



# Appetizers, Specialties, and Medley

Von Trier is proudly serving German-influenced and Sausage-centric fare daily from 4pm - 11pm Su-Th and from 4pm - 12am on Weekends. Try the "Best of the Wurst" or share a large Pretzel; both perfect compliments to a great beer, cocktail, or glass of wine. We pride ourselves on using the highest quality sausages, imported and boutique condiments, and local bakery to create a uniquely special German-inspired culinary experience.

## Appetizers

Small Snacks and Large Sharable Items.

### **Giant Pretzel with Imported Mustards**

Locally baked Miller Baking 10.5oz pretzel served with imported sweet Handlemeier, mild Mittelscharf, and spicy Lowensenf Extra mustards. \$7

### **Giant Pretzel with Obatzda and Quark**

Miller Baking 10.5oz pretzel served with our own house-made Obatzda and Milwaukee's own Clock Shadow Creamery's Garlic Dill Quark. \$9

### **Brotkorb**

Miller Baking Marble Rye and Caraway Rye paired with our house made Obatzda and Clock Shadow Creamery's Garlic Dill Quark. The perfect light Von Trier snack. \$5

### **Rettichteller**

A traditional Beer Hall favorite; Spiral-cut white daikon radishes salted with sea salt. Served with Miller Baking marble rye bread and butter. \$5

### **Liverwurst Plate**

Sliced Coarse Ground Liver Sausage, Creamy Braunschweiger, and Hessische Landleberwurst served with mable and caraway rye, diced red onion, mild Mittelscharf mustard, red radishes, and cornichons. \$8.5

## Medleys

Sharable Sausage Medleys served with a 2oz Miller Baking Pretzel on the side .

### **Creole Medley**

Sliced Andouille, Boudin Blanc, and Pork and Crawfish sausages grilled and served on a bed of dirty rice. Served with a side of our house-made Cajun remoulade and Creole mustard. Spicy. \$10

### **German Medley**

Sliced Bavarian Bratwurst, Knackwurst, and Weisswurst grilled and served on a bed of Sauerkraut and sautéed onions. Served with a side of mild Mittelscharf mustard and tangy imported Curry Ketchup. \$10

### **Smoked Medley**

Sliced Smoked Hungarian and Polish Sausage paired with Nueske's Bacon and Cheddar Bratwurst grilled and served on a bed of Sauerkraut and sautéed onions. Served with a side of spicy Lowensenf mustard and smoky Chipotle ketchup. \$10

### **Wild Game Medley**

Sliced spicy Alligator sausage, Elk and Cheddar Bratwurst, and Savory Duck Sausage grilled to perfection served on a bed of dirty rice. Served with a side of our house-made Cajun remoulade and Chipotle ketchup. \$10

## Specialties

German-inspired Culinary Creations and Center of Plate Items.

### **Wurst Plate**

Your choice of two or three of our sausages served with Miller Baking marble rye, German Potato Salad, Sauerkraut and Red Cabbage. \$12 / \$14

### **Braunschweiger Melt**

Braunschweiger served open-faced atop toasted Miller Baking marble rye with melted muenster cheese, topped with diced red onions and tomatoes. Served with a side of German Potato Salad. \$8.5

### **Fleischkäse\***

Bavaria Fleischkäse grilled and served open-faced on toasted Miller Baking Co. marble rye bread topped with melted muenster cheese and a fried egg. Served with a side of German Potato Salad. \$9

### **Kassler Rippchen**

German smoked porkchop, grilled and served on top of Miller Baking marble rye. Served with our German Potato Salad, Sauerkraut and Red Cabbage. Choice of one or two smoked porkchops. \$9 / \$11

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions.

# Best of the Wurst

For all sausages, choose a bun, condiments, toppings, and a side.

## European

Sausages of European Styles. \$8

### **Bavarian Bratwurst**

Bavaria's signature sausage. Made of lean beef and pork with mild spices.

### **Knackwurst**

A short, plump pork and veal sausage lightly seasoned with garlic in a natural casing.

### **Münchener Weisswurst**

A Bavarian specialty made from veal, pork and mild spices.

### **Italian Sausage**

Italian style pork sausage perfectly seasoned with fennel and anise.

### **Smoked Hungarian Sausage**

Hungarian style pork sausage from European Homemade Sausage Shop. Spicy.

### **Smoked Polish Sausage**

Smoked Polish pork sausage from European Homemade Sausage Shop.

## Gourmet

Specialty Crafted, Gourmet Sausages. \$9

### **Andouille Sausage**

Direct from New Orleans, Cajun spiced all-natural, coarse-ground pork.

### **Big Fork Bacon and Portabella**

All natural pork and bacon hardwood smoked with Portabella mushrooms.

### **Boudin Blanc**

A spicy Creole blend of lean pork and chicken combined with milk and cognac.

### **Nueske's Bacon Cheddar**

Applewood smoked pork and beef sausage with Nueske's Bacon and cheddar cheese.

### **Thai Style Chicken**

All-natural spicy Thai chicken link in a pork casing.

### **Vegetarian Sausage**

Changes weekly. Ask your server for today's selection.

## Exotic

Distinctly Unique and Exquisite Sausages. \$10

### **Alligator Sausage**

Alligator and pork blended with spicy Cajun seasonings.

### **Elk and Cheddar Bratwurst**

Smoked elk blended with beef, pork, bacon and cheddar cheese.

### **Grilled Lamb**

Ground lamb, beef and pork with oregano and roasted garlic.

### **Käsekrainer**

Austrian specialty featuring pork shoulder with Kielbasa seasoning and Alpine Swiss cheese.

### **Savory Duck Sausage**

Duck sausage with ground chicken and beef with spices and Apple Jack Brandy.

### **Smoked Pork and Crawfish**

Spicy blend of pork, crawfish, bell pepper, tomato, onion and spices.

## Buns

**Miller Pretzel Roll · Sciortino's Sausage Roll · Grilled Pita · Miller Marble Rye · Miller Caraway Rye**

## Toppings

### **Vegetables**

Red Onion      Caramelized Onion  
Diced Tomato      Giardiniera

### **Other Toppings**

Pickle Relish      Sauerkraut  
Banana Peppers      Roasted Red Peppers

### **Sauces**

Tzatziki      Wasabi Cream  
Cajun Remoulade      Horseradish Cream

### **Gourmet Mustards**

Mittelscharf **Mild**      Creole Mustard  
Handlmaier **Sweet**      Jalapeno Yellow  
Lowensenf **Hot**      Yellow Prepared

### **Specialty Ketchups**

German Curry      Thai Chili  
Smokey Chipotle      Heinz  
Spicy Jalapeno      Sriacha

### **Cheese**

Cheddar      Garlic Dill Quark  
Muenster      Obatzda  
Butterkase      Feta

*\$1 extra per cheese*

## Sides

**Sauerkraut and Red Cabbage · Kettle Chips · Warm German Potato Salad · Creamy Potato Salad**

# The History of Von Trier

There's been a bar on the southwest corner of North and Farwell for the better part of a century. Throughout the 1930s and 1940s, the East Side was a mix of factories, apartments and taverns including an establishment called Rieder's, located in the space Von Trier occupies today. During WWII, Rieder's was one of several "Super Bars" that served factory workers around the clock. A Super Bar was a tavern that sold drinks as well as bottled liquor and six-packs to go. Aside from Rieder's, other Super Bars in the immediate vicinity included Hooligan's, Murray Tap (now Rascal's), Pink Pig, and the Hunt Club.



## ***Von Trier is Born***

In 1949, Frank Rieder, son of the original owner, took ownership of the establishment. Frank Rieder was of Austrian descent and his bar was featured as an upscale cocktail lounge that served imported beers and specialty cocktails in a friendly atmosphere with a juke box playing entirely classical and European music. For nearly 30 years, Frank Rieder ran the bar with aplomb. In 1978, Frank Rieder sold Rieder's to Karl Lotharius with one small caveat; Karl couldn't keep the name Rieder's. Lotharius, a German immigrant and owner of a downtown disco, Oliver's, hailed from the city of Trier, Germany. As a direct translation of "from Trier" Von Trier was born. Initially, Karl Lotharius wanted a catchy name with three syllables. Attempts were made to market the bar as KVT, as in Karl Von Trier; although the acronym never quite caught on, the "KVT" can still be found throughout in a few of the early signs and murals. Von Trier became synonymous with great beer, unique atmosphere, and upscale drinks.

## ***The Unsolved Murder of Karl Lotharius***

One of the most infamous legends of Von Trier is the unsolved murder of Karl Lotharius. In the early hours of a Sunday morning in the fall of 1981, Karl was struck by a crossbow bolt just outside his home on the 2900 block of Murray Avenue. Karl attempted to pull the bolt out and bled to death shortly thereafter. He was 49 years old. Before he died, Karl claimed the perpetrator was someone he knew. The case remains unsolved to this day. In the wake of Karl's death, bar manager Mark Eckert became a manager for the estate. Mark would go on to purchase the business from the Karl's relatives and shareholders and run the business until 2009.

## ***Von Trier Today***

In 2009, Mark Eckert sold Von Trier to John and Cindy Sidoff and retired after 31 years of working, managing, and owning the establishment. The Sidoff's owned Hooligans from 1978 to 2013, carving their niche on Milwaukee's East Side. John and Cindy are committed to and remain steadfast in continuing the tradition of Von Trier's upscale cocktails, great imported beers and German heritage.



## ***Décor***

The décor largely came from Trier, Germany; wood carvings, roebuck antlers and custom-made stained glass windows were all imported. Quite a few of the items, however, were locally sourced. The stained glass lamp shades over the bar were created by Wauwatosa Glass. The bronze Von Trier logos and wrought iron doors were made locally as well. Several murals found throughout were commissioned by Mike March, a UWM student at the time.

## ***Pabst Mansion Chandelier***

Undoubtedly the most famous piece of décor at Von Trier is the wrought-iron chandelier crafted by Austrian immigrant and Milwaukeean Cyril Colnik. Originally of the Pabst Mansion, the chandelier was purchased in late 1970s from a local antique dealer. The chandelier had been removed from the Pabst Mansion after it was decided to demolish the building; the sell-off of the pieces of art and antiques from the Pabst Mansion may have been a bit premature as the decision to raze the building was reversed shortly thereafter. The Pabst Mansion made several attempts to purchase the Colnik Chandelier; unfortunately with the estate in probate following Karl Lotharius' death, it not possible for the chandelier to be sold at the time. A replica was commissioned that can now be found hanging in the Pabst Mansion.