

BREWMASTER'S DINNER MENU
FEATURING
VON TRAPP BREWING

CANAPES

House Gougeres *gruyere fondue, sea salt*

Salmon Crudo *pastrami crust, fennel*

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

FIRST COURSE

Smoked Chicken Kielbasa

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

RI Field Green Salad

shaved vegetables, Riesling vinaigrette

SECOND COURSE

Wiener Schnitzel

crispy Jersey veal, creamy wholegrain mustard sauce

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