

Grüner

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WINTER MENU
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SNACKS

beet-pickled deviled eggs	4
crisp polenta croquettes stuffed with raclette cheese	5
fried smashed fingerling potatoes, special sauce	6
liptauer - house made cheese with caraway seed, paprika, shallots & herbs, served with radishes, celery & pretzel croutons	6

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APPETIZERS

bartlett pears & speck (smoked prosciutto)	8
roasted cauliflower soup, smoky paprika & fontina	8
venison terrine, pickled prune, hard cider mustard	10
tarte flambée — alsatian "pizza" with sweet onions, smoky bacon, fromage blanc, chives	12
deep-fried willapa bay oysters, sauce rémoulade	12
beet-ricotta dumplings, butter, poppy seeds, pickled beets, parmesan & herbs	13
maultaschen — swabian "ravioli" filled with beef, pork, onions & spinach, served in rich broth with chives	13
foie gras torchon, toasted brioche, riesling gelée, pickled rhubarb	14
charcuterie plate — speck, spicy coppa, chop salami, house made rabbit mortadella, liverwurst canapés, venison terrine, grain mustard, cornichons, b&b pickles	15
a selection of alpine cheese, toasted hazelnuts, apple, muesli cracker, fruit preserves	8/12

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SALADS

shaved radishes, pumpkin seed oil, cider vinegar, dill, chervil, chives, savory, toasted pumpkin seeds	8
"grüner" salad — lettuces, carrots, celery, beets, cucumbers, fennel, scallions, pretzel croutons, sunflower seeds, red wine vinaigrette	9
frisée, treviso radicchio, belgian endive, kohlrabi, carrots & radishes, asiago cheese, lemon cream, toasted walnuts, egg mimosa, thyme	10

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ENTRÉES

house-made sausages — bratwurst & saucisson with braised sauerkraut, sweet mustard, yukon gold potatoes	18
sautéed calves liver, sautéed onions, house bacon, cider reduction, "himmel und erde" — potato & apple purée	21
mustard spätzle with guinea hen ragú, sauerkraut, bacon, hedgehog & black trumpet mushrooms	22
sautéed golden trout, savoy cabbage, roasted carrots, cream & bacon lardons, horseradish beurre blanc	24
choucroute garnie — bratwurst & saucisson, braised pork belly, cured pork tenderloin, sauerkraut, sweet mustard, yukon gold potatoes	26
grilled cascade natural dry aged rib-eye, beurre marchand du vin, potato gratin dauphinoise, sautéed spinach	38

18% gratuity added to parties of 6 or more. \$20 corkage per 750ml.