

Das Bierhaus Menu

* denotes vegetarian item

Small Bites

Soft Bavarian Pretzels

Traditional: Sometimes simple is the best way to go. 5, **Cheese:** Topped with melted Muenster. 6, **Chocolate:** Sweet and savory, with or without walnuts. 6, **Cinnamon:** Buttered and tossed in cinnamon-sugar. 6, **Bites:** A bite-size sampling of all four pretzels. 7

Cheese Plate*

Five varieties of local and imported cheeses. Ask your server for the current selection. 9

Schnitz on a Stick

Chicken and/or pork schnitzel on a stick. Served with curry, jager, and mustard dipping sauces. 8

Penne & Cheese*

A blend of Swiss, Gruyere, cheddar and Romano cheeses. Not your average Mac & Cheese. 6 (*add ham for 1 dollar, wiener for 2, wurst for 3*)

Sauerkraut*

Sourced from local farms, set to Bavarian standards. 5

Red Cabbage*

A sweet and tangy, a haus-made German classic. 5

Pommes

Handcut Idaho potatoes, prepared the European way. A Bierhaus favorite. Try them spiced. 4/8

Haus Salad*

Mesclun greens, walnuts, craisins, and locatelli cheese tossed in haus-made maple-balsamic dressing. 5 (*add grilled chicken for 4 dollars, strip steak for 5*)

Käsespätzle*

Haus-made with fresh dill, onion and swiss, gruyere & cheddar cheeses. 5

Dumplings (*Semmelknödel*)

Haus-made with french and rye breads. 5

Grilled Asparagus*

Marinated in extra virgin olive oil, aged balsamic, fresh lemon, ground salt and pepper. 4.5

Green Beans*

Sauteed in butter, garlic and onion. 4.5

Potato Salad

Based on a traditional German recipe. Red bliss potatoes, with hints of bacon, and vinegar. 5

Sandwiches

Ticino Sandwich

Tender chicken (grilled or fried) on a bed of mixed greens, with layers of honey mustard and lingonberry sauce. Served on a fresh baguette. One of 7Days' best new dishes 2010. 10

Der Reuben

Layers of corned beef, piled high on a bed of organic kraut, topped with Swiss cheese & thousand island dressing. Served grilled on our locally sourced German-rye bread. 11

Ham and Brie Sandwich

Served on a toasted baguette with Dijon mustard. 9

Jäger Sandwich

Open-faced, pork schnitzel, sautéed mushrooms, onions, jäger sauce and our haus cheese blend on rye bread. 12 (*For the full experience, add a fried egg for just \$1*)

Chicken-curry-salad Sandwich

With or without walnuts. A Bahnhof classic. 10

Das Wurst-Wich

Your choice of sausage, with sauteed peppers and onions, three cheeses, and honey mustard on a baguette. 9

\$3 Sides

Pommes – Potato Salad – Spätzel – Asparagus – Dumplings – Haus Salad – Green Beans

Larger Bites

Haus Salad Entree*

Mesclun greens, walnuts, and raisins are tossed in our haus-made maple-balsamic dressing and garnished with locatelli cheese. 8 (*add grilled chicken for 5 dollars, strip steak for 6*)

Penne & Cheese*

A blend of Swiss, Gruyere, cheddar and Romano cheeses — Not your average Mac & Cheese. 10 (*add ham for 1, wiener for 2, wurst for 3, chicken for 5, steak for 6*)

Jäger Fries

Handcut Idaho potatoes, fried and topped with our savory mushroom jäger sauce. 12

Currywurst

A Berliner classic & Bierhaus specialty. Pair any wurst with hausmade curry sauce that 7Days calls, "Better than the Indian food available at area restaurants"

Served on a bed of onions and peppers. 12

Wienerli Mit Pommes

A fresh baguette is toasted from the inside, then filled with a wiener and mustard or ketchup. Served with fries. 9

Cheese Fries

Handcut Idaho potatoes, fried and topped with our haus cheese blend. 12

Entrees

Served with your choice of Potato Salad, Pommes, Grilled Asparagus, Spätzel, Dumplings, Sauerkraut, Red Cabbage or Haus Salad

Wiener Schnitzel

A veal cutlet is hand-pounded, breaded and pan-fried.
Served traditionally, with a lemon slice and capers. 19

Schnitzel vom Schwein

A pork loin, butchered in haus, is pounded by hand and then pan-fried.
Hard to pronounce — Easy to love. 17

Jäger "Hunter" Schnitzel

Our Schnitzel vom Schwein is topped with haus-made mushroom-gravy sauce.
Don't worry, there's no jägermeister! 19

Jäger Burger

Boyden Farms' organic beef is served open faced, and topped with our haus cheese blend, sautéed onions, haus-made jäger sauce and an over-easy egg. 15

Rouladen

An authentic classic. We hand-tenderize a flank steak and apply a mustard and spice rub, before rolling and filling it with a delicious blend of pickles, onions and bacon. 20

Sauerbraten

A national dish of Deutschland, this bottom-round beef is marinated for days with vegetables, red wine and aromatic spices. Served traditionally, with red cabbage. 22

NY Strip Steak

12oz dry-rubbed NY strip steak. Butchered in haus and served with a side of jäger sauce. 25

The Best Wurst!

Bockwurst

Two mildly spiced pork & veal sausages. A München tradition. 7

Knackwurst

Two short, plump, spiced, smoked pork & beef sausages from
Deutschland's Holstein region. 7

Bratwurst

Two mildly seasoned veal sausages. The most popular type of sausage in Deutschland. 8

Bauernwurst

An old world combination of mustard seeds and marjoram provide
a spicy flavor for these two. 7

Rauchwurst

The Bierhaus smoked sausage is like a bauernwurst turned up to eleven! 8

The Best Wurst

Any four Bierhaus sausages, served with curry sauce and sauteed onion and peppers, or resting on a bed of kraut. Our wurst just got better! 15

Desserts

Dessert Pretzel Bites

Haus-baked cinnamon and chocolate pretzels served with honey-bourbon and chocolate dipping sauces. 6

Cheese Plate

Featuring a mix of local, Swiss and old world selections. Your server would love to describe today's offerings, and recommended bier pairings. 4, 5, or 6 cheeses. 8, 9, 10

Chocolate Mousse Parfait

Made with layers of decadent chocolate and blackforest-style mixed berry coulis. So good, your tastebuds may not recover. 9

Apfel Fritter

Chopped apples are battered and fried, tossed in cinnamon-sugar, and garnished with our haus-made honey-bourbon sauce. Served with vanilla ice cream. 7

Vanilla Sundae

Haus-made hot fudge, whipped cream and nuts. 6

A note on our food

We are dedicated to continuing old-world culinary traditions. As such, we support local farms and operate with no microwave and very limited freezer space — everything is fresh. Nothing is pre-packaged. Our food is prepared from scratch, and cooked with love. We have searched far and wide to bring you these traditionally inspired meals. Our dishes are homemade, using locally-sourced and produced ingredients wherever possible. They are based on authentic German, Austrian and Swiss family recipes and served with a twist of Vermont.

Das Bierhaus is a Chef-Owned Establishment.

A note on our bier

We dedicate 100% of our draft lines to German biers. Our selection varies based on availability and seasonal variety. We constantly source new, limited, and/or up-and-coming biers from home and abroad, so there should always be something new to taste. Finally, we regularly pursue new German acquisitions and navigate the state's regulatory system to bring them to you on tap.

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