

FRANKFORD HALL

APPETIZERS

Warm Bavarian Pretzel // small \$6 // GIANT \$10
With Cheese Dip +\$3

Potato Pancakes // *Sour Cream, Applesauce* // \$8

Potato Pancakes w/ Smoked Salmon // *Pickled Red Onion* // \$12.5

Roasted Beet Salad // *Marinated Beets, Red Wine Poached Raisins, Baby Arugula, Toasted Pumpkin Seeds, Pickled Red Onions, Goat Cheese* // \$8

Potato Leek Soup // *Smoked Crème Fraîche, Bacon & Pretzel Crostini* // \$9

Caesar Salad // *Parmesan, Croutons* // \$11

Cheese Board // *Cambozola, Smoked Gouda, Camembert, Pretzel Toasts, Grapes, Fruit & Nut Chutney* // \$19

SAUSAGES

All Served on a Martin's Roll with sauerkraut

Weisswurst (veal + pork) // \$8

Spicy Bauernwurst (beef + pork) // \$8

Bratwurst (pork) // \$8

Käsekrainer (beef + pork + cheese) // \$8

Currywurst (all pork + curry spices) // \$8

Frankfurter (all beef) // \$7

Spicy Vegetarian (plant-based sausage) // \$9.5

PLATES

Wurst Sampler // \$33

Bratwurst, Bauernwurst, Käsewurst, Currywurst & Weisswurst, Sauerkraut

Wurst Plate *Choice Of 3 Sausages, Sauerkraut* // \$18.5

Wiener Schnitzel *Breaded Cutlet, Lemon, Parsley, Potato Salad*
Chicken // \$16 Pork // \$15 Veal // \$22

Roasted Chicken *Paprikash Sauce, Spätzle* // \$15

German Ravioli *Beef + Spinach Filled, Brown Butter, Breadcrumbs, Chives* // \$12

BURGERS & SANDWICHES

Served On Martin's Potato Bun With Fries

Veggie Burger // \$16

"Impossible" Burger, Cheddar Cheese, Pickle, Onion, Tomato Jam, Garlic Aioli, Secret Sauce, Lettuce

The Kanzler* // \$18

8 oz. Dry Aged Beef Patty, Balsamic Onions, Gruyere, Grilled Bacon

Schnitzel Sandwich *Breaded Cutlet, Curry Mustard Aioli, Iceberg Lettuce, Onion, Pickle*
Chicken // \$15 Pork // \$16 Veal // \$19

The Classic* // \$14 // Double // \$17

Beef Patty, Aged Cheddar, Lettuce, Tomato, Onion

SIDES

Potato Salad // \$5

Sauerkraut // \$5

Applesauce // \$4

French Fries // \$7

Spätzle // \$6.5

Cucumber Salad // \$4

MILKSHAKES *Alcoholic \$15, Non-Alcoholic \$13*

ErdbeerKuchen (Strawberry Cake) //

Strawberry Shake w/ Pound Cake, Strawberry Puree & Whipped Cream Vodka

Stroopwafel (Dutch Caramel Waffle) //

Vanilla w/ Graham Crackers, Caramel Syrup & Honey Whiskey

Schokolade Brezel (Chocolate covered Pretzel) //

Chocolate Shake w/ Chocolate Covered Pretzel Chunks, Sea Salt & Kahlua Coffee Liqueur

DESSERTS




Black Forest Sundae // \$9

*Warm Chocolate Brownie with Bourbon Cherry Ice Cream.
(can be made kid friendly) *contains nuts*

Vanilla Cones // \$5

with rainbow or chocolate sprinkles

Make your own S'more Kit // \$4

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(PRICES DO NOT INCLUDE TAX)

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

FRANKFORD HALL

TRINKEN

GERMAN DRAFTS *Served in 0.5 liters // 1 Liters*

- Weihenstephaner** Oktoberfest // Golden Malty Seasonal Lager from the Oldest Brewery in the World (5.8%) \$8 // \$16
Hofbräu Oktoberfest // Light & Malty Oktoberfest Lager Straight From the Munich Brewery (6.3%) \$8 // \$16
Bitburger Dry Hop'd Lager // Unfiltered Hoppy Lager Brewed in Collaboration w/ Deschutes (4.9%) \$8 // \$16
Bitburger Premium Pils // Classic & Crisp Pilsner (4.8%) \$8 // \$16
Hofbräu Original Lager // Light, Crisp & Refreshing Lager from Munich (5.1%) \$8 // \$16
Hofbräu Dunkel Lager // Rich and Refreshing Classic Dark Roasty Lager (5.5%) \$8 // \$16
Köstritzer Schwarzbier // German Roasty Light Bodied Black Lager (4.8%) \$8 // \$16
Erdinger Dunkelweizen // Dark Wheat Ale, Balanced with Roasted Barley & Wheat Malt (5.3%) \$8 // \$16
Erdinger Urweisse // Rustic Traditional Bavarian Wheat Beer Brewed w/ Caramel Malt (4.9%) \$8 // \$16
Erdinger Hefeweizen // Light, Refreshing & Unfiltered Bavarian Wheat Ale (5.3%) \$8 // \$16
Weihenstephaner Kristallweissbier // Light & Refreshing Filtered Wheat Ale (5.4%) \$8 // \$16
Schöfferhofer Grapefruit Hefeweizen // German Wheat Ale & Grapefruit Blend (2.5%) \$8 // \$16
Gaffel Kolsch // Light Pale Ale that is Lagered. Faintly fruity with a Crisp & Hoppy Finish (4.8%) \$8 // \$16

