

**BREWMASTER'S DINNER MENU**  
**FEATURING**  
**VON TRAPP BREWING**

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**CANAPES**

House Gougeres *gruyere fondue, sea salt*

Salmon Crudo *pastrami crust, fennel*

Franks in a Blanket *miniature beef franks, crispy filo, pickled mustard seeds*

**Beer pairing: Golden Helles**

**FIRST COURSE**

Smoked Chicken Kielbasa

*ale braised sauerkraut, pancetta, salt roasted apple sauce, house pickled vegetables*

RI Field Green Salad

*shaved vegetables, Riesling vinaigrette*

**Beer pairing: Bohemian Pilsner**

**SECOND COURSE**

Wiener Schnitzel

*crispy Jersey veal, creamy wholegrain mustard sauce*

**Beer pairing: Vienna Lager**

**SIDES**

Homemade Spätzle *tarragon, lemon zest*

Crispy Brussels Sprouts *bacon-sherry vinaigrette*

Grilled Asparagus *manchego, salsa verde, almonds*

**DESSERT**

Chocolate Stout Cake

*raspberry coulis, hazelnut mousse*

**Beer pairing: Dunker Lager**