

# Summer



## FOOD MENU

### STARTERS

#### JUMBO BAVARIAN PRETZEL

made in-house with organic flour, local butter, & pretzel salt, served with german mustard 9  
*add obatzda 2, or warm beer cheese 3*

#### CRISPY BRUSSELS SPROUTS

flash-fried brussels sprouts tossed with garlic & sea salt, served with house ranch, *small 7, large 10*

#### FRIED CALAMARI

semolina-battered & fried, topped with grated parmigiana & fresno chiles, with remoulade 13

#### HUMMUS & SUMMER VEGETABLES

housemade caramelized onion & cumin hummus served with summer vegetables & pita bread (*vegan*) 15

#### BUFFALO WINGS

served with ranch or blue cheese, *6 wings 10, 12 wings 19*

#### KOREAN BBQ PORK RIBS

grilled & topped with pickled red onion & fresh cilantro 15

#### BITTERBALLEN

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

#### NACHOS

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

#### POUTINE

hand-cut fries, cheese curds & housemade beef or veggie gravy, *half order 9, full order 12*

#### HAND-CUT BELGIAN FRIES

hand-cut fries, tossed with garlic & sea salt, *small served with one sauce 6, large served with two sauces 8, add warm beer cheese on side 3*

### SELECTION OF HOUSE SAUCES

CLASSIC KETCHUP / CURRY KETCHUP / SRIRACHA KETCHUP / GARLIC AIOLI / SMOKED 3 CHILI AIOLI / REMOULADE / REGULAR BBQ / HOUSE RANCH / MALT VINEGAR / GERMAN MUSTARD

### SPECIALS

#### SUMMER GAZPACHO

tomatoes, cucumber, bell pepper, onion, garlic, basil, cilantro, grilled bread (*vegan & gf by request*) 10

#### LOCAL HEIRLOOMS & FRESH RICOTTA

heirloom tomato salad, fava pesto, & housemade ricotta cheese served with sourdough bread from marie bette (*vegan option available*) 15  
*add prosciutto 5*

#### MARGHERITA FLATBREAD

housemade marinara, basil, fresh mozzarella cheese, feta, artichokes & tomatoes, topped with calabrian chili oil 14

#### ROASTED CAULIFLOWER W/ ROMESCO

pan-roasted cauliflower & shishito peppers over romesco sauce, topped with crispy spinach & garlic chips (*vegan*) 15

#### BIER-STEAMED MUSSELS

P.E.I mussels, spanish chorizo, fennel, red onion, confit garlic, butter, german hefeweizen, & lemon, served with local abc country bread 17

#### FAVA PESTO FETTUCCINE

sautéed seasonal vegetables & fettuccine pasta tossed in a housemade fava pesto & served with fresh burrata cheese 19  
*(vegan option available) 15*

#### TROUT & SUMMER VEGETABLES

pan-seared, marinated trout over sautéed summer veggies, served with tomato confit sauce 20

### SALADS

*add grilled or crispy chicken 5, local steak 7, grilled salmon 7, housemade veggie burger 7*

#### KARDINAL HOUSE SALAD

local mixed greens, local cherry tomatoes, radish, red onion, choice of lemon-thyme vinaigrette, sherry vinaigrette, ranch, or blue cheese 10

#### CLASSIC CAESAR SALAD

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

#### \*SALMON SALAD

local greens, dates, pickled fennel, citrus wedges, crispy quinoa, grilled salmon, creamy parmesan dressing 17

#### \*STEAK SALAD

5oz local grass-fed beef, local greens tossed in herb buttermilk dressing, topped with pickled turnips, grape tomatoes, radish, red onion, poppy seeds 18

TURN OVER FOR MORE FOOD

VEGAN ITEM OR VEGAN OPTION AVAILABLE

\*CONSUMING RAW OR UNDERCOOKED EGGS, MEATS, SEAFOOD, OR UNPASTEURIZED MILK MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS

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## BURGERS

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served on a local abc brioche bun with choice of fries, side green salad, or slaw, caesar add 1

**\*AMERICANA BURGER**

local grass-fed beef, lettuce, tomato, mayo, red onion, house pickles, mild cheddar, bacon 17

**\*ALPINE BURGER**

local grass-fed beef, caramelized onions, mushrooms, local sauerkraut, gruyere cheese, german mustard 17

**\*BRIE BURGER**

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

 **VEGGIE BURGER**

housemade burger: green lentils, white beans, mushrooms, carrots, jalapeño, garlic, onion; topped with pickled onions, arugula, smoked three chile aioli & fontina cheese 15

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## HANDHELDS

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served on a local abc brioche bun with choice of fries, side green salad, or slaw, caesar add 1

**C'VILLE HOT CHICKEN SANDWICH**

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

**SMOKED SALMON & AVOCADO BLT**

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

**FISH SCHNITZEL SANDWICH**

breaded cod, lettuce, tomato, celery root slaw, spicy remoulade 18

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## KIDS

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served with carrots, housemade apple sauce, or fries

*PRICED FOR KIDS 12 & UNDER - ADULTS, ADD 3*

**GRILLED CHEESE**

cheddar cheese on local sourdough 7

**FRANKFURTER**

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

**SLIDERS**

two grass-fed local beef hamburger or cheeseburger sliders on marie bette buns 9

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## HOUSE-CRANKED SAUSAGES

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served on a local abc pretzel roll with german mustard, choice of two toppings, & side of fries, side green salad, or slaw, caesar add 1

**BRATWURST**

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

**KÄSEKRAINER**

local pork, gruyere cheese, ginger, nutmeg (contains dairy) 15

**KIELBASA**

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

 **VEGETARIAN BRATWURST**

beyond meat, pea protein-based 15

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## TOPPINGS

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CARAMELIZED ONIONS / ROASTED MUSHROOMS / SWEET PEPPERS / SPICY PEPPERS / PICKLED ONIONS / LOCAL SAUERKRAUT / \*LOCAL SUNNY SIDE EGG / BACON BITS

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## PLATES

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**JÄGERSCHNITZEL**

breaded pork loin, bacon & mushroom cream sauce, served with braised purple cabbage & housemade local spinach-spätzle 20

**ALPINE SAUSAGE PLATTER**

one jägerwürst (garlic, toasted coriander seed, mustard seed, nutmeg & ginger) & one bratwurst sausage, served with german potato salad, bavarian pretzel, local sauerkraut, & beer-mustard sauce 25

**PAPPADELLE BOLOGNESE**

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

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## DESSERTS

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**HOUSEMADE ICE CREAMS**

vanilla or popcorn 5

**HOUSEMADE PLUM SORBET**

made from local plums 5

**SALTED CHOCOLATE POT DE CRÈME**

salted chocolate custard, fresh chantilly cream 7

**MISO CRÈME BRÛLÉE**

red miso custard, caramelized sugar, berries 7

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**TURN OVER FOR MORE FOOD**

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A 20% GRATUITY WILL BE ADDED TO ALL TABS LEFT OPEN AT THE END OF THE EVENING