

FRANKFORD HALL

ESSEN

APPETIZERS

Warm Bavarian Pretzel // \$4.5 // with Cheese Dip // \$6.5

Riesenpretzel (giant pretzel) // \$8 // with Cheese Dip // \$11

Spätzle // *Brown Butter, Parsley, Lemon* \$5.5

Potato Pancakes // \$6.5 // with Smoked Salmon // \$12

French Fries // \$6

Roasted Beet Salad // \$8

Marinated Beets, Red Wine Poached Raisins, Baby Arugula, Toasted Pumpkin Seeds, Pickled Red Onions, Goat Cheese

Mixed Greens & Radish Salad // \$8

Arugula, Frisée & Apple Cider Vinaigrette

Cucumber Salad // *Red Onion & Dill Sour Cream* \$5.5

SAUSAGES

All Served on a Martin's Roll with Your Choice of Sauerkraut or Red Cabbage

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

BURGERS

All Served with House Cut French Fries

The Kanzler* // \$15

Dry-Aged Beef Patty, Balsamic Onions, Gruyère, Grilled Bacon

Veggie Burger // \$14

"Impossible" Burger, Special Sauce, Lettuce, Cheddar Cheese, Pickles, Onions, Tomato Jam & Garlic Aioli

The Classic* // \$9 // Double // \$13

Beef Patty, Cheddar Cheese, Lettuce, Tomato, Onion

CLASSICS

German Flatbread // \$10

Traditional Flammkuchen with Farmer's Cheese, Bacon, White Onion, Chives

***Substitute Crimini Mushrooms for Bacon at No Additional Charge*

Wiener Schnitzel // *Veal Cutlet, Lemon, German Potato Salad* \$18

Roasted Half Chicken // *Spätzle, Paprikash Sauce* \$14

Schweinshaxe (Duroc Pork Shank) // \$19.5

Sauerkraut

Beef and Spinach Maultaschen // \$10

German Ravioli, Garlic Breadcrumbs, Butter, Chives

SIDES

Sauerkraut // \$4

Red Cabbage // \$4

German Potato Salad // \$4

Applesauce // \$3

DESSERTS

Soft Serve Ice Cream // \$3.5




SHAKES *All Served with Alcohol, but Can Be Made Without*

Jack N' S'mores // \$8

Honey Graham // \$8

Orange Creamsicle // \$8

Seasonal // \$8

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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

- Hofbräu Sommer Lager** // Golden Unfiltered Easy Drinking Lager (5.1%) \$7 // \$14
Bitburger Premium Pils // Classic & Crisp Pilsner (4.8%) \$7 // \$14
Hofbräu Original Lager // Light & Crisp Lager from Munich (5.1%) \$7 // \$14
Paulaner Oktoberfest // The Original Malty Amber Festival Lager (5.8%) \$7 // \$14
Hofbräu Dunkel Lager // Rich and Refreshing Classic Dark Roasty Lager (5.5%) \$7 // \$14
Köstritzer Schwarzbier // German Roasty Light Bodied Black Lager (4.8%) \$7 // \$14
Weihenstephaner Kristallweizen // Filtered Light Wheat Ale, Notes of Banana & Citrus (5.4%) \$7 // \$14
Paulaner Hefeweizen // Unfiltered Light German Wheat Ale (5.5%) \$7 // \$14
Weihenstephaner Dunkelweizen // Dark Wheat Ale from the Oldest Brewery in the World (5.3%) \$7 // \$14
Schöfferhofer Grapefruit Hefeweizen // German Wheat Ale & Grapefruit Blend (2.5%) \$7 // \$14
Gaffel Kölsch // Light Pale Ale that is Lagered. Faintly Fruity with a Crisp and Hoppy Finish (4.8%) \$7 // \$14
Braufactum IPA // Well Balanced & Malty "German" IPA (6.8%) \$7 // \$14

AMERICAN DRAFTS

- Dankford Hall IPA** // Hop Forward Session IPA Brewed for us by Mainstay Brewery (5.7%) \$7 // \$14
Yards Philly Pale Ale // Dry & Crisp American Pale Ale (4.6%) \$6 // \$12
Downeast Cider Original Blend // Unfiltered Fresh Pressed Apple Cider (5.1%) \$7 // \$14

