



A LITTLE SOMETHING

KNABBERZUG

<b>HOUSE PICKLES</b>	<b>6</b>
Seasonal Veg	
<b>PRETZEL</b>	<b>8</b>
House Mustard & Quark	
<b>w/Obatzda Cheese Spread</b>	<b>10</b>
<b>BERLINER CURRY FRIES</b>	<b>8</b>
House Curry Ketchup, Aioli	
<b>BUTTERBROT</b>	<b>10</b>
House Rye Bread, Whipped Butter, Cured Meats, Cornichons	
<b>FLAMMEKUECHE</b>	<b>16</b>
Alsatian Flatbread w/Quark, Caramelized Onion, House Cured Pork Belly	
<b>SALT ROASTED BEETS</b>	<b>12</b>
Roasted Walnut & White Bean Purée, Smoked Walnut Relish, Kale Chips	
<b>SLOW ROASTED CABBAGE</b>	<b>10</b>
Buttermilk Dressing, Smoked Walnut Relish, Fermented Garlic Oil, Fresh Horseradish	

BEST SCHNITZEL

AM BESTEN SCHNITZEL

<b>JÄGERSCHNITZEL</b>	<b>14</b>
Pork Schnitzel w/Mushroom Gravy	
<b>HÄNCHEN-SCHNITZEL</b>	<b>13</b>
Chicken Schnitzel w/Buttermilk Dressing	
<b>SCHWEINSCHNITZEL</b>	<b>13</b>
Pork Schnitzel w/Lemon & Herbs	

A LITTLE BIGGER

HAUPTGERICHTE

<b>JÄGERS EINTOPF</b>	<b>18</b>
Venison Stew w/Fire Roasted Tomato, Root Vegetables, House Bread & Butter	
<b>PORK BELLY ROULADEN</b>	<b>20</b>
Pickled Fennel & Onion, Honey Vinegar	
<b>SCHWENKBRATEN</b>	<b>34</b>
Slow Smoked, Wood Fire Grilled Pork Steak w/Horseradish Cream (Limited Availability)	

SIDES

BEILAGEN

<b>SPÄTZLE</b>	<b>6</b>
‘Little Sparrow’ Fresh Pasta	
<b>w/Emmental &amp; Gruyère Cheese</b>	<b>8</b>
<b>SAUERKRAUT</b>	<b>5</b>
House Fermented Cabbage with Juniper	
<b>Wood Fire Grilled Kraut</b>	<b>7</b>
<b>GRILLED ASPARAGUS</b>	<b>10</b>
Speck, Shallot Vinaigrette	
<b>ROASTED CARROTS</b>	<b>10</b>
Herbed Quark, Ceylon Honey, Parsley	
<b>WARM GERMAN POTATO SALAD</b>	<b>12</b>
Parsley Emulsion, Fermented Garlic, Soft Boiled Egg	

BEST WURST

AM BESTEN WURST

<b>OTTO’S BEST WURST</b>	<b>MP</b>
Selection changes daily. Please ask your server.	

