

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

Potato Leek Soup // Smoked Crème Fraîche, Bacon & Pretzel Crostini // \$10

SAUSAGES \$13

All Served on a Pretzel Roll with Potato Salad (Sauerkraut optional)

Rotating Sausage

Weisswurst (veal + pork)

Spicy Bauernwurst (beef + pork)

Bratwurst (pork)

Käsekrainer (beef + pork + cheese)

Currywurst (all pork + curry spices)

Frankfurter (all beef)

Spicy Vegetarian (plant-based sausage)

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, Gruyère, 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 // \$6

French Fries // \$7

Spätzle // \$6.5

Cucumber Salad // \$5

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

ErdbeerKuchen (*Strawberry Cake*) //
Strawberry Shake with Pound Cake, Strawberry Puree & Whipped Cream Vodka

Stroopwafel (*Dutch Caramel Waffle*) //
Vanilla with Graham Crackers, Caramel Syrup & Honey Whiskey

Schokolade Brezel (*Chocolate covered Pretzel*) //
Chocolate Shake with Chocolate Covered Pretzel Chunks, Sea Salt & Kahlua Coffee Liqueur

DESSERTS

Apple Strudel // \$12

Warm Sweet Spiced Apples Wrapped in a Flakey Dough with Vanilla Ice Cream (can be made Vegan)


Black Forest Sundae // \$9

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

Vanilla Cones // \$5

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

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

- Sion** Kölsch // Light Pale Ale that is Lagered. Faintly Fruity w/ a Crisp & Hoppy Finish (4.8%)
Gaffel Kölsch // Light & Very Drinkable w/ Good Balance of Malt & Hops (4.8%)
Bitburger Premium Pils // Well-Balanced & Crisp Pilsner (4.8%)
Spaten Original Lager // A Classic Light Colored & Crisp Imported German Lager (5.2%)
Spaten Oktoberfest // The Original Amber Colored Festival Lager from Munich (5.9%)
Hofbräu Dunkel Lager // Rich & 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%)
Weihenstephaner Vitus // Blond, Unfiltered & Strong Wheat Ale (7.7%)
Schöffelhofer Grapefruit Hefeweizen // German Wheat Ale & Grapefruit Blend (2.5%)

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%)
Brooklyn Bel Air Sour // Refreshing & Lightly Tart w/ Notes of Tropical Fruit (5.8%)
Downeast Cider Original Blend // Unfiltered Fresh Pressed Apple Cider (5.1%)

SPECIALTY DRAFTS served in 0.3 liters

- Ettaler** Curator Dunkler Doppelbock // Monastery Brewed Dark & Strong Lager (9%) \$14
2SP St. Seditious Ale // Bourbon Barrel Aged English Style Barelywine w/ Notes of Sherry & Toffee (9.4%) \$12
Ritterguts Lichtenhainer Weisse // Lightly Smoked & Sour Top Fermented Wheat Ale Specialty (4.3%) \$14

BOTTLES & CANS

GERMAN IMPORTS

- Warsteiner** Pilsner // Classic Well Balanced & Malty German Pilsner (4.8%, 12oz.) \$5 // bucket of 6 \$25
Krombacher Pils // Crisp Pilsner Brewed w/ Local Mountain Spring Water (4.8%, 16oz.) \$7
Einbecker Historic Brauherren Pils // Bright, Complex & Well-Balanced Unfiltered Pilsner (4.9%, 16oz) \$12
Andechser Doppelbock Dunkel // Dark & Strong Lager Brewed by Monks on Bavaria's Holy Mountain (7.1%, 16.9oz) \$14
Bitburger Lemon Radler // Light & Refreshing Blend of Lemonade & Bitburger Pilsner (2.5%, 16oz.) \$9
Einbecker Mai-Ur-Bock // Pale Colored Strong Lager w/ Notes of Honey & Toffee (6.5%, 16.9oz) \$12
Plank Grandpa's Weissbier // Reimagined 16th Century Hefeweizen Brewed w/ a Special Hop "Ariana" (4.8%, 16oz) \$12
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 Rauchbier Märzen // Brewed for Centuries. Intense Beech-wood Smoked Amber Lager (5.1%, 16.9oz) \$14

HOPPY & BOLD

- 3 Floyds** Turbo Reaper // West-Coast Style IPA, Huge Hop Aroma & Flavor w/ Tropical & Citrus Notes (7%, 12oz.) \$9
Fiddlehead IPA // Hazy, Well-Balanced American IPA, Mellow Bitterness, Dry, Refreshing Finish (6.2%, 16oz.) \$13
Half Acre Waybird // Hazy IPA w/ Heavy Notes of Citrus & Stone Fruit (6.5%, 12oz.) \$9
Mainstay Gratuitous Haze // Local Double Dry Hopped Hazy IPA w/ Mosaic, Citra & Simcoe Hops (6%, 16oz.) \$11
Mainstay Bowline IPA // A Delicious & Well Balanced IPA Brewed by our Friends Around the Corner (7.1%, 16oz.) \$11
New Trail Double Broken Heels IPA // Hazy Double IPA Brewed w/ Oats, Citra- & Mosaic Hops (9.2%, 16oz) \$15

FUNKY & TART

- Duchesse De Bourgogne** Red // Flanders (North-Belgium) Style Sour Red Ale w/ Cherries Added (7.7%, 11.2oz.) \$14
Mutant Stuntman Raspberry Sour // Kettle Style Sour Ale w/ a Refreshing Raspberry Punch (6.0%, 16oz) \$14

GLUTEN FREE

- Blake's Hard Cider** Peach Party // Semi-Sweet Apple Cider w/ Sweet Peach & Bold Blackberry (6.5%, 12oz.) \$9
Flying Embers Cherry Hibiscus Lime // Natural Kombucha w/ Muddled Cherries, Hibiscus & Lime (6%, 12oz.) \$10
Downeast Winter Blend // Apple Cider Aged on Toasted Oak Chips w/ Cinnamon & Nutmeg (6.5%, 12oz.) \$11

NON-ALCOHOLIC

- Bitburger** Drive // Pilsner Style Following German Beer Purity Law (0.0%, 16.9oz.) \$9
Deschutes Fresh Squeezed IPA // Well Balanced N.A. IPA w/ Notes of Citrus & Tropical Fruit (<0.5%, 12oz.) \$9
Collective Arts Guava Gose // Fruity & Tart Wheat Ale w/ Guava Added (0.4%, 12oz) \$9
Weihenstephaner Hefeweizen // German Non-Alcoholic Wheat Ale (0.5%, 11.2 oz.) \$9

BEER COCKTAILS \$12

- Beerloma** // Schöffelhofer Grapefruit, Silver Tequila, Lime
Bier Kaffee // Haus-Made Coffee Syrup, Vodka, Frangelico, Kostritzer Black Lager

WINE (GLASS/BOTTLE)

- Rosé // La Patience \$14
Pinot Grigio // Alverdi \$12 // \$50
Sauvignon Blanc // Casas Del Bosque \$14 // \$60
Sparkling // Brouette \$14 // \$60
Cabernet // Oxford Landing \$12 // \$50
Pinot Noir // Oak Grove \$12 // \$50

MULLED WINE \$10

HOT APPLE CIDER \$3

+ \$7 Add Honey Bourbon or
Cinnamon Schnaps