

Fall



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

EGGPLANT HUMMUS & VEGGIES

smoky, grilled eggplant hummus, served with roasted local vegetables, calabrian chili oil, & fried kale (*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

CARMELIZED ONION SOUP

caramelized onion, thyme, port wine, coconut & almond milk, served with a grilled sourdough bread from marie bette (*vegan & gf by request*) 10

AUTUMN SALAD

local mixed green lettuce, roasted sweet potatoes, butternut squash, & delicata squash, tossed in an apple cider vinaigrette & topped with spicy pecans, burrata cheese & pomegranate molasses 14
vegan option available 12

MEDITERRANEAN FLATBREAD

housemade flatbread with fava pesto (contains pistachios), mozzarella, feta cheese, artichokes, & tomatoes 14

ROASTED CAULIFLOWER W/ ROMESCO

pan-roasted cauliflower & shishito peppers over romesco sauce (*contains nuts*), 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

BUTTERNUT SQUASH RISOTTO

arborio rice, white wine, yellow onion, roasted butternut squash, parmigiana cheese, & coconut milk, topped with crispy sage, roasted delicata & butternut squash (*gluten free ; vegan option available*) 18

TROUT & FALL VEGETABLES

pan-seared trout over sautéed fall harvest veggies, topped with a parsley salsa verde 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

TOPPINGS

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

PUMPKIN CRÈME BRÛLÉE

pumpkin purée, custard, caramelized sugar, berries 7

TURN OVER FOR MORE FOOD

722 PRESTON AVE CHARLOTTESVILLE, VA (434) 295-4255
EVENTS@KARDINALHALL.COM

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