



*Spring*

**SHAREABLES**

**Herb Frites 9**  
Garlic Aioli

**Sausage Platter 18**  
Jeager Sausage, Thuringer Bratwurst, Kremaska  
Mustard, Red Wine Pickled Onion, Toasted Baguette

**Mizuna Pear Salad 16**  
Red & Green Mizuna, Frisee, Strawberry, Blackberry,  
Grilled Bartlett Pear, Strawberry Vinaigrette, Frico

**Apple Arugula Salad 16**  
Granny Smith Apple, Arugula, Spinach, Candied  
Pecans, Sourdough Croutons, Champagne Vinaigrette

**Shaved Brussels Caesar 16**  
Shaved Brussels, Black Pepper Ceasar Dressing,  
Sourdough Croutons, Shaved Parmesan Cheese

**Mini Sliders\* 22**  
Three 3 oz Slider Patties, Bacon Jam, Horseradish Aioli

**Langos 16**  
Czech Flatbread, Kalamata Olive Tapenade, Obatzda  
Cheese Spread, Pickled Shallot, Arugula, Shaved  
Parmesan

**Crab Cake 22**  
6 oz Cake, Sweet Potato Yogurt, Frisée

**Porcini Spaetzle 20**  
German Style Spaetzle, Foraged Mushroom, Heirloom  
Cider Jaeger, Parmesan Sauce

**Flatbread 17**  
Made With Czech Langos Bread Dough  
Choose from:

**Mortadella:** Kalamata Olive Tapenade, Gruyere  
Cheese, Red Wine Pickled Onions, Crispy Mortadella,  
Arugula

**Spinach:** Feta Butter Spread, Sauteed Spinach,  
Charred Onions

**SUPPERS**

**Mussels 22**  
White Wine, Garlic, Shallot, Tomato,  
Chorizo Sauce

**Fish & Frites 25**  
Cider Battered Icelandic Cod,  
Herb Frites, House Tartar Sauce

**Wet Aged Beef Hanger Steak\* 36**  
8 oz Hanger Steak, Grilled Potato Salad Mix,  
Potato Salad Dressing, Malbec Beef Reduction,  
Crispy Red Onions  
*Availability 15 per week only.*

**Roasted Rabbit 36**  
Sous Vide Rabbit Loin, Confit Leg, Tiny Veggie Crudit e,  
Jacqueline Sauce

**Roasted Herb Chicken 26**  
Lemon-Garlic Herb, Black Truffle Garlic Butter,  
Buttermilk Pomme Puree, Pea Tendel

**Grilled Lamb Chops 28**  
Herb Rubbed Lamb Chops (3), Colcannon Hash,  
Tarragon Gremolata Butter

**Grilled Pork Chops 30**  
Sous Vide Pork Chops, Farro Risotto, Green Peas

**Pork Schnitzel 25**  
Breaded Pork, Grilled Asparagus, Pork Gravy

**Scallops 25**  
Three Scallops, Sunchoke Puree, Swiss Chard

**Bistro Burger\* 22**  
8oz Beef Patty, Compound Brown Butter, Creamy  
Horseradish Sauce, Caramelized Onion Bacon Jam,  
Brioche

*\*These items are cooked to order. Consuming raw or  
undercooked meats, poultry, seafood, shellfish, or eggs may  
increase your risk of foodborne illness.*

*Please notify your server or tender of any allergies or dietary  
restrictions.*

*20% gratuity may be added to parties of 6 or more.*