



SUNDAY EVENING FOOD MENU

served starting at 3:30pm

Starters

Jumbo Bavarian Pretzel

made in-house daily with organic flour & served with german mustard 9
add obatzda 2, or warm beer cheese 3

Bitterballen

local beef & gravy-filled croquettes, breaded & deep-fried, served with a horseradish cream 16

Nachos

tortilla chips, mozzarella, warm beer cheese, red beans, guacamole, pico de gallo, chipotle sour cream, lettuce 13
add shredded chicken 2, house chorizo 3

Crispy Brussels Sprouts

flash-fried brussels sprouts, served with house ranch, small 7, large 10

Hand-Cut Belgian Fries

hand-cut fries, tossed with garlic & sea salt, small *served with one sauce*, 6, large *with two sauces* 8

SELECTION OF HOUSE SAUCES

organic ketchup / sriracha ketchup / curry ketchup / garlic aioli / smoked 3 chili aioli / remoulade / bbq / house ranch / malt vinegar / german mustard

Specials

Local Butternut Squash Soup

topped with local crème fraîche & spicy caramel pepitas (vegan option available-contains almond milk) 10

Veggie Pesto Fettuccine

sauteed local seasonal veggies & fettuccine pasta tossed in a house made pesto sauce (pesto contains pistachios & walnuts) 17

Alpine Sausage Platter

Jägerwurst (with garlic, toasted coriander seed, mustard seed, nutmeg & ginger) & bratwurst sausages, 1 each, served with german potato salad, bavarian pretzel, local sauerkraut, & beer-mustard sauce 25

Pappardelle Bolognese

classic bolognese with pork, beef, pomodoro, cream, & chili flakes, served with pappardelle pasta & topped with grated parmigiano 20

Duck Schnitzel & Risotto

breaded duck breast over light & creamy carrot risotto topped with grated parmigiano 24

Salads

add grilled or crispy chicken 5, local steak 7

Beet Salad

marinated golden & red beets, arugula, goat cheese mousse, pistachio crumbles, & pomegranate molasses (vegan option available) 15

Classic Caesar Salad

romaine lettuce, house pretzel croutons, shaved pecorino, house caesar dressing (contains anchovies) 12

*Salmon Salad

local greens, dates, pickled fennel, citrus wedges, crispy quinoa, grilled salmon, with a creamy parmesan dressing 19

**consuming raw or undercooked eggs, meats, seafood, or unpasteurized milk may increase your risk of foodborne illness*

Burgers & Handhelds

served on an an abc brioche bun (gluten-free available) with choice of fries, slaw, or side salad

***Americana Burger**

local grass-fed beef, lettuce, tomato, mayo, white onions, house pickles, mild cheddar cheese, bacon 16

***Brie Burger**

local grass-fed beef, brie, caramelized onions, bacon, tarragon aioli, arugula 18

Veggie Burger

house-made burger: green lentils, white beans, mushrooms, carrots, jalapeño, garlic, onion; topped with pickled onion, arugula, three chile aioli & fontina 15

C'ville Hot Chicken Sandwich

breaded chicken thigh tossed in house hot sauce, spicy ranch, house-made slaw 16

Smoked Salmon & Avocado BLT

thinly sliced cold-smoked salmon, bacon, avocado, lettuce, tomato 17

Kids

served with fries, carrots or housemade apple sauce (12 & under)

Grilled Cheese

on whole wheat bread 7

Frankfurter

one nitrate-free, all-beef frank, on a hot dog bun 6

House-Cranked Sausages

served on an an abc pretzel roll with organic german mustard, includes choice of two toppings, and served with choice of fries, slaw or side salad

TOPPINGS:

caramelized onions / roasted mushrooms / sweet peppers / spicy peppers/ pickled onions / local sauerkraut 1
local sunny side egg / bacon bits 2

Bratwurst

traditional, lager-braised local pork bratwurst (contains dairy) 15

Kielbasa

polish-style sausage with local pork, garlic, marjoram (contains dairy) 15

Vegetarian Bratwurst

beyond meat, pea protein-base 15

Desserts

Salted Chocolate Pot de Crème

fresh whipped cream 7

Miso Crème Brûlée

housemade miso creme brûlée with fresh berries 7