



Bierhall Menu

16 oz Beer \$8 - 6oz. Taster \$4

Helles (4.9%) - Golden lager with floral hop aroma and a bready malt balance

Vienna (5.2%) - Amber lager which is malt forward & a grassy crackery hop aroma

Pilsner (5.4%) - Award winning interpretation of a Bohemian pilsner. Spicy with citrus peel botanicals & dry peppery finish

Dunkel (5.7%) - Creamy toffee aroma balance the bitterness of Munich malts in our roasted brown lager.

Kolsch (5%) - fermented with German ale yeast. Crisp and refreshing

Bavarian Pilsner (5%) - Choice malts imported from Bamberg build the smooth lager character and accentuate the noble hops of the Hallertau region.

Maple Rauch (6%) - a touch of Rauch malt creates a base layer of subtle smoke. Munich and Carafo malts give this lager a deep hue & full body balanced with noble hops. Maple syrup rounds out this lager perfectly.

Hard Cider—\$7 (GF)

Wines -\$9 a glass (GF)

Whites - Gruner Veltliner, Pinot Grigio

Red - Zweigelt

Rose

Apps and Small Plates

2 Bavarian Pretzels with House Mustards \$8

Add Cheese Dip \$4

Cheddar Lager Soup \$10

Helles lager | Cabot white cheddar

Bratwurst with Bacon Apple Sauerkraut (GF) \$10

Three Dip Plate \$14

hummus | pimento cheese | smoked trout | pita | crackers

Zucchini Fritters \$14

corn relish | balsamic reduction | horseradish yogurt

Salads

Garden Salad (GF) \$14

baby greens | balsamic vinaigrette | seasonal garnish

Trapp Cobb (GF) \$19

tarragon vinaigrette | tomatoes | bacon | grilled chicken | blue cheese | avocado | pickled egg

Kids

Chicken Schnitzel Fingers with fruit salad or fries \$10

Mac and Cheese with fruit salad or fries \$10

Sandwiches

Johannesburger with side salad or fries \$18

7 oz Trapp Family Farm grass-fed Beef patty | Cabot white cheddar | brioche bun | house pickles | lettuce | tomato | savory mayo

Grilled Bratwurst Sandwich with side salad or fries \$16

bacon apple sauerkraut | mustard | rye roll

Chicken Schnitzel Sandwich with side salad or fries \$16

lingonberry mayo | cole slaw | house pickle | brioche bun

Black Bean & Farro Burger with side salad or fries \$16

house pickles | mesclun | tomato | tofuuilly spread | brioche

Entrees

Grilled Salmon \$24

Trapp Family Farm maple mustard glaze | roasted vegetable farro

Bratwurst, Knackwurst & Bauernwurst (GF) \$23

sauerkraut mashed potatoes | braised cabbage

add Trapp Family Farm Pork Belly \$5

Chicken Schnitzel \$26

bacon apple sauerkraut | braised red cabbage | arugula | Trapp Fried Egg

Sauteed Spätzle & Roasted Vegetables \$17

carrots | onions | celery | parsnips | garlic

Sides

(Substitute sandwich/entrée side with premium side for \$2)

Roasted Root Veggies (GF) \$5

Sauerkraut mashed potatoes (GF) \$5

Spätzle \$5

Warm Potato Salad with Bacon (GF) \$5

Desserts

Apfelstrudel - pastry | apples | cinnamon | raisins \$10

Linzertorte - Spiced Shortbread | raspberry & red currant jams \$10

Sachertorte - rich chocolate cake | apricot jam \$10

Non Alcoholic Beverages (GF)

Lemonade, Iced tea, Coke, Sprite, Diet Coke, Ginger Ale \$3

Vermont Artisan Coffee, tea, cider or cranberry juice \$4

Rookies Root Beer or Lemon Mapleade \$5

KIS Kombucha \$7

* GF = gluten free item