



Welcome back to Sunday Brunch

Der Salat ENTRÉE SIZE SALADS, Piadini crust in gf available

CAESAR 13. PIADINI style 17. GF/V creamy lemon anchovy dressing, Calabrian chili paste, white anchovy. Parmesan cheese finish. Dressing contains raw egg.
CHOPPED SALAD 15. PIADINI style 19. GF/V romaine lettuce, Tuscan kale, avocado, toasted walnuts, Greek feta, honey tabasco vinaigrette. PIADINI Style 19.
LENTIL SALAD 13. PIADINI style 17. GF/VG/V Arugula, Cucumbers, blistered tomatoes, Mint, Cilantro and Feta, red onions. Dill vinaigrette.

PUT IT ON TOP

Pulled lemon herb Chicken 2 Beef Tri Tip 6 Bacon 4.5

Das Sandwich 4 Panino available on GF focaccia

HOUSEMADE WAFFLE POTATO CHIPS
 Sub RED CABBAGE SLAW Blaukraut Salat or KARTOFFEL SALAT, Pommes Frites +2.

SCHNITZEL BURGER 17.
 pretzel crusted Pork loin, red cabbage slaw - jalapeno, red onion cilantro. House made pickles, egg wash hamburger bun and mayo
PULLED CHICKEN AND SLAW 15.
 lemon oil and house blend of herbs, red cabbage and apple slaw, mayonnaise, egg wash hamburger bun
SUMMER BLT 15. Fluggers Bacon, tomatoes, mayonnaise
 sourdough rye

On the side

KARTOFFEL SALAT, 5. POTATO SALAD, Vinegar based, onions and cucumbers
RED CABBAGE SLAW 4.5
 Cilantro, red onions, lime juice, cumin, coriander
WHITE BRAISED BAVARIAN CABBAGE, 6.
 apples, onion, bacon, caraway
RED BRAISED CABBAGE, 6.
 red wine, apples, onions, cloves, juniper berries, cinnamon
HERBACEOUS SPÄTZLE and GRAVY 7.
 Sautéed with caramelized onions, porcini mushroom sauce
CAULIFLOWER MAC N CHEESE, 9.
 Mascarpone, butterkäse, sautéed leeks, hazelnut and sage

Das Haus

of the perfect bottomless Mimosa 18.

Waffle's

yeast-raised dough. Powder sugar, Berry Syrup, whipped cream finish.
TWO SUGAR BELGIUM WAFFLES, BY ITSELF 12
ONE SUGAR BELGIUM WAFFLE WITH A SIDE 12.

BAUERNFRÜSTÜCK 16.

Or call it "a Hash!"
 wood fire roasted carrots sweet potatoes, bell peppers, sweet roasted onions mushrooms and ARUGULA, with one egg sunny side up!
 Make it your own and ADD on: **corned beef, chicken, bacon, mozzarella \$1each**

It's Your Omelet

SIMPLE FRENCH STYLE OMELETTE, WITH cheddar cheese 16.
 Choose one side: Fluggers bacon, ÜBER GOOD herbaceous green onion breakfast potatoes, Farmers Fruit Basket.
BUILD YOUR OWN, choose a side as above. Base price 12. + ingredients
meats, 1.75 each: bacon | Italian sausage | black forest ham | prosciutto
veggies 1. Each: bell peppers | red onion | white onion | spinach | mushrooms | avocado | artichokes
cheese, 1.75 each: cheddar | creamy mozzarella | butterkäse

Simple Eggs Bennies 16.

Black FOREST HAM - FLUGGERS BACON - SPINACH AND AVOCADO
 on toasted house made focaccia, gluten free also available
 poached egg, hollandaise, CHOOSE POTATOES, FRUIT, OR BACON

Specialty Bennies

SEARED BEEF TRI TIP BENNIE, 20.
 roasted onions, cheese, poached egg, hollandaise on toasted focaccia.
WEISSWURST BENNIE *gf* 21.
 Potato pancake, Riesling apple sauce, braised red cabbage, poached egg, hollandaise (no side potatoes)
WAFFLE AND FRIED CHICKEN BENNIE 23.
 Crispy pearl sugar Belgian waffle crispy chicken, Fluggers bacon, poached egg, hollandaise. There is syrup on the waffle! (southern style)

Additional Breakfast Sides

ÜBER GOOD herbaceous green onion breakfast potatoes 4.5
 FARMERS BASKET, FRUIT 4.5
 FLUGGERS BACON 6.
 SCRAMBLED EGGS 6

SORRY NO TOAST
 Italian Style – Focaccia, wood fire toasted, gluten free available
 German Style – Bavarian Pretzel

Kinder Kiddos

CHEESE PIZZA 10.
 MARGHERITA PIZZA 10.
 PLAIN FRENCH FRIES 5.
 SPAGHETTI POMODORO 9.
 SPATZLE OLIVE OIL AND PARMESAN 7.
 SCHNITZEL FINGERS(PORK), FRENCH FRIES, 10.

To Share or Not!

ARANCINI 10., SIX bite-sized lemon, mascarpone + chive risotto balls, garlic aioli. *V*
WARM BAVARIAN PRETZEL 12., mustard + hand crafted pimento cheese. ADD Debriziner, Landjäger, butterkäse + pickles \$7.
POMMES FRITES, 9. Thin crispy French fries. Salt, pepper, Cajun seasoning. Fried green onions + herbs. Side of Aioli + ketchup*GF*
SUMMER ZUCCHINI STICKS, 9. wood fire roasted, herbaceous parmesan bread crumbs, spicy ranch, *V*

Plates

RIPPCHEN 17. *GF*
 7oz SEARED SMOKED BONE IN PORKCHOP potato salad, mustard. Great with a sunny side up egg on it.
HAUS BRATS 22.
 TWO PORK Brats, potato cake, braised white Bavarian style cabbage with apples bacon and caraway seeds, Honey Mustard.
DER BERLINER 22.
 Choose two brats, pommes, sauerkraut, curry ketchup
DAS TELLERSCHNITZEL 29. Or **DAS KLEINE TELLER 20. (Smaller version)**
 A pork loin, breaded and fried, as big as the plate, Porcini mushroom gravy, house-made herbaceous Spätzle and caramelized onions.
WIENER SCHNITZEL 24.
 Breaded AND fried **veal loin**, wedge of lemon, crispy French fries

Wood Fire Pizza

GLUTEN FREE CRUST AVAILABLE
DIPS FOR YOUR PIZZAS 2. SPICY RANCH, CAESAR, CALABRIAN CHILI PASTE,

CHEESE 16. red sauce, creamy mozzarella, butterkäse, dry mozzarella, parmesan, garlic. *V*
MARGHERITA 17. Classic Italian Pie tomato sauce, garlic, creamy mozzarella, basil, extra virgin olive oil. *V*
FLAMMKUCHEN, 21. Famous German pizza *butterkäse, white onions, FLUGGERS Bacon, crème fraiche, burrata, green onion finish.

PUT IT ON TOP

Parma Prosciutto 3. an Egg 2. Italian Sausage 2.
 Spanish Chorizo 2. Mushrooms 1.

Refreshers

BUBBLY WATER, 3.25, zero calories, no sugar, electrolytes, magnesium. 12 oz, all natural and light flavors, choose: pomegranate-acai, blackberry, tangerine-mango.

ICE TEA, 3.75 Fresh brewed Lipton tea over ice, with lemon

ITALIAN SODA Soda water and flavorings 3.75 vanilla, coconut, chocolate Milano, strawberry

SODA SPRITZER 3.75 apple juice, orange juice

SPARKLING LEMONADE 3.75 w/flavors **4.5**

APPLE JUICE 8oz 3.

KIDS LEMONADE, 8oz, 2. In paper cup

HOT OR ICED CHOCOLATE 12oz, 3.75

FOUNTAIN SODAS 3.75 GINGER ALE, PEPSI, DIET PEPSI, DR. PEPPER, MUG ROOTBEER

Kaffee Bar Taylor Lane Coffee

ESPRESSO, single 2. /or double 3.

AMERICANO 12oz \$3, 16oz \$4

Double shot Espresso and water/hot or iced

Served with cream and sugar

CAFÉ LATTEE Iced or Hot

Double shot espresso,, 12oz \$4, 16oz \$5

Flavorings: vanilla, butter rum, crème de

menth, irish cream, coconut, chocolate Milano,

CAPPUCCINO 3.5, 5oz, beverage dbl. espresso, steamed milk

TURMERIC STEAMER, 7.75 fierce yellow drink with cardamon, ginger, red pepper, black pepper extract.

TUMERIC TEA, 6.00 in hot water for a lighter alternative

STEAMED MILK 12oz 5. add your flavors

SYRUPS: vanilla, irish cream, coconut, chocolate Milano, strawberry,

Nachtsch/Desert

APPLE STRUDEL 7.50

spiced apples, black walnuts, golden raisins in a flaky crust. Whipped Cream. Our strudel is not very sweet, by choice!

BOMBOLONIS 6.

Italian mini doughnuts, with warm chocolate hazelnut filling.

GELATO 5.

VANILLA or PISTACHIO

CAFÉ VIENNA 6.

Double shot Espresso americano, chocolate Milano syrup, whipped cream chocolate powder. Delicious with rum or whiskey \$3

ESPRESSO AFFOGATO 7.

scoop of vanilla gelato, draped with a double shot of hot espresso,

EIS KAFFEE, 7.

Iced americano, scoop of vanilla gelato, whipped cream

Cocktails

ENJOY OUR LIGHTER RERESHING COCKTAILS WITH

FERMENTED NOT DISTILLED LIQUOR

All our juices and flavors are fresh

LEMON DROP, 10. SABE Vodka, squeezed Lemons, lemon syrup

LAVENTINI, 10. Hahn Vodka, lavender infused simple syrup, lemon squeeze

STRAWBERRIES sweet and spicy, over Ice. Sabe Jalapeno infused vodka, Tequilla and muddled strawberries! Lime and simple syrup

THE MAGGI, 10. HAHN tequilla, margarita on the rocks, lime and simple syrup

GRAPEFRUIT PALOMA 10, SABE tequila, grapefruit juice, lime, syrup, on the rocks.

COPPER LEMONADE 10., Sabe Copper Whiskey, lemonade, bitters

COPPER SOUR 11. Sabe Whiskey, simple syrup, egg white, lemon juice, bitters

JARDESCA BOTANICAL SPRITZ ,10. White local botanical Vermouth, prosecco, mint + fruit garnish

Bier vom Fass / Tap

32oz Stein 15.{ 16oz-9{ 14oz-7{ 8oz-5{

RISSDORF KÖISCH ABV 4.8%

pale of color, soft on the palate, restrained on fruitiness, with a delicate dryness in the finish.

ST. GEORGEN BRAÜ, Kellerbier, ABV 4.8%

Strongly hopped, naturally cloudy, bottom fermenting yeast rich in vitamins.

ETTALER CURATOR DOPPELBOCK, 9%

The nose is filled with complex notes of figs, fruitcake, port, licorice, cherry, raisin chocolate, black toffee, coffee and caramel, while it tastes deliciously thick and chewy, with great complexity showing notes of fruits, coffee-roastiness, molasses, licorice, and toffee. This beer is a meal! ESTABL.1330

SEISMIC, Mega Thrust local IPA, ABV 7.5%

tropical fruit, citrus, and pine. Flavors of mango, pineapple, papaya, and tangerine.

Enjoy our TASTER FLIGHT four 2oz pours 8.

Bier in a Bottle served in a Glass

ERDINGER, NON-ALCOHOLIC, 11.2oz, 6.

TWO ROOTS BREWING, IPA, NON-ALCOHOLIC, 12oz, 6.

ELYSAN SPACE DUST, Seattle, 16oz, 9., ABV 8.2%

GRAPEFRUIT HEFE WEISSBIER, 6., Schöffenhofer 11 oz, ABV 2.5%

HEFE WEISSBIER Franziskaner, Munich, 16oz, 9., ABV 5%

WEIHENSTEPHANER Pilsner, 12oz bottle, 6., ABV 4.5%

WEISSER BOCK, Landbrauerei Schönram, 9., ABV 7.4%,

The Chilled Wines

BUBBLY, BRUT ROSE, CREMANT, LUCIEN ALBRECHT, D'Alsace **14/41**

BUBBLY, PROSECCO, BENVOLIO, ITALY **13/31**

SIX OUNCE POOR or have the bottle

ROSE, CHATEAU MNUTY 13/45, Cotes de Provence

CHARDONNAY, 13/42 TILTH, Napa Valley, full body

GRÜNER VELTLINER, 12/42 WEINGUT FRANK, Austria, medium body

PECORINO, 10/35 CANTINA TOLLO, ABRUZZO, ITALY, medium body

PINOT BLANC, 12/42 PFLÜGER, Pfalz, Germany, medium body

SAUVIGNON BLANC, 10/35 WÄLDELE, Kenwood, light body

VERDICCHIO, 13/39 TENUTA DELL' UGOLINO, Castelli di Jesi, Central Italy, medium body

The Reds

MONTEPULCIANO D'Abbruzzo, La Quercia, Italy, **13/39** ABV 14%

PINOT NOIR, St.Laurent, PFLÜGER, Pfalz Germany, ABV 13%, **15/45**

RED Grenache BLEND, VIVA LA REVOLUTION, France, ABV 13.5%, **11/35.**

PRIMITIVO/Zinfandel ARRANGELO, Italy, ABV 13.5%, **12/36.**

SANGIOVESE, ROSSO DI MONTALCINO, ABV 14.5%, **14/45**

Martoccia di Luca Brunelli, Tuscany, Italy,

BARBERA d'ALBA, MASSOLINI, 49., Piedmont, Italy, ABV 14.5%

PINOT NOIR, Günther Steinmetz, 45. Mosel Germany, ABV 13%

VALPOLICELLA RIPASSO, 47. Mara Cesari, Veneto Italy, ABV 13.5%