

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!

Sharables

Small Snacks, Appetizers, and Large Sharable Items.

Giant Pretzel with Obatzda (v)

Locally baked Miller Baking 10.5oz pretzel served with house-made Obatzda cheese, sweet imported Handlemeier Mustard and spicy imported Lowensenf Mustard. \$11

Braunschweiger Plate

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

Beer Radish (v)

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

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

German Meatballs

Seven house-made German meatballs with our delectable Sauerbraten demi-glace served over mixed greens with a small pretzel. \$13

Brotkorb (v)

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

Bratzeitteller - Meat and Cheese Board

Roth Buttermilk Bleu, Hooks 5 Year Cheddar, and Marieke Golden Mature Gouda cheeses along with Creminelli Prosciutto, Rushing Waters Smoked Trout, and Smoking Goose Lamb Salami with juniper berries served with black pepper crackers, imported Mittelscharf Mustard, ancho pistachios, tomato jam, blackberries, pickled whole-grain mustard seeds, greek olive mix, and house pickles. \$25

Cheese Board (v)

Roth Buttermilk Bleu, Hooks 5 Year Cheddar, and Marieke Golden Mature Gouda with black pepper crackers, house pickles, Mittelscharf Mustard, blackberries, ancho pistachios, and tomato jam. \$15

Meat Board

Creminelli Prosciutto, Rushing Waters Smoked Trout, and Smoking Goose Lamb Salami with juniper berries with house pickles, pickled mustard seeds, blackberries, Mittelscharf Mustard, and black pepper crackers. \$15

Salads and Soup

Asparagus and Beet Salad (v) upon request

Mixed greens, asparagus, roasted beets, toasted almonds, and bacon (optional) with our tangy house-made mustard vinaigrette. \$10

Cucumber Salad (v)

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

Roasted Carrot and Fennel Soup

Roasted carrots and fennel creamed with yogurt creates a slightly tangy and anise flavor with chunks of roasted veggies. Topped with chives. \$5

Specialties

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

Käsespätzle (v)

Classic Germanic Comfort Food; Clock Shadow Creamery's Munster and Butterkäse cheeses melted with spätzle topped with our Andechs caramelized onions served with a side of our house Cucumber Salad. Add bacon or portabella mushrooms (optional) \$11 / \$12 / \$13

Spätzle and Meatballs

Spätzle sautéed and topped with our house-made Sauerbraten demi-glace and five of our German Meatballs, served with a side of our house Cucumber Salad. \$16

Wurst Plate

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

German Beer-Braised Brisket

Tender and savory beef brisket smoked and beer braised with Kostritzer Schwartzbier topped with a smoky pan sauce, served with German potato salad, sauerkraut, house pickles and rye bread. \$17

(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.

Von Trier's Bitburger Beer Bratwurst

Von Trier's specially-made bratwurst grilled and served on a brat roll with Usinger's Sauerkraut, Andechs 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, Usinger's sauerkraut, and sweet imported Handelmeier Mustard with your choice of side. \$11

Usinger's Knackwurst

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

Jalapeno and Pepper Jack Brat

Foltz Family Market's cheesy and spicy brat topped with candied jalapenos, sauerkraut, and sweet mustard, served on a brat roll with your choice of side. \$12

Chicken, Feta, and Spinach Sausage

Foltz Family Market's savory and tender sausage topped with roasted tomatoes and a roasted garlic aioli with your choice of side \$12

Mild Italian

Foltz Family Market's mild Italian sausage served with tomato sauce and roasted peppers on a brat roll with your choice of side. \$11

Sides include our house-made Red Cabbage, Usinger's Sauerkraut, house-made German Potato Salad, Kettle Chips (v), Spätzle (\$2) (v), Side Cucumber Salad (\$3) (v), or a cup of our Roasted Carrot and Fennel Soup (\$4) (v)

Burgers and Sandwiches

Burgers and German-inspired sandwiches. Add an extra patty to your burger for \$3! 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 caramelized onions served on a Butter Brioche Bun. Make it egg-celent with a fried egg for \$1 more! \$12 / \$13

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. \$12

No Bullshit 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

BBLT

Our take on the classic BLT; house-smoked and beer-braised Ney's Big Sky beef brisket, bacon, lettuce, and tomato with our secret sauce on marbled rye along with your choice of side. \$12

Brat Burger

Our brat burger blend smashed and grilled, served on a Miller pretzel roll with spicy imported Lowensenf Mustard, Andechs Caramelized Onions, Clock Shadow Creamery Munster Cheese, and Usinger's Sauerkraut with your choice of side. \$12

Impossible Burger (v)

A veggie burger this incredible should be Impossible; the Impossible Burger grilled to perfection with our house-made curry ketchup, munster cheese, red onion, sliced tomato, spring greens and mustard vinaigrette served on a Highland Butter Brioche Bun. \$14

German Grilled Cheese (v)

Our take on the classic Grilled Cheese; Clock Shadow Creamery's Munster and Butterkäse cheeses grilled on marble rye 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

Sides include our house-made Red Cabbage, Usinger's Sauerkraut, house-made German Potato Salad, Kettle Chips (v), Spätzle (\$2) (v), Side Cucumber Salad (\$3) (v), or a cup of our Roasted Carrot and Fennel Soup (\$4) (v)

Weekend Breakfast!

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

Ham, Egg, and Cheese Sandwich *

Black forest ham, Swiss cheese, and an over easy egg with mustard aioli on a brioche bun. Served with VT breakfast potatoes or your choice of side. \$11

Breakfast Burger *

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

Bella, Egg, and Cheese Sandwich *

Roasted Portobello mushroom, Munster cheese, and an over easy egg with tomato jam on a brioche bun. Served with VT breakfast potatoes or your choice of side. \$11

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

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