

# Sharables, Salads, and Specialties

Von Trier is proudly serving our German-influenced fare Monday through Thursday from 4pm –10pm, Friday from 3pm-11pm, Saturday from 11am-11pm, and Sundays from 11am-9pm. We pride ourselves on using the highest quality meats, sausages, fresh ingredients, and local bakery to create a uniquely special, German-inspired culinary experience. We hope you enjoy eating our food as much as we enjoy cooking it!

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## Sharables

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*Small Snacks, Appetizers, and Large Sharable Items.*

### **Giant Pretzel with Obatzda** (v)

Locally baked Miller Baking large pretzel served with house-made Obatzda cheese, sweet imported Handlemeier Mustard and spicy imported Lowensenf Mustard. \$11

### **German Sausage Medley**

Sliced Bavarian Bratwurst, Knackwurst, and Weisswurst grilled and served on a bed of Sauerkraut, with a side of imported Mittelscharf Mustard, tangy Curry Ketchup, and a small pretzel. \$11

## **Brotzeiteller - Meat and Cheese Board**

The ultimate Von Trier Sharable; Roth Buttermilk Bleu, Hooks 5 Year Cheddar, and Young Gouda cheeses along with Creminelli Prosciutto, Rushing Waters Smoked Trout, and Smoked Coppa served with black pepper crackers, imported Mittelscharf Mustard, toasted almonds, tomato jam, sliced apples, pickled whole-grain mustard seeds, Greek olive mix, and house pickles. Perfect for snacking and sharing. \$25

### **Cheese Board** (v)

Roth Buttermilk Bleu, Hooks 5 Year Cheddar, and young gouda with black pepper crackers, house pickles, Mittelscharf Mustard, sliced apples, toasted almonds, and tomato jam. \$15

### **Braunschweiger Plate**

Usinger's Braunschweiger liverwurst served with marble rye bread, red onion, garlic chive butter, and imported Mittelscharf Mustard. \$9

### **Beer Radish** (v)

Spiral-cut white daikon radish served Highland rye bread, garlic chive butter, and salt. The perfect palette cleanser for German Bier. \$6

### **Meat Board**

Creminelli Prosciutto, Rushing Waters Smoked Trout, and Smoked Coppa with house pickles, pickled mustard seeds, sliced apples, Mittelscharf Mustard, and black pepper crackers. \$15

### **Currywurst**

Two flayed and pan-fried curry sausages served over house-made curry ketchup and curry powder with a small pretzel and mustard. \$11

### **Brotkorb** (v)

Highland Baking Marble Rye paired with our house made Obatzda and garlic chive butter. The perfect light Von Trier snack. \$6

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## Soups

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### **Beer Brat Chili**

Brats, beef and beer chili with veggies, peppers, tomatoes, and beans topped with munster cheese and Bavarian sauerkraut. Hearty and comforting with just a touch of spice. \$6

### **German Onion Soup** (v)

Caramelized onions with white wine vinegar make for a bright German twist on the classic French soup, topped with Parmesan cheese. \$5

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## Salads

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### **Corn and Spätzle Salad** (v)

Sweet corn, house-made spätzle, spinach, and brussel sprouts with orange zest and coriander dressing topped with Parmesan cheese. Bright and hearty fall salad. \$8

### **Cucumber Salad** (v)

Romaine lettuce, sliced cucumbers, spiral-cut daikon radish, red onion and rye croutons with our creamy, house-made dill dressing. \$7

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## Specialties

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*German-inspired Culinary Creations and Center of Plate Items.*

### **Von Trier Pork Shank**

A German delicacy; delicious and tender 20oz bone-in Pork Shank served over sautéed spätzle, smothered in delicate demi-glace, with house-made red cabbage. \$29

### **Meatloaf Stroganoff**

Miniature house-made meatloaf served with our Korbel mushroom gravy over a bed of sautéed spätzle with a side of Brussels sprouts; our twist on two great classic comfort foods. \$16

### **Käsespätzle** (v)

Classic Germanic Comfort Food; Our house-made Kölsch Swiss beer cheese sauce with spätzle topped with our Doppelbock caramelized onions served with a side of our house Cucumber Salad. Make it a la Holstein with the addition of a sunny side up egg! Add bacon or portabella mushrooms (optional) \$11 / \$12 / \$13

### **Wurst Plate**

All three of our German sausages including our Bratwurst, Knackwurst, and Weisswurst served with Highland marble rye, German Potato Salad, Usinger's Sauerkraut, and Red Cabbage with imported sweet Handlemeier and spicy imported Lowensenf mustards on the side. \$19

*(v) denotes items that are either vegetarian or can be made vegetarian*

# Wurst, Sandwiches, and Breakfast

## Best of the Wurst

A variety of high-quality sausages from local vendors including Usinger's, Ney's Big Sky, and Foltz Family Market.

