Autumn 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* 8, *large* 12

FRIED CALAMARI
semolina-battered & fried, topped with grated parmigiana & jalapeño chiles, with remoulade 14

EGGPLANT HUMMUS
smoky eggplant blended with chickpeas, confit garlic, lemon juice, tahini, olive oil, served with seasonal, roasted vegetables & topped with calabrian chili oil & crispy fried kale *(vegan & gf)* 15
add pita bread 2

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

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 15
add shredded chicken 2, *house chorizo* 3

POUTINE
hand-cut fries, cheese curds & housemade beef or veggie gravy, *half order* 10, *full order* 14

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

BUTTERNUT SQUASH SOUP
local butternut squash, yellow onion, ginger, nutmeng, & almond milk, topped with pepitas *(vegan, gf)* 10

BEET SALAD
roasted beets, red onion, & endive tossed with sherry vinaigrette, topped with burrata, pistachios & a pomegranate reduction *(vegan by request, gf, contains nuts)* 16

CURRIED MUSHROOM FLATBREAD
curry-marinated wild mushroom medley & ricotta cheese served on a house-made flatbread, topped with cherry tomatoes, fresno peppers, & spinach 18

BIER-STEAMED MUSSELS
P.E.I mussels, spanish chorizo, fennel, red onion, confit garlic, butter, german hefeweizen, & lemon, served with local sourdough toast 17

AUTUMN RISOTTO
arborio rice, white wine, yellow onion, roasted garlic, rroasted butternut squash purée, served with a variety of seasonal squashes & topped with parmesan cheese (gf, vegan by request) 19

BEEF GOULASH
slow-cooked, comforting beef stew flavored with paprika, onion, beer, & plum tomatoes, served over egg noodles 22

SALADS

add grilled or crispy chicken 6, 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 (*dressing contains anchovies & egg*) 12

***SALMON SALAD**
local greens, dates, pickled fennel, citrus wedges, crispy quinoa, grilled salmon, creamy parmesan dressing 18

***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 19

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

BURGERS

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 18

***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 16

HANDHELDS

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 18

SMOKED SALMON & AVOCADO BLT
thinly-sliced cold-smoked salmon, bacon, avocado, lettuce, tomato, mayo 18

FISH SCHNITZEL SANDWICH
breaded cod, lettuce, tomato, celery root slaw, spicy remoulade 18

KIDS

served with carrots, housemade apple sauce, or fries

PRICED FOR KIDS 12 & UNDER - ADULTS, ADD 4

GRILLED CHEESE
cheddar cheese on local sourdough 7

FRANKFURTER
one nitrate-free, all-beef frank, on a hot dog bun 7

SLIDERS
two grass-fed local beef hamburger or cheeseburger sliders on marie bette buns 10

HOUSE-CRANKED SAUSAGES

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) 16

KÄSEKRAINER
local pork, gruyere cheese, ginger, nutmeg (contains dairy) 16

KIELBASA
polish-style sausage with local pork, garlic, marjoram (contains dairy) 16

VEGETARIAN BRATWURST
beyond meat, pea protein-based 16

TOPPINGS

CARAMELIZED ONIONS / ROASTED MUSHROOMS / SWEET PEPPERS / SPICY PEPPERS / PICKLED ONIONS / LOCAL SAUERKRAUT / RELISH / *LOCAL SUNNYSIDE EGG +1 / BACON BITS +1

PLATES

JÄGERSCHNITZEL
breaded pork loin, bacon & mushroom cream sauce, served with braised purple cabbage & housemade local spinach-spätzle 21

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

ROASTED CAULIFLOWER
pan-roasted cauliflower & shshito peppers over romesco sauce (free of nuts), topped with maple gochujang sauce, crispy spinach, & garlic chips 17

DESSERTS

VEGAN VANILLA ICE CREAM
contains vanilla & coconut *(gf)* 8

SALTED CHOCOLATE POT DE CRÈME
salted chocolate custard, fresh chantilly cream 9

VANILLA CRÈME BRÛLÉE
vanilla custard, caramelized sugar, berries 9

GERMAN CHOCOLATE CAKE
light, buttermilk layered chocolate cake topped with walnut & coconut icing 7

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