



DINNER MENU

*All served family
style & meant to
share*

*Please call
ahead for parties
of 8 or more*

Wm Smith

APPETIZERS & SALADS

PRETZEL House Mustard	9
HOUSE PICKLES Seasonal. Lacto Fermentation	5
LEBERWURST Seasonal Fruit, Herbs	8
ENDIVE Bitter Greens, Buttermilk Dressing	12
ASPARAGUS Honey Dijon, Seasonal Fruit	11

SIDES

SPÄTZLE 'Little Sparrow' Fresh Pasta	6
KÄSESPÄTZLE 'Little Sparrow' Fresh Pasta w/cheese	8
PLASTERED POTATOES Spicy Garlic Oil, Herbs	8
BLISTERED GREEN BEANS Bacon, Caramelized Apple	8
MUSHROOMS Garlic Cream	12
SAUERKRAUT House Fermented Cabbage w/Juniper	4
QUARK House Made Soft Cheese	4

MAINS

ZUCCHINI CAKES Watercress, Fennel Ash	14
MUSSELS Crispy Bratwurst, Spicy Garlic Oil, Herbs	22
GRILLED TROUT & RÖSTI Potato Pancakes, Quark, Sour Apple	22
PORK CHOP Fresh Horseradish	30
BRATWURST Rotkohl, Sour Apple	12/20
WILD BOAR SCHNITZEL Caramelized Fennel & Mushroom Gravy	14/32

SWEETS

MACERATED BERRIES & CREAM Fennel Ash	7
SEASONAL STRUDEL	8