

FUNKENHAUSEN

WINE ♦ STEIN ♦ DINE

FISH & VEGGIES

HAUS SALAD

lettuce, herbs, parmesan,
pickled red onion, apple,
sherry vinaigrette

7/12

ASPARAGUS

fried smelt, gribiche
radish, herbs, breadcrumbs

11

OYSTERS HOCKAFELLER

ham hock, creamed spinach,
pickled chiles,
chicharrón crumbs

12

STURGEON PASTRAMI

haus kraut, pickled mustard
seed, smoked tomato aioli,
sturgeon chicharrón

13

SÜRFENTÜRFEN

scallops, short rib ragout,
kraut puree, spicy mustard,
port pear

15

RACLETTE

crispy potato, black pepper
vinaigrette, frisée,
pickled onion, grapes

13

WEEKEND BRUNCH

saturday & sunday
10-3



BIG AS FUNK

SKATE WING SCHNITZEL

potato crust, scallop brandade,
brown butter, capers, lemon, herbs

25

BEER HALL BOIL

head-on shrimp, clams, haus wurst,
fingerling potatoes, fennel,
beer broth, griddled bread

34

A WHOLE MESS OF CHICKEN

amish chicken, oyster mushrooms,
mustard greens, riesling sauce

24

CONFIT PORK SHOULDER

duck leg and field pea cassoulet,
smoked shallot jus, parsnip mustard

26

16 OZ WOOD-GRILLED RIBEYE

slagel beef, herb crust,
sauerbraten beef jus, horsey sauce

52

A BIT MEATIER

TARTE FLAMBÉE

crispy flatbread, smoked duck,
whipped ricotta, melted onion,
peas & pea shoots

11

SMOKED VEAL SWEETBREADS

pearl onions, lemon vinaigrette,
carrot purée, parsnip crunch

12

RICOTTA DUMPLINGS

riesling-braised rabbit, baby
carrots, lardons, cippolini
onions, ricotta salata

15

WEISSWURST

ham vinaigrette, frisée,
charred herb dijonnaise,
creamied pearl onions

13

BOUDIN NOIR BALLS

carolina gold rice,
blood sausage, crayfish, creole
mustard, pickled fennel

13

SMOKED SPARE RIBS

four bones, dry rub,
lots of smoke,
white bbq sauce

16

HAPPY HOUR

monday - thursday
5-7 (at the bar)

Piggy Plate



ON THE SIDE

CHARRED BROCCOLINI

buttermilk dressing,
golden raisins, cheddar,
hazelnuts

8

SWEET POTATO

mustard green pistou,
cider caramel, pickled
mushrooms, apple chips

6

KÄSESPÄTZLE

gruyère, jarlsberg,
charred onion, black
pepper

10

SAUERKRAUT

oma's recipe,
haus-fermented &
aged cabbage

6

Many of our dishes can be altered to accommodate vegetarian, pescatarian,
gluten-free and dairy-free diets. Just ask your server.

When mother nature allows, we source our products as locally and sustainably as possible. We would like to thank our friends at Slagel Family Farm, Nnichols Farm and Orchard, Klug Farm, Green Acres and Seedling Farms for being a source of both amazing products and inspiration.

German Heritage



Southern Hospitality