

Guglhupf

VALENTINES DINNER

SOUP OF THE DAY

lobster bisque 8

SALADS

- house greens with cucumber, shaved raddish, red onion and herbed red wine vinaigrette 5
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
grilled bosc pear salad with speck, mixed greens, endive, maytag blue cheese, spiced walnuts
and a local honey-apricot vinaigrette 8

SMALL PLATES

- ½ dozen bluepoint oysters on the half shell 8
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
seared hudson valley foie gras with chestnut spätzle, bitter greens and huckleberry-port reduction 12
grilled south carolina quail with spätzle, wild mushroom sauce, and local arugula 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 cheese paired with house compote,
marcona almonds and dried figs | 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
parslied new potatoes, sautéed market vegetables and lemon wedges 16
herb-roasted local chicken with seasonal vegetables, spätzle and pan jus 15
swabian ribeye: 12 oz hand-cut angus ribeye, pan-roasted with parsleyed new potatoes,
fried onions and a red wine and cream pan sauce 21
house cut noodles tossed with a sauté of foraged and cultivated mushrooms, swiss chard, shallots,
garlic and tossed in a white wine cream sauce with fresh herbs | topped with shaved grana padano 15
slow-braised beef short ribs with potato dumplings and market vegetables 20
pan roasted duck breast with potato dumplings, grilled asparagus and huckleberry sauce 24
sausage plate: 2 grilled sausages with warm potato salad, red cabbage, house pickles and mustard
please ask server for today's sausage selections 15
maultaschen: filled with butternut squash, shitake mushroom, leeks and fontina
topped with a white wine cream sauce and spiced pumpkin seeds 16
black forest ham wrapped pan-seared sea scallops with parsnip mousseline,
asparagus and herbed beurre blanc 24
vegetable plate | choice of 4 sides 14

SIDES | 4 |

- | sautéed seasonal vegetables | spätzle | braised red cabbage | parslied new potatoes |
| sautéed spinach | 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)