

# FRANKFORD HALL

## APPETIZERS

Warm Bavarian Pretzel // small \$6 // GIANT \$11  
*With Cheese Dip +\$3*

Potato Pancakes // *Sour Cream, Applesauce* // \$9

Potato Pancakes w/ Smoked Salmon // *Pickled Red Onion* // \$14

Roasted Beet Salad // *Marinated Beets, Red Wine Poached Raisins, Baby Arugula, Toasted Pumpkin Seeds, Pickled Red Onions, Goat Cheese* // \$11

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) // \$9

Spicy Bauernwurst (beef + pork) // \$9

Bratwurst (pork) // \$9

Käsekrainer (beef + pork + cheese) // \$9

Currywurst (all pork + curry spices) // \$9

Frankfurter (all beef) // \$8

Spicy Vegetarian (plant-based sausage) // \$9

## 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 // \$16    Veal // \$22

Roasted Chicken *Paprikash Sauce, Spätzle* // \$16

German Ravioli *Beef + Spinach Filled, Brown Butter, Breadcrumbs, Chives* // \$14

## 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\* // \$19

*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 // \$14    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 // \$5

## 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 \$8.5// \$17 Served in 0.5 liters // 1 Liters

- Bitburger** Heller Bock // Seasonal Pale Bock Beer with a Tasty Balance of Hops and Malt (7%)  
**Sion** Kölsch // Light Pale Ale that is Lagered. Faintly fruity with a Crisp & Hoppy Finish (4.8%)  
**Radeberger** Pilsner // Classic & Crisp Pilsner favored among German Royalty (4.8%)  
**Spaten** Original Lager // A Classic Light Colored & Crisp Imported German Lager (5.2%)  
**Hofbräu** Oktoberfest Märzen // The Original Amber Colored Festival Lager from Munich (6.3%)  
**Hofbräu** Dunkel Lager // Rich and Refreshing Classic Dark Roasty Lager (5.5%)  
**Köstritzer** Schwarzbier // German Roasty Light Bodied Black Lager (4.8%)  
**König Ludwig** Hefeweizen // Light, Refreshing & Unfiltered Bavarian Wheat Ale (5.5%)  
**Weihenstephaner** Kristallweissbier // Light & Refreshing Filtered Wheat Ale (5.4%)  
**Weihenstephaner** Dunkelweizen // Dark Wheat Ale from the Oldest Brewery in the World (5.3%)  
**Schöfferhofer** Grapefruit Hefeweizen // German Wheat Ale & Grapefruit Blend (2.5%)  
**Braufactum** Progusta IPA // Well Balanced & Malty "German" IPA (6.8%)

### AMERICAN DRAFTS \$8.5// \$17 Served in 0.5 liters // 1 Liters

- Dankford Hall** IPA // Hop Forward Session IPA Brewed for us by Mainstay Brewery (5.7%)  
**Tartford Hall** Guava Sour Ale // Fruit Forward Tart Ale, Brewed for us by Stoudt's Brewery (5.0%)  
**Downeast Cider** Original Blend // Unfiltered Fresh Pressed Apple Cider (5.1%)

### SPECIALTY GERMAN DRAFTS \$14 served in 0.3 liters

- BRLO Happy Pils** // Extra Hopped Pilsner Brewed in Berlin (4.9%)  
**Prof. Fritz Briem** 1809 Berliner Weiss // The Quintessential Classic German Sour Wheat Beer (5%)  
**Schlenkerla** Erle Black Lager // Complex Smoky Flavor from Alder Wood Smoked Malts (4.2%)

## BOTTLES & CANS

### GERMAN IMPORTS

- Warsteiner** Pilsner // Classic Well Balanced & Malty German Pilsner (4.8%, 12 oz.) \$5 // bucket of 6 \$25  
**Bitburger** Lemon Radler // Light & Refreshing Blend of Lemonade & Bitburger Pilsner (2.5%, 16oz) \$9  
**Plank** Dunkler Weizenbock // An Award-Winning Classic Dark & Strong Wheat Doppelbock (7.9%, 16oz) \$12  
**Schlenkerla** Smoked Lager // Helles Lager Style w/ an Added Layer of Smoke Aroma & Flavor (4.3%, 16.9oz) \$13  
**Schlenkerla** Oak Smoke Doppelbock // Smoked, Strong & Dark Lager w/ "Brotzeit already included" (5.5%) \$14  
**Weihenstephaner** Vitus // Single-Bock Wheat beer From the World's Oldest Brewery (7.7%, 16.9oz) \$14

### AMERICAN CRAFT

- 3 Floyds** Turbo Reaper // West-Coast Style IPA, Huge Hop Aroma & Flavor w/ Tropical & Citrus Notes (7%, 12oz.) \$9  
**Half Acre** Daisy Cutter // Dry American Pale Ale with Notes of Pine, Citrus, Papaya and Mango (5.2%, 12 oz.) \$9  
**2SP** Baby Bob Stout // Bold, Dry, Hoppy & Roasty American Stout (6.0%, 12oz) \$9  
**Mainstay** Loadline Stout // Export Stout Rich w/ Notes of Dark Chocolate & Espresso (5%, 16oz) \$10  
**Sterling Pig** Technicolor Haze // Juicy Hazy IPA Brewed w/ a Medley of Hops (6.7%, 12oz) \$9  
**Fiddlehead** IPA // Hazy, well-balanced American IPA w/ Mellow Bitterness & a Dry, Refreshing Finish (6.2%, 16oz) \$13  
**Mainstay** Gratuitous Haze // Local Double Dry Hopped Hazy IPA w/ Mosaic, Citra & Simcoe Hops (6%, 16 oz.) \$11  
**Stone Brewing** IPA // Well Balanced Golden IPA w/ Citrus Flavors & Hop aromas (6.9%, 12 oz.) \$9

### FUNKY & TART

- BRLO** Berlinerweiss // Classic German Sour Wheat Beer. Tart, Crisp & Refreshing! (4.0%, 11.2oz.) \$14  
**Duchesse De Bourgogne** Red // Flanders (North-Belgium) Style Sour Red Ale w/ Cherries Added (7.7%, 11.2oz) \$14

### GLUTEN FREE

- Downeast** Peach Mango // Light, Sweet & Tropical Mix of Pear, Mango & Peach (5%, 12oz.) \$11  
**Blake's Hard Cider** Triple Jam // Hand Picked Apple Cider with Strawberry, Blackberry & Raspberry (6.5%, 12oz) \$9  
**Flying Embers** Ginger Yuzu Mule // Natural Tangy Kombucha w/ Ginger, Japanese Yuzu & Turmeric (7.0%, 12oz) \$10

### NON-ALCOHOLIC

- Bitburger** Drive // Pilsner Style Following German Beer Purity Law (0.0%, 16.9 oz.) \$9  
**Flying Dog** Deepfake IPA // N.A IPA Made w/ Mosaic, Centennial & Simcoe Hops (<0.5%, 12oz) \$9  
**Erdinger** Hefeweizen // German Non-Alcoholic Wheat Ale (0.4%, 11.2oz) \$9

## BEER COCKTAILS \$12

- Beerloma** // Schöfferhofer Grapefruit, Silver Tequila, Lime  
**Spicy Beerloma** // Schöfferhofer Grapefruit, Spicy Ghost Tequila, Lime  
**Ziggy Zaggy** // Schöfferhofer Grapefruit, Gordon's Gin, Campari, Sweet Vermouth

## WINE

- Rosé // La Patience \$14  
Pinot Grigio // Alverdi \$12 // \$50  
Grüner Veltliner // Berger \$14 // \$60  
Cabernet // Leese Fitch \$12 // \$50  
Sauvignon Blanc // Casas Del Bosque \$14 // \$60  
Sparkling // Brouette \$14 // \$60  
Pinot Noir // Oak Grove \$12 // \$50

## HOT APPLE CIDER \$3

+ \$7 Add Honey Bourbon or  
Cinnamon Schnaps