

# A LITTLE SOMETHING

## KNABBERZUG

<b>HOUSE PICKLES</b> <i>GF/V</i> Seasonal Selection	<b>12</b>
<b>PRETZEL</b> <i>V</i> House Mustard / Quark	<b>10</b>
<b>w/Obatzda Cheese Spread</b>	<b>12</b>
<b>BERLINER CURRY FRIES</b> <i>GF/V</i> House Curry Ketchup / Aioli	<b>12</b>
<b>HEIRLOOM TOMATO SALAD</b> <i>GF</i> Cucumber / Red Onion / Sherry Vinegar / Skyr	<b>16</b>
<b>GEM SALAD</b> Fire Roasted Grapes / Toasted Sunflower / Croutons / Grana Padano / Rosemary Vinaigrette	<b>16</b>
<b>GRILLED VEGETABLE</b> <i>GF</i> Seasonal Vegetable / Hollandaise	<b>16</