel sub roll with house-braised sauerkraut and mustard served with choice of side

**schnitzel** 7.50

breaded pork cutlets, pan-fried and served with a small green salad and lemon wedges

**smoked salmon** 7.00

with hard-boiled egg, cornichons, capers, red onion and lemon aioli

### SALADS

#### SERVED WITH BREAD BASKET

**local heirloom tomatoes** 9.00

with sweet corn relish, grilled red onions, fresh mozzarella, basil and extra virgin olive oil

**nc shrimp salad** 9.50

on bibb lettuce with radicchio, small local tomatoes, house-made rye crackers and green goddess dressing

**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 hard-boiled 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 small local tomatoes, cucumber, shaved radish, red onion and herbed red wine vinaigrette

### 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

### SIDES 4.00

- southern german potato salad (made w/ with beef broth)
- cucumber salad with dill yogurt dressing
- cabbage slaw
- tossed green salad w/ balsamic vinaigrette
- 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

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

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