

# PORTNER BREWHOUSE MENU

## APPETIZERS

Bavarian Pretzel

Beer cheese sauce, sweet and spicy mustard (V) 10

PEI Mussels

PEI mussels, celery, Hofrau Pilsner, mustard crème fraîche 14

Potato Pancakes

House made apple sauce, crème fraîche (V) 8.5

Fried Chesapeake Bay Oysters\*

Hofbrau Pilsner beer batter, gribiche 14

Fried Artichoke Hearts

Lemon herb aioli (V) 7.5

Cheese & Meat

Mustard seed salami, speck ham, brick cheese, quark, pickled red cabbage, sweet & spicy mustard 14.5

Flatbread

Crème fraîche, grilled onions, bacon lardons, aged gouda, arugula 8.5

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## SOUPS

Broccoli Cheddar Soup

Hofbrau Pilsner, carrot 6

Mushroom Barley Soup

Fresh tarragon (V) 6

## SALADS

Simple Green Salad

Mixed baby greens, red wine vinaigrette (V) (GF) 6

Winter Market Salad

Baby greens, crispy fingerling coins, brussels sprouts, pearl onions, golden beets, yogurt dill dressing (V) 11

Kale Salad

Baby kale, arugula, roasted mushrooms, roasted butternut squash, red wine vinaigrette 11

German Chef Salad

Mesclun, mustard seed salami, tomato, aged gouda, artichoke, egg, ranch (GF) 15

Add Chicken 5 Add Steak\* 8 Add Paprika Shrimp 7

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## SANDWICHES

All sandwiches are served with a choice of French fries or German potato salad\*

Hamburger\*

Lettuce, tomato, brioche 12.5

Add Applewood Smoked Bacon 1.25

Add Cheese (cheddar, aged gouda, pepper jack, or swiss) 1

Pastrami

Brick cheese, sweet and spicy mustard, marbled rye 13.5

Reuben

Corn beef, sauerkraut, swiss, Russian dressing, seeded rye 13.5

Grilled Chicken

Applewood smoked bacon, aged gouda, lettuce, tomato, brioche 13.5

Bratwurst

Sauerkraut, sweet and spicy mustard, pretzel 12.5

Grilled Portobello

Sautéed baby kale, oven roasted tomatoes, grilled red onion, lemon herb aioli, brioche 12

## ENTREES

### German Meatballs

Egg noodles, baby kale, lemon caper sauce 15

### Schnitzel

Veal, spaetzle, braised red cabbage, porcini mushroom gravy 17.5

### Bratwurst Platter

German potato salad, sauerkraut, sweet and spicy mustard (GF) 15.5

### Butternut Squash Pasta Pillows

Sage brown butter, roasted chestnuts (V) 14.5

### Spiced Half Chicken

Mashed potatoes, sautéed baby kale, pearl onions, pan jus (GF) 18

### Grilled Culotte Steak\*

Mashed potatoes, roasted brussel sprouts, pearl onions, porcini mushroom sauce (GF) 19

### Rainbow Trout

Green beans, almond butter, pea shoot salad, fingerling coins, red onion, toasted almonds 22

### White Spargel & Paprika Shrimp

Cherry tomatoes, artichoke hearts, crispy fingerling coins, lemon herb aioli 21

### Grilled Scottish Salmon\*

Farro, sunflower seeds, green apple, chives, radish, sweet mustard vinaigrette 20

### Grilled Bone-In Pork Chop\*

Himmel und erde, roasted brussel sprouts, pearl onions, green apple chutney (GF) 20.5

## A LA CARTE

### Himmel Unde Erde 4

Potatoes, turnips, apple

### Sautéed Baby Kale 5

Sauerkraut 3.5

Red Cabbage 3.5

Mashed Potatoes 4

Green Beans 4.5

Almond butter

German Potato Salad 4

Red onion, bacon lardons, dill, parsley, red wine vinegar

Oven Roasted Brussel Sprouts 4.5

Pearl onions

French Fries 4.5

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## Desserts

Apple Crisp

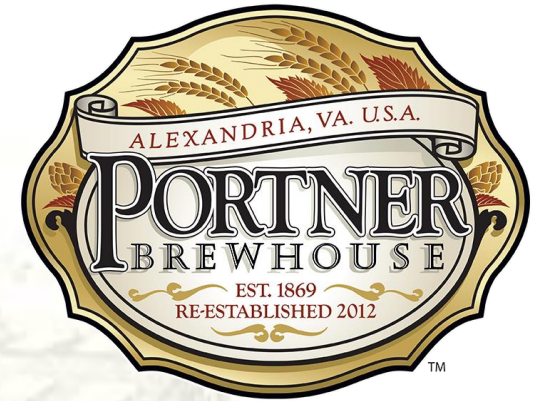
Vanilla ice cream 7.5

Twice Baked Cheesecake

Black Cherry Compote (GF) 7

Vanilla Ice Cream

Strawberry compote, shaved white chocolate (V) 6.5



(V) Vegetarian (GF) Gluten Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness