



Oktoberfest Menu

Appetizers

Bratwurst **\$6.99**
Served with apples, onions sauerkraut, and Pumpernickel toast points.

German Rouladen **\$8.99**
Bacon, onions and pickles wrapped in thin slices of tender beef, browned in herb butter and then simmered in beef broth.

Desserts

German Chocolate Layer Cake **\$5.99**
Three layers of rich chocolate cake filled and topped with a coconut-pecan frosting.

Chocolate Apricot Kugelhupf **\$5.99**
Moist yeast cake with apricot and bittersweet chocolate served with apricot brandy whipped cream.

Autumn Apple Strudel **\$5.99**
Traditional German strudel filled with apples and cherries.

Bavarian Cream and Candied Fruit Pudding **\$5.99**
Bavarian cream with pineapple and orange candied fruit and dusted with chocolate.

Entrees

Pretzel Crusted Pork Chops **\$15.99**
8 ounce pork chop coated in pretzel crumbs with red cabbage, and fennel applekraut with fresh mint.

Pork Tenderloin with Fruit Stuffing **\$17.99**
Pork tenderloin stuffed with currant and figs finished with a cherry, rosemary, Reisling reduction.

Riesling Poached Trout **\$14.99**
8 ounce trout fillet filled with lemon, thyme and carrot then poached in a local Virginia, German style Reisling and finished with our housemade lemon bernaissse sauce.

Sauerbraten **\$16.99**
Beef marinated in red wine vinegar and red wine spiced with cloves then slowly simmered. Served with a classic sauerbraten sauce.

Weinerschnitzel **\$18.99**
Pan fried, breaded veal cutlet topped with a veal stroganoff sauce.

All entrees are served with a German-style starch and vegetable.