

## **APPETIZERS**

### **SMALL BITES**

<b>Three pieces of Pickled Herring</b>	<b>\$4.00</b>
With pickle & onion	
<b>Deep Fried Spaetzel</b>	<b>\$4.00</b>
Crunchy and tasty!	
<b>Potato Pancake Chips</b>	<b>\$4.00</b>
Served with applesauce and sour cream	
<b>Pretzel with Obatzta (spicy cheese spread)</b>	<b>\$3.00</b>
Also served with homemade mustard	

**Ask about seasonal small bites!**

### **SALADS**

<b>Lentil &amp; Spaetzel Salad</b>	<b>\$9.25</b>
Lentils and cold spaetzel, with parsley and field greens, are tossed in a refreshingly tart lemon-olive oil dressing.	
<b>Wurst Salad</b>	<b>\$12.75</b>
A meal's worth of salad! Slices of homemade sausage loaf, with onions and pickles, are tossed in vinaigrette and served on a bed of field greens.	
<b>Tossed Salad with Dressing</b>	<b>\$6.75</b>
A blend of fresh field greens served with your choice of homemade dressing: Vinaigrette, creamy herb, bleu cheese and Thousand Island.	
<b>Herring Salad with Toast</b>	<b>\$13.75</b>
Wine-pickled herring is a centuries-old German favorite. Served with dill pickles and onions on a bed of lettuce.	

### **STARTERS**

<b>Soup of the day, bowl</b>	<b>\$5.50</b>
<b>Lentil soup, bowl</b>	<b>\$5.50</b>
<b>Lentil soup with Sausage</b>	<b>\$10.00</b>
Lentil Beans are nearly the perfect food. This soup is a flavor and nutrition powerhouse! Served with a brötchen.	
<b>Liver Paté</b>	<b>(lg) \$14.50 (sm) \$9.50</b>
A rich, delicious liver paté made with herbs and brandy. Garnished and served with rye bread.	
<b>Sautéed Mushrooms</b>	<b>\$9.75</b>
Sliced mushrooms are sautéed with garlic and a little wine.	
<b>Ham and Sauerkraut Balls</b>	<b>\$2.50 each (3) \$7.00</b>
A best-selling appetizer for many years, this blend of ham, cheese and sauerkraut is breaded and fried. Served with homemade mustard.	
<b>Onion Rings</b>	<b>\$9.00</b>
You won't believe your eyes when you see these huge, perfectly browned onion rings!	
<b>Potato Pancake</b>	<b>(1) \$5.00 (2) \$8.75</b>
Comfort food! Grated potatoes are mixed with onion & parsley in our recipe. Served with applesauce and sour cream.	

## **GERMAN-EUROPEAN DINNER\$**

### **\$AUSAGES**

#### **Bratwurst Dinner**

**\$16.00**

#### **Chicken Curry Sausage Dinner**

**\$16.00 | Two links with bread only \$11.50**

Our excellent handmade bratwurst, or our lightly spicy handmade chicken curry sausages, served two links with hot German potato salad, carefully seasoned sauerkraut and fresh, handmade rye bread. Don't forget the homemade mustard or the homemade curry ketchup! Polish sausage also available.

#### **Sausage Sampler**

**\$16.00**

One each of bratwurst, chicken curry sausage and Polish sausage plus homemade mustard, rye bread and a small scoop of potato salad.

#### **Black Forest Inn Hausplatte**

**\$28.00**

A generous sampling of red cabbage, sauerkraut and German potato salad accompanies rippchen, bratwurst and a Polish sausage. Served with a fresh-baked pretzel and homemade mustard.

### **VERY GERMAN**

#### **Hasenpfeffer (as available)**

**\$25.25**

Traditional German-style dish made from locally raised rabbit. We braise it in a flavorful brown sauce and serve it with spaetzel and red cabbage.

#### **Sauerbraten**

**\$22.50**

One of our specialties and a best seller. We marinate beef tenderloin for several days in a spice and vinegar brine, then roast, slice, and serve in its own characteristic gravy, accompanied by spaetzel and red cabbage.

#### **Nieren (as available)**

**\$19.50**

Where else will you find this? Veal kidney pieces are sautéed with a dash of balsamic vinegar and served in a sour cream brown sauce, with spaetzel and red cabbage. For both traditionalists and adventurers.

#### **Kasseler Rippchen**

**\$21.00**

Looking for a dairy-free option? This delicious boiled, smoked pork chop is served with German potato salad and our mild sauerkraut. Skip the accompanying brötchen to make it gluten free!

### **\$SCHNITZEL\$**

#### **Wiener Schnitzel**

Our most popular dinner item, this classic German meal is a tender slice of locally sourced veal or pork, which is then breaded and pan fried. Served with a small green salad.

#### **Organic Veal**

**(1) \$21.00 (2) \$28.00**

#### **Pork**

**(1) \$15.25 (2) \$21.00**

#### **Veal Jäger Schnitzel**

**\$28.00**

This hearty "hunter's style" meal includes a thick slice of local, organic veal, lightly floured and sautéed with mushrooms. Served in its own creamy brown gravy, with spaetzel and red cabbage.

#### **Pork Paprika Schnitzel**

**\$16.50 | Two slices \$23.00**

A lean slice of pork served in a bacon, onion, sour cream and paprika sauce. Served with spaetzel and red cabbage.

#### **Veal Geschnitzeltes**

**\$25.25**

This meal is a great introduction to veal: small strips of local, organic veal, quickly sautéed and served in a creamy brown sauce with spaetzel and red cabbage.

# TRADITIONAL GERMAN & EUROPEAN

## **Braised Pork Shank**

**\$17.00**

We take the time to make this right! This impressive shank is served with mashed potatoes and a brown gravy. Meat & potato lovers food!

## **Gebratene Leber**

**\$15.00 | Two slices \$22.00**

Also known as Liver and Onions – a classic and for good reason. Pan fried liver is smothered in onions and served with French fries.

## **Hungarian Goulash**

**\$18.25**

This meal has a cult following! Paprika (that's the Hungarian part) spiced stew with beef, tomatoes, onions and peppers served with spaetzel.

## **Stroganoff**

**\$25.50**

A truly satisfying European specialty. Beef tenderloin is sautéed with mushrooms and onions, and served in a sour cream-fortified brown gravy. Served with spaetzel and red cabbage.

## DAILY SPECIALS

### MONDAY – THURSDAY

#### **Königsberger Klopis**

**\$13.25 | Two meatball; \$19.00**

Tasty, spiced meatball (about the size of a tennis ball) in a white caper sauce. Served with spaetzel and red cabbage.

### FRIDAY

#### **Kalbsaxe Bürgerlich**

**\$22.00**

A very large, tender veal shank smothered in vegetables and gravy. Served with spaetzel.

#### **Ribs and Kraut**

**\$18.00**

Pork spareribs and sauerkraut, just like Mutti used to make.

### SATURDAY

#### **Beef Rouladen**

**\$18.75 | Two roll; \$28.00**

A classic beef roll with bacon, carrot, pickle and mustard inside. Braised and served with brown gravy and accompanied by spaetzel and red cabbage. Order before we sell out!

#### **Veal Cordon Bleu**

**\$28.00**

Tender slices of veal are wrapped about ham and Swiss cheese, then breaded and gently sautéed to order. Served with a small green salad.

### SUNDAY

#### **Cabbage Roll;**

**\$13.25 | Two roll; \$19.00**

A leaf of green cabbage is wrapped around a flavorful meat filling. The roll is steamed and served with brown gravy and mashed potatoes. It's a classic!

#### **Roast Pork**

**\$20.50**

Marinated and roasted to tender perfection, topped with its own gravy and served with our famous apple dressing and red cabbage. A Sunday favorite for decades.

