

# 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

- 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  
**Von Trapp** Berliner Weiss // *Light German Sour Wheat Beer. Exclusively in PA at Frankford Hall (4.2%)* \$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  
**Schöffelhofer** 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  
**Paulaner** Salvator // *Strong Amber Lager with Sweet Caramel Malts (7.9%)* \$8//\$16

### AMERICAN DRAFTS

- Dankford Hall** IPA // *Hop Forward Session IPA Brewed for us by Mainstay Brewery (5.7%)* \$7//\$14  
**Mainstay** Cleat Hitch Pale Ale // *Excellent Local Dry Hopped Extra Pale Ale (5.3%)* \$7//\$14  
**Downeast** Cider Original Blend // *Unfiltered Fresh Pressed Apple Cider (5.1%)* \$7//\$14

### BOTTLES & CANS

#### LIGHT & CRISP

- Warsteiner** Pilsner // *Classic Well Balanced & Malty German Pilsner (4.8%, 12oz)* \$5  
**Schlenkerla** Smoked Lager // *Subtle Smokey Light Colored Lager (4.3% 16.9oz)* \$10  
**Kurant** Earth Cider // *Locally Produced Dry-Hopped Cider (5.5%, 12oz)* \$8  
**Blake's Hard Cider** Triple Jam // *Hand Picked Apple Cider with Strawberry, Blackberry & Raspberry (6.5%, 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  
**Einbecker** Pils (Non-Alcoholic) // *Brewed in the Pilsner Style with the Alcohol Extracted After Maturation (0.5%, 12oz)* \$8  
**Weihenstephaner**(Non-Alcoholic) // *German Non-Alcoholic Wheat Ale (0.5%, 12oz)* \$8

#### HOPPY & BOLD

- Mainstay** Bowline IPA // *A Delicious & Well Balanced IPA Brewed by our Friends Around the Corner (7.1%, 16oz)* \$9  
**Half Acre** Bodem // *Sticky Citrus and Tropical Fruit IPA, Blend of West- and East Coast (6.8%, 16oz)* \$10  
**New Belgium** Voodoo Ranger IPA // *Golden IPA with Tropical & Juicy Fruit Flavors (7%, 19.2oz)* \$9  
**Uerige** Sticke "JROEN" // *German Altbier Wet Hopped w/ the Rare Hersbrucker Hop Variety (6.2%, 12oz)* \$11  
**New Trail** Broken Heels IPA // *PA Brewed IPA with Ripe Tropical Fruit & Rich Pine Flavors (7.0%, 16oz)* \$12  
**2SP** Up, Up & Away // *Local New England Style Double IPA with Peach, Plum & Citrus Notes (8.0%, 16oz)* \$12  
**Workhorse** New England IPA // *Unfiltered NEIPA with Wheat, Oat & Pilsner Malts and Juicy American Hops (6.7%, 16oz)* \$11

#### FUNKY & TART

- Crooked Stave** Sour Rosé // *Wild Ale Fermented with Rasp- and Blueberries (4.5%, 12oz)* \$9  
**Dogfish Head** Vibrant P'Ocean // *A Complex, Dry, Tart and Fruity Collaboration with Rodenbach (4.7%, 12oz)* \$8  
**D9** Brewer's Day Off // *Cucumber & Cantaloupe German-Style Gose (4.8%, 16oz)* \$11  
**The Bruery** Goses Are Red // *Funky, Crisp & Tart Gose with the Addition of Grapes and Aged in Oak Foeders (5.6%, 16oz)* \$11

#### DARK & SAVORY

- Young's** Double Chocolate Stout // *Real Dark Chocolate Combined with Their Award Winning Stout (5.2%, 14.9oz)* \$9  
**Mönchshof** Schwarzbier // *"The Black Pils" is a World-Classic Black Lager (4.9%, 16.9oz)* \$10  
**Big Oyster** On Point // *American Milk Stout with Locally Sourced Coffee and Vanilla Added (7%, 16oz)* \$11

#### STRONG & SWEET

- Kulmbacher** EKU 28 // *German Amber Doppelbock that is Fermented in Cold Storage for 9 Months (11%, 16oz)* \$12  
**Scaldis** Noël // *A Wonderful Seasonal Belgian Strong Dark Ale (12%, 11.2oz)* \$12  
**Schneider** Aventinus Weizenbock // *Strong Dark German Wheat Ale (8.2%, 16.9oz)* \$10  
**Weihenstephaner** Korbinian // *A Full-bodied Dark German Doppelbock Lager (7.4%, 16.9oz)* \$10  
**La Trappe** Quadrupel // *1 of 14 Trappist Breweries in the World with This Being the First Quad ever Brewed (11.2oz, 10%)* \$12

### BEER COCKTAILS // \$10

- Beerloma** // *Schöffelhofer Grapefruit, Hornitos Plata, Lime*  
**Ginger Peach Fizz** // *Hofbräu Lager, Faber Gin, Peach, Candied Ginger*  
**Bananaweizen** // *Paulaner Hefeweizen, Bulleit Rye, Banana Schnaps*  
**Ziggy Zaggy** // *Schöffelhofer Grapefruit, Bombay Dry Gin, Campari, Cinzano*  
**Purple Rain** // *Downeast Cider, Mainstay Cleat Hitch Pale Ale, Crème de Cassis*

### WINE // \$11 // \$50

- Riesling // The Seeker  
Grüner Veltliner // Fuchs  
Rosé // Mont Gravet

- Pinot Grigio // Zonin  
Sauvignon Blanc // Nobilo  
Sparkling // Marquis  
Cabernet // Alias  
Pinot Noir // McManis

### MULLED WINE // \$8

### HOT APPLE CIDER // \$3 // WITH SCHNAPS \$9

03/13/20