

Winter



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

TOMATO BISQUE

tomatoes, onion, garlic, celery, cayenne, paprika, & almond milk ; topped with vegan nooch "cheesy" croutons (*vegan & gf by request*) 10

BELGIAN ENDIVE SALAD

endive, roasted red & golden beets, tossed with apple cider vinaigrette & topped with spiced pecans, burrata cheese, pomegranate seeds, & pomegranate molasses 15
vegan option available 13

CURRIED MUSHROOM FLATBREAD

curry-marinated wild mushroom medley & ricotta cheese served on a house-made flatbread, topped with cherry tomatoes, fresno peppers, & spinach 16

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

ZUPPA DI PESCE

mussels, calamari, shrimp, & cod in a rustic stew with onion, fennel, red pepper flakes, confit garlic, white wine, & tomato sauce, served with marie bette country bread 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 jägerwurst (garlic, toasted coriander seed, mustard seed, nutmeg & ginger) & one bratwurst sausage, served with german potato salad, bavarian pretzel, local sauerkraut, & beer-mustard sauce 25

BEEF GOULASH

tender, local beef stewed in a beer-paprika sauce & served over egg noodles 20

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DESSERTS

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S'MORES

house-made graham crackers & marshmallow topped with chocolate sauce & shaved milk chocolate 9

HOUSEMADE PLUM SORBET

made from local plums 5

SALTED CHOCOLATE POT DE CRÈME

salted chocolate custard, fresh chantilly cream 7

VANILLA CRÈME BRÛLÉE

vanilla custard, caramelized sugar, berries 9

TURN OVER FOR MORE FOOD

722 PRESTON AVE CHARLOTTESVILLE, VA (434) 295-4255
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A 20% GRATUITY WILL BE ADDED TO ALL TABS LEFT OPEN AT THE END OF THE EVENING