

Spring



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

BEET HUMMUS & VEGGIES

roasted beets, chickpeas, garlic confit, lemon juice & tahini, served with fresh spring veggies, pita, sesame seeds, parsley oil (*vegan ; gf by request*) 15

BUFFALO WINGS

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

CURRIED MUSHROOM FLATBREAD

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

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

POTATO LEEK SOUP

leeks, potato, yellow onion, garlic, & vegetable stock, topped with parsley oil & vegan croutons (*vegan ; gf by request*) 10

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

SPINACH RISOTTO

arborio rice, white wine, yellow onion, coconut milk, local spinach, garlic confit, topped with parmesan cheese (*gluten free ; vegan option available*) 18

BUCATINI & BURRATA

bucatini pasta tossed in a creamy, smoky, sundried tomato & n'duja sauce, topped with fresh burrata cheese, chili oil, spinach & garlic chips 18

PAN-SEARED COD

served over creamy purple cabbage purée & sautéed local spring veggies, topped with parsley oil 19

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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HANDHELD

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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, mayo 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

PAN-ROASTED PORK CHOP

served with a smoky cannellini bean purée and a local mixed green, cilantro, pickled mustard seeds, & pickled chard salad, topped with pineapple & jalapeño peppers 20

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DESSERTS

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HOUSEMADE STRAWBERRY SORBET

made from fresh strawberries (vegan & gf) 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
EVENTS@KARDINALHALL.COM

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