

LUNCH SPECIAL OFFERINGS

Mon - Fri from 11.30am to 5pm

THE CLASSIC BURGER 18
angus prime, cheddar, LTO
pickles, secret sauce
+
1 SELECTED DRAFT BEER

SOUP & FLATBREAD
with any of the flatbreads,
we are serving you, a
complimentary cup of the chef's
daily soup

WINGS 16
buffalo or korean style
ranch, cruditee
+
1 SELECTED DRAFT BEER

ALL DAY OFFERINGS

soups

CHEF'S DAILY SOUP 9

ALPINE ONION SOUP 13

croutons, havarti cheese, onions, beef
broth, pretzel side

salads & dips

TRI DIPS 'N THINGS \$14

white bean, eggplant,
zacusca, chips, pita

KALE- BEET SALAD 14

feta, apple, carrot,
pickled raisins, pumpkin seeds

HOUSE SALAD 12

arugula, tomato, onion, parmesan

WE GRILL THE CAESAR 14

charred romaine, red cabbage,
pretzel croutons, creamy dressing

shareables

MICI SLIDERS 15

(beef & lamb) romanian
skinless sausage,
giardiniera, mustard

CHEDDAR CURDS 12

smoky marinara sauce

BRUSSELS SPROUTS 12

smoky marinara sauce

GOULASH CROQUETTES 15

horseradish aioli

MAC & CHEESE 14

chicken 5, bacon 6, shrimp 9

KIMCHI PIEROGI 15

potato cheddar kimchi butter,
scallions, chicharron

TRUFFLE PIEROGI 17

potato, mushroom, truffle butter

WINGS 15

buffalo, blue cheese dip
korean bbq, kimchi ranch

LANGOS 12

fried flatbread stuffed with
kashkaval cheese, sour cream,
garlic, paprika

HOT MESS CRAB DIP 16

spinach cheese fondue, chips & pita

house specialties

SAUSAGE DEBAUCHERY 25

(4) selected sausags, mustard,
sauerkraut, potato salad

TRANSYLVANIAN GOULASH 26

angus beef, paprika, peppers,
onions, polenta

COUNTRY STYLE POLENTA 18

shepherd's cheese, bacon, mushroom

SKILLET 1/2 CHICKEN 22

au jus, mashed potato

THE HUNTER'S SCHNITZEL 24

(always pork), buttered spaetzle,
mushroom-peppers sauce

RIVER TROUT 24

cornmeal crusted, beet chutney,
dill aioli, potato salad

SAUERBRATEN STEAK 29

(8oz) petite tender fillet,
red wine reduction, mashed potato

SMOKIN' RIB RACK 24

dill pickle mustard glazed,
braised sauerkraut, crispy potato

sides

GARDEN MEDLEY 10

brussels sprouts, butternut
squash, mushroom

FRIES 8

regular fries or sweet potato

GIGI'S FETA FRIES 10

garlic chips, aioli, herbs

TRUFFLE FRIES 10

truffle zest infused parmesan,
truffle aioli

PETITE HOUSE SALAD 7

arugula, tomato, onion, parm

POTATO SALAD 6

cornichon, red onion,
chives, mustard vinaigrette

MASHED POTATO 9

garlic, butter, parmesan

FLATBREAD 4

warm homemade flatbread

flatbreads

CARPATIA 15

homemade pork sausage,
gouda, onion, zacusca

NORDICA FLATBREAD 18

smoked salmon, sour cream, havarti

FLAMMEKUECHE 15

w/bacon, onions, crème fraiche

MOZZARELLA 14

tomato sauce, parmesan

SHRIMP 17

spinach - cheese fondue,
tomato, olives

WILD MUSHROOM 17

cheese fondue, arugula, truffle parm

handhelds

STEAK 'N SHROOM SANDO 17

angus petite tender, mushroom,
melted onion, havarti, truffle aioli

CRISPY YARDBIRD

buttermilk fried chicken, pickles,
lettuce, buffayo

SHRIMP ROLL 18

picalilli dill mayo, chives

burgerland

LANGOSBRGR 17

(dough wrapped)
angus prime, caramelized onion,
gouda cheese, zacusca

EVERYTHING BUT MEAT BRGR 17

chef's secret recipe
eggplant, ajvar, tomato, onion

LAMBURGER 18

aji feta ranch, pickled red onion
tomato, zhoug, arugula

THE CLASSIC BURGER 17

angus prime, cheddar, LTO
pickles, secret sauce +2 bacon

HOGBURGER 17

(2) heritage pork patties, slaw,
havarti cheese, crispy onion,
horseradish aioli

KIM'S CHI 17

angus prime, arugula, bacon,
kimchi, melted onion, aioli

served with a choice of fries,
sweet potato fries
or house salad

culinary guru
DAN NISTORESCU



booze director
ISTVAN NAGY