

FRANKFORD HALL

APPETIZERS

- Warm Bavarian Pretzel // \$5 // with Cheese Dip // \$8
Riesenpretzel (giant pretzel) // \$9 // with Cheese Dip // \$12
Potato Pancakes // *Sour Cream, Applesauce* // \$7
Potato Pancakes w/ Smoked Salmon // *Pickled Red Onion* // \$12
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 Fraiche, Bacon & Pretzel Crostini* // \$8

SAUSAGES

All Served on a Martin's Roll with sauerkraut

- Weisswurst (veal + pork) // \$7.5
Spicy Bauernwurst (beef + pork) // \$7.5
Bratwurst (pork) // \$7.5
Käsekrainer (beef + pork + cheese) // \$7.5
Currywurst (all pork + curry spices) // \$7.5
Frankfurter (all beef) // \$6
Spicy Vegetarian (plant-based sausage) // \$9.5

PLATES

- Wurst Sampler // \$32
Bratwurst, Bauernwurst, Käsewurst, Currywurst & Weisswurst, Sauerkraut
Wurst Plate *Choice Of 3 Sausages, Sauerkraut* // \$18
Wiener Schnitzel *Breaded Cutlet, Lemon, Parsley, Potato Salad*
Chicken // \$15 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* // \$16
8 oz. Dry Aged Beef Patty, Balsamic Onions, Gruyere, Grilled Bacon
Schnitzel Sandwich *Breaded Cutlet, Curry Mustard Aioli, Iceberg Lettuce, Onion, Pickle*
Chicken // \$12 Pork // \$12 Veal // \$18
The Classic* // \$10 // Double // \$15
Beef Patty, Aged Cheddar, Lettuce, Tomato, Onion

SIDES

- Potato Salad // \$5
Sauerkraut // \$5
Applesauce // \$4
French Fries // \$6
Spätzle // \$6
Cucumber Salad // \$4

DESSERTS

- Black Forest Sundae // \$9
Warm Chocolate Brownie with Bourbon Cherry Ice Cream. (can be made kid friendly)
Make your own S'more Kit // \$3

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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

all German & American drafts will be served in .5 Liters // 1 Liters

GERMAN DRAFTS

- Bitburger Premium Pils** // Classic & Crisp Pilsner (4.8%) \$8//\$16
Hofbräu Original Lager // Light & Crisp Lager from Munich (5.1%) \$8//\$16
Bitburger Triple Hop'd Lager // A Unique Hoppy Lager Made in Collaboration w/ Sierra Nevada (5.8%) \$8//\$16
Weihenstephaner Festbier // Gorgeous Golden Malty Seasonal Lager from the Oldest Brewery in the World (5.8%) \$8//\$16
Spaten Oktoberfest Ur-Märzen // The Original Amber Colored Festival Lager from Munich (5.9%) \$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
Weihenstephaner Kristallweissbier // Light & Refreshing Filtered Wheat Ale (5.4%) \$8//\$16
Erdinger Urweisse // Rare & Hard to Find Traditional Bavarian Wheat Beer (4.9%) \$10//\$20
Erdinger Hefeweizen // Light, Refreshing & Unfiltered Bavarian Wheat Ale (5.3%) \$8//\$16
Weihenstephaner Dunkelweizen // Dark Wheat Ale from the Oldest Brewery in the World (5.3%) \$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

AMERICAN DRAFTS

- 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

- Neshaminy Creek Punkless Dunkel** // German Style Dark Wheat w/ Pumpkin & Pumpkin Pie Spices Added (8.8%, 16oz) \$10
Mainstay Loadline Stout // Export Stout Rich w/ Notes of Dark Chocolate & Espresso (5%, 16oz) \$9
Young's Double Chocolate Stout // Real Dark Chocolate Combined with Their Award Winning Stout (5.2%, 14.9 oz.) \$9

GERMAN SPECIALTIES

- Schneider Aventinus** // An Award-Winning Classic Dark & Strong Wheat Doppelbock (8.2%, 16oz) \$11
Schlenkerla Urbock // A Dark & Strong Super Smoky Lager from the World Famous Schlenkerla Brewery (16.9oz, 6.5%) \$10
Schlenkerla Smoked Lager // Delicious Light & Easy Drinking Smoked Lager (4.3%, 16.9oz) \$9
Bitburger Lemon Radler // Light & Refreshing Blend of Lemonade & Bitburger Pilsner (2.5%, 16oz) \$7
Weihenstephaner Vitus // Single-Bock Wheat beer From the World's Oldest Brewery (7.7%, 16.9oz) \$11
Krombacher Pils // Super Crisp & Refreshing Pilsner Brewed w/ All Natural Ingredients (4.8%, 16.9oz) \$6
Andeschser Doppelbock Dunkel // Dark & Strong Lager Brewed by Monks on Bavaria's Holy Mountain (7.1%, 16.9oz) \$11

HOPPY & BOLD

- Half Acre Bodem** // Sticky Citrus and Tropical Fruit IPA, Blend of West- and East Coast (6.8%, 12 oz) \$8
Half Acre Daisy Cutter // Dry American Pale Ale with Notes of Pine, Citrus, Papaya and Mango (5.2%, 12 oz.) \$8
Mainstay Gratuitous Haze // Super Local Double Dry Hopped Hazy IPA w/ Mosaic, Citra & Simcoe Hops (6%, 16 oz.) \$9
Mainstay Meander Grapefruit Pale Ale // Fresh & Zesty Locally Produced Pale Ale (5.0%, 12oz) \$6

FUNKY & TART

- Collective Arts Jam Up The Mash** // Dry Hopped Sour Ale. Juicy, Sour & Extremely Refreshing (5.2%, 16 oz.) \$11
Duchesse De Bourgogne // Blend of 8 & 18 Month Old Belgian Sour Red Ale Matured in Oak Barrels (6.2%, 12oz) \$13

GLUTEN FREE & NON-ALCOHOLIC

- Downeast Cider Donut** // Sweet & Creamy Unfiltered Apple Cider (5.2%, 12oz) \$10
Omission Pale Ale (Gluten Free) // Easy Drinking Pale Ale w/ Gluten Removed (4.6%, 12oz) \$7
Bitburger Drive (Non-Alcoholic) // Pilsner Style Following German Beer Purity Law (0.0%, 11.2 oz.) \$7
Erdinger Hefeweizen (Non-Alcoholic) // German Non-Alcoholic Wheat Ale (0.4%, 11.2oz) \$7

BEER COCKTAILS // \$10

- Beerloma** // Schöfferhofer Grapefruit, Sauza Silver Tequila, Lime
Ziggy Zaggy // Schöfferhofer Grapefruit, Bombay Dry Gin, Campari, Sweet Vermouth

WINE // \$11 // \$50

- Trocken // Borell-Diehl
Grüner Veltliner // Setzer
Rosé // Familie Bauer
Proseco // Acinum
Sauvignon Blanc // The Applicant
Pinot Grigio // Pio
Cabernet // Alias
Pinot Noir // Oak Grove

MULLED WINE

\$9

HOT APPLE CIDER \$3

with Honey Bourbon or
Cinnamon Schnaps

\$10