SPECIALTY DRAFTS *Served in 0.3 liters*

- Fuchshof** Rustic German Most Cider // Classic German Tart Cider Made from 2 Apple & 2 Pear Varieties (5.5%) \$12
Prof. Fritz Briem Grodziskie // Heavily Hopped Historic Sour Smoked Wheat Ale (4%) \$12
Ettaler Heller Bock // Well Balanced, Malty & Strong "Pale Lager" (7.2%) \$12
Lemke Budike Raspberry // A True Berliner Weiss. Sour, Funky, Complex & Fruity (4.5%) \$12

AMERICAN DRAFTS *Served in 0.5 liters // 1 Liters*

- Dankford Hall** IPA // Hop Forward Session IPA Brewed for us by Mainstay Brewery (5.7%) \$8 // \$16
Downeast Cider Original Blend // Unfiltered Fresh Pressed Apple Cider (5.1%) \$8 // \$16

BOTTLES & CANS

SEASONAL

- Conshohocken** Nightmare on East Elm // Brewed w/ Honey Malt, Pumpkin Puree, Lactose & Spices (5.8%, 16oz) \$13
Two Roads Roadsmar's Baby // Traditional Pumpkin Ale Aged in Rum Barrels for Added Complexity (6.8%, 12oz) \$9

GERMAN IMPORTS

- Bitburger** Lemon Radler // Light & Refreshing Blend of Lemonade & Bitburger Pilsner (2.5%, 16oz) \$8
Andechser Doppelbock Dunkel // Dark & Strong Lager Brewed by Monks on Bavaria's Holy Mountain (7.1%, 16.9oz) \$14
Schneider Aventinus // An Award-Winning Classic Dark & Strong Wheat Doppelbock (8.2%, 16oz) \$14
Schlenkerla Smoked Lager // Helles Lager Style w/ an Added Layer of Smoke Aroma & Flavor (4.3%, 16.9oz) \$12
Weihenstephaner Vitus // Single-Bock Wheat beer From the World's Oldest Brewery (7.7%, 16.9oz) \$14

HOPPY & BOLD

- Great Barn** Where The Delaware Am I? // Locally Brewed American IPA, Direct from Farm to Can (7%, 16oz) \$12
Half Acre Daisy Cutter // Dry American Pale Ale with Notes of Pine, Citrus, Papaya and Mango (5.2%, 12 oz.) \$9
Mainstay Gratuitous Haze // Local Double Dry Hopped Hazy IPA w/ Mosaic, Citra & Simcoe Hops (6%, 16 oz.) \$10
Sterling Pig Big Gunz Double IPA // Supremely Drinkable Imperial IPA (8.0%, 16oz) \$12
La Cabra Hipster Catnip // Hopped with Citra and Mosaic Resulting in Tropical Fruit & Citrus Notes. (7.2%, 16oz) \$15

FUNKY & TART

- Duchesse De Bourgogne** // Blend of 8 & 18 Month Old Belgian Sour Red Ale (6.2%, 12oz) \$13
Stillwater Insetto // Dry Hopped Sour Ale with Italian Plum (5%, 12oz) \$11

GLUTEN FREE

- Flying Embers** Orange Passion Mimosa // Natural Tangy Kombucha w/ Citrus & Passion Fruit (6.9%, 12oz) \$10
Original Sin Black Widow // Fruity & Tart Cider with Blackberries Added (6%, 12oz.) \$10
Downeast Winter Blend // Apple Cider Aged on Toasted Oak Chips w/ Cinnamon & Nutmeg (6.5%, 12oz.) \$10

NON-ALCOHOLIC

- Bitburger** Drive // Pilsner Style Following German Beer Purity Law (0.0%, 11.2 oz.) \$8
Erdinger Hefeweizen // German Non-Alcoholic Wheat Ale (0.4%, 11.2oz) \$8
Two Roots Straight Drank // N.A. West-Coast Style IPA (>0.5%, 12oz) \$9

BEER COCKTAILS // \$12

- Beerloma** // Schöfferhofer Grapefruit, Silver Tequila, Lime
Ziggy Zaggy // Schöfferhofer Grapefruit, Gordon's Gin, Campari, Sweet Vermouth
Erdbeere die Hitze // Erdinger Hefeweizen, Bourbon, Strawberry, Lemon

WINE

- Trocken // Borell-Diehl \$12 // \$50
Rosé // Passione Natura \$12 // \$50
Pinot Grigio // Pio \$12 // \$50
Grüner Veltliner // Setzer \$14 // \$60
Sparkling // Rud Sekt Ohlig \$14 // \$60
Sauvignon Blanc // Schlossmühlenhof \$14 // \$60
Cabernet // Leese Fitch \$12 // \$50
Pinot Noir // Oak Grove \$12 // \$50

MULLED WINE \$9
HOT APPLE CIDER \$3
Honey Bourbon
or Cinnamon Schnaps
\$10