## SANDWICHES AND CASSEROLES

**Hamburger** **\$10.50**

**Cheeseburger (Swiss or Cheddar)** **\$11.00**

Our specially seasoned hamburger is served with lettuce, tomato and onion. Accompanied by our great hand cut French fries.

**Reuben Sandwich** **(half) \$10.00 (whole) \$15.75**

The Best Reuben in town! A big sandwich of corned beef, Swiss cheese & sauerkraut on our own deli rye bread; served with French fries. Handmade Thousand Island dressing comes on the side.

**Sauerbraten Sliders** **(one slider) \$9.00 (two sliders) \$13.25**

Small but mighty! Pieces of sauerbraten meat are piled on buns and topped with red cabbage slaw. Served with French fries.

**Alsatian Sauerkraut Casserole** **(small) \$9.00 (large) \$13.25**

A hearty combination of potato, onion, smoked sausage and sauerkraut. Served with a brötchen.

**Deutschburger Casserole** **(small) \$10.00 (large) \$15.00**

Deutschburger is made with ground beef, onions, and mushroom sauce. It is served over spaetzel or mashed potatoes and topped with mozzarella cheese. Served with a brötchen.

**Fish & Chips** **\$13.00**

Chunks of cod are breaded and fried to order. Served with malt vinegar and homemade tartar sauce. And, of course, French fries.

## MEATLESS ENTRÉES

**Veggie Burger** **\$11.00**

Made from our own recipe, it's a savory blend of beans, grains, mushrooms and vegetables. Served with lettuce, tomato and mayo on a homemade bun with French fries.

**Check out our special page for the seasonal meatless meal.**

**Spaetzel & Cheese Casserole** **(small) \$8.00 (large) \$12.00**

A comforting meal of noodles and three cheeses. Served with a brötchen.

**Spaetzel, Cheese & Veggie Casserole** **(small) \$9.00 (large) \$14.00**

## SIDE DISHES

**German Potato Salad** **\$6.50**

Our tried and true recipe of sliced potatoes, bacon, onion and cider vinegar is the quintessential German side dish!

**French Fries** **\$6.50**

Hand cut. Real, good, famous.

**Spaetzel** **\$6.50**

As seen on the Food Network! Made with egg, flour and water, these tiny homemade egg noodles have been a staple on our menu for 50-plus years! Served with butter or sauerbraten gravy.

**Red Cabbage** **\$6.50**

This sweet-sour red cabbage dish is the best in the cities! A perfect match to meaty German entrées.

**Fried Cabbage** **\$6.50**

Our crunchy, flavorful fried white (green) cabbage is seasoned with bacon and onion. Made fresh to order!

**Sauerkraut** **\$6.50**

May we suggest our lightly seasoned, cooked to mild perfection sauerkraut; a great combination to any meal!

# DESSERT

## **Black Forest Cherry Torte**

**\$8.00**

Our version of Schwarzwaldler Kirschtorte is four layers of chocolate cake with cream cheese filling & kirsch-spiked cherries in between the layers. It is topped with fresh whipped cream.

## **Sacher Torte (Gluten Free)**

**\$8.00**

This very rich, dark chocolate torte is made in the tradition of the Hotel Sacher in Vienna & its conдитors (pastry chefs). In addition to the rich chocolate, flourless cake, it features an apricot glaze and a shiny chocolate ganache icing.

## **Apple Strudel**

**\$8.00**

Our best-selling dessert! Sugared & spiced fresh apple slices, raisins and sliced almonds are rolled in a handmade, flaky pastry dough. Baked until crisp on the outside, slices are served with fresh whipped cream. A Black Forest Inn tradition.

## **Hazelnut Torte (Gluten Free)**

**\$8.00**

A unique and delicious dessert! This airy hazelnut cake is layered with raspberry preserves and frosted with chocolate buttercream.

**Ask about our seasonal special dessert!**