

Schroeder's Menu

Appetizers

- Market Salad - seasonal vegetables, elderflower vinaigrette 8
- Beets - pumpernickel, goat cheese, honey 12
- Chantenay carrot soup - lentils, mizuna, chamomile 10
- Potato pancakes - apples, cheddar, beer 11
- Spatzle - corn, tomato, ricotta, onion blossoms 10
- Beef Tongue - asparagus, caper, horseradish, creme fraiche 14
- Pork Belly - peas, turnip, radish, wheat berries 13
- Blutwurst - potatoes, red cabbage, dried plums 15
- Vesperplatte - selection of artisanal local meats and cheeses, pickles 21

Entrees

- Local Trout - sunchokes, kumquat, sorrel, yoghurt 27
- Baby Artichokes - garbanzo beans, cippollini, kale 22
- Chicken Roulade - cabbage, apricots, quinoa, dill 25
- Wiener Schnitzel - veal, celery root, fava beans, preserved meyer lemon 24
- Pork loin - sauerkraut, spelt, mustard 26
- Schmitz Ranch Dry aged NY strip
- Brussel sprouts, anchovy butter, potatoes 45

Sides

- Roasted potatoes/mustard 5
- Fried Brussel Sprouts/fish sauce 6
- Sauerkraut 5