



# KALE FEST 2017

## APPETIZERS

**ARTICHOKE AND KALE DIP 8**  
Served with toasted garlic crostini

**GAME SAUSAGE SAMPLER 11**  
Venison and Buffalo sausage served on a bed of sauerkraut

## ENTREES

Entrees come with soup of the day and choice of one side dish

**OXTAIL BOURGUINONNE 20**  
Slow braised velvety Oxtail Bourguinonne finished with rosemary roasted red potatoes and bacon over our handmade wild mushroom spatzle

**SMOKED PORK BUTT 18**  
Served with horseradish sauce and braised kale

**GRUEN KOHLPLATTE 20**  
A combination platter including smoked butt, thuringer, buffalo sausage and boiled parsley potatoes all nestled upon braised kale

**ROASTED GOOSE 24**  
Served with an orange Gran Marnier sauce and braised kale

**ROASTED LAMB SHANK JARDINIERE 22**  
Braised in a red wine sauce and slow roasted served with braised kale

**WURST TRIO 18**  
A combination of bratwurst, venison and buffalo sausages served with braised kale

### Personalized Sides

Sauerkraut	\$3.00	Bread Dumplings	\$4.00	Mashed Potatoes	\$3.00
Spatzle	\$3.00	German Fries	\$4.00	Red Cabbage	\$3.00
French Fries	\$3.00	German Potato Salad	\$4.00	Vegetable of the day	\$3.00