### Bitburger Beer Bratwurst

Von Trier's specially-made bratwurst by Foltz family market, grilled and served on a brat roll with Bavarian Sauerkraut, Doppelbock Caramelized Onions, and spicy imported Lowensenf mustard with your choice of side. \$11

### Ney's Big Sky Weisswurst

Poached and grilled Weisswurst served on a Miller Baking Company Pretzel Roll with sautéed onions, Bavarian sauerkraut, and sweet imported Handelmeier Mustard with your choice of side. \$11

### Usinger's Knackwurst

Usinger's Classic Knackwurst served on a pretzel roll with sautéed onions, Bavarian sauerkraut, and Mittelscharf Mustard with your choice of side. \$10

Sides include our house-made VT Roasted Potatoes (v), Kettle Chips (v), Red Cabbage (\$1) (v), Bavarian Sauerkraut (\$1), house-made German Potato Salad (\$1), Brussels sprouts (\$1) (v), Side Cucumber Salad (\$3) (v), or a cup of either of our soups (\$4).

## Burgers

Our burger blend is a custom mix of brisket and tri-tip cuts, smashed and grilled to perfection. Add an extra patty to your burger for \$3 and/or a fried egg\* for \$1. Gluten Free Bun options available!

### Trier Burger\*

Our custom burger blend smashed and grilled to perfection with Clock Shadow Butterkäse cheese, house-made Tomato Jam, crispy bacon, sautéed mushrooms, and sautéed onions served on a Butter Brioche Bun. Make it egg-celent with a fried egg for \$1 more! \$12 / \$13

### Butterkäse Butter Burger\*

Simply put, this is just a really good Butter Burger; our custom burger blend smashed and grilled to perfection with Butterkäse cheese, butter, and Romaine lettuce served on a Highland Butter Brioche Bun. \$11

### Total Blödsinn Butter Burger\*

Our custom burger blend smashed and grilled butter burger style with Butterkäse cheese, butter, tomato, red onion, house pickles, and chopped Romaine lettuce with our house fancy sauce served on a Highland Butter Brioche Bun. \$12

### Impossible Burger (v)

A veggie burger this incredible should be Impossible; the Impossible Burger grilled to perfection available as any of our aforementioned burgers. Try the Trier Burger impossible style (without bacon!) or either of our aforementioned Butter Burgers. \$13

Sides include our house-made VT Roasted Potatoes (v), Kettle Chips (v), Red Cabbage (\$1) (v), Bavarian Sauerkraut (\$1), house-made German Potato Salad (\$1), Brussels sprouts (\$1) (v), Side Cucumber Salad (\$3) (v), or a cup of either of our soups (\$4).

## Sandwiches

German-inspired sandwiches. Gluten Free bread options available! Add a fried egg to any sandwich for \$1!

### Omi's Chicken Sandwich

A German chicken sandwich that would make Omi proud. Marjoram herb and beer braised chicken thighs with apple mostarda and house pickles on a pretzel roll served with your choice of side. \$11

### Schnitzel Sandwich

Pan-fried, tenderized pork cutlets breaded with pretzels with lemon aioli, romaine lettuce, tomato, and red onions served on a Miller Baking pretzel bun along with your choice of side. Make this Schnitzel a la Holstein with the addition of a sunny side up egg! \$12 / \$13

### Reuben

Our take on the classic Reuben; house-braised corned beef, Bavarian sauerkraut, and swiss beer cheese sauce served on marbled rye with a side of house fancy sauce for dipping with your choice of side. \$12

### German Grilled Cheese (v)

Our take on the classic Grilled Cheese; Clock Shadow Creamery's Munster and Butterkäse cheeses grilled on sourdough bread with our house-made tomato jam on the side. Add bacon or portabella mushrooms (or both!) Includes your choice of side. \$9 / \$10 / \$11

## Weekend Breakfast!

Join us for our breakfast and brunch offerings from 11am-3pm every Saturday and Sunday!

### German Breakfast \*

Poached and grilled Weisswurst, two eggs, small soft pretzel, and sweet Handelmeier mustard. Served with VT breakfast potatoes or your choice of side. \$12

### Corned Beef Hash \*

Roasted VT breakfast potatoes, corned beef, sautéed peppers and onions with two eggs sunny side up. \$12

### Breakfast Burger \*

Our house burger blend smashed and grilled with bacon, munster cheese, Doppelbock caramelized onions, and an over easy egg on a pretzel bun. Served with VT breakfast potatoes or your choice of side. \$12

### Mushroom Strudel \*

Mushroom, peppers, eggs, tomato jam, and cheese in a light, fluffy pastry baked to perfection served with VT breakfast potatoes or your choice of side. \$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.