BOTTLES & CANS

LIGHT & CRISP

- Schlenkerla Smoked Lager** // Subtle Smokey Light Colored Lager (4.3%) \$12
Grevensteiner Landbier // Delicious Unfiltered German Amber Lager (5.2%, 16.9oz) \$8
Carlsberg Pilsner // Crisp & Balanced Danish Pilsner (4.7%, 16.9oz) \$7
Kurant Earth Cider // Locally Produced Dry-Hopped Cider (5.5%, 12oz) \$8
Miller High Life // Classic American Lager (4.6%, 16oz) \$4
Omission Golden Lager (Gluten Free) // Crisp Golden Gluten Removed Lager (4.6%, 12oz) \$7
Clausthaler (Non-Alcoholic) // German Non-Alcoholic Lager (0.4%, 12oz) \$5
Paulaner Radler N/A // Non-Alcoholic Lemonade and Hefeweizen Mix (0.5%, 12oz) \$7
Bitburger Radler // Pilsner & Lemonade Blend (2.5%, 16.9oz) \$7

HOPPY & BOLD

- New Belgium Citradelic** // Session IPA with Citra Hops and Tangerine Peel (6%, 12oz) \$7
Helltown Hop Frency IPA // Balanced American IPA with Tropical Tasting Notes (5.5%, 12oz) \$7
Port Brewing High Tide Fresh Hop IPA // Seasonal IPA Dry-hopped with Freshly Harvested Hops (6.5% 16oz) \$9
Alesmith Brütiful Day // A Crisp & Dry Brüt IPA with Nelson Sauvin Hops (7.2%, 12oz) \$9
Yards IPA // Their Signature IPA with All American Hops (7%, 16oz) \$8
Urban Village Wrong Way IPA // Well Rounded Unfiltered American IPA (6.4%, 16oz) \$11
Omnipollo Fatamorgana // Oat & Wheat Twice Dry Hopped Double IPA (8%, 16oz) \$15

DARK & SAVORY

- Weihenstephaner Korbinian** // A Full-bodied Dark German Doppelbock Lager (7.4%, 16.9oz) \$10
Schneider Aventinus Weizenbock // Strong Dark German Wheat Ale (8.2%, 16.9oz) \$12
Mönchshof Schwarzbier // "The Black Pils" is a World-Classic Black Lager (4.9%, 16.9oz) \$12

FUNKY & TART

- Bruery Terreux Rueuze** // A Wonderful & Complex Blend of Lambics of Different Ages (5.6%, **25.4oz**) \$25
Crooked Stave Sour Rosé // Wild Ale Fermented with Rasp- and Blueberries (4.5%, 12oz) \$9
Stone Notorious P.O.G. // German-style Berliner Weiss with Passion Fruit, Orange & Guava (4.7%, 12oz) \$9
Epic Tart 'n Juicy Sour IPA // Puckering Tartness with an Abundance of Juicy Citrus Hops (4.5%, 12oz) \$8
Founders Green Zebra Gose // Watermelon German Sour Wheat (4.5%, 12oz) \$8
Yards PYNK // Refreshing Sour Ale with Raspberries & Cherries (5.5%, 12oz) \$8
Original Sin Black Widow // Fruity & Tart Cider with Blackberries Added (6%, 12oz) \$8
Rodenbach Classic // Blend of Young & Mature Oak Cask Aged Sour Ale (5.2%, 16.9oz) \$10
Conshohocken Philly Vice // Classic German Berliner Weiss with Blueberries Added (4.1%, 16oz) \$10

BEER COCKTAILS // \$10

- Beerloma** // Schöfferhofer Grapefruit, Sauza Silver, Lime
SnakeBit // Bitburger Pils, Downeast Cider, Apple Brandy
Bananaweizen // Paulaner Hefeweizen, Bulleit Rye, Banana Schnaps
Ziggy Zaggy // Schöfferhofer Grapefruit, Bombay Dry Gin, Campari, Cinzano
Ginger Peach Fizz // Hofbräu Lager, Faber Gin, Peach, Candied Ginger

- WINE // \$11 // \$50**
Riesling // The Seeker
Grüner Veltliner // Wayvine
Rosé // St. Michelle

- Pinot Grigio** // Zonin
Sauvignon Blanc // Nobilo
Sparkling // Marquis
Cabernet // Portillo
Pinot Noir // McManis 09/06/19

BIER SANGRIA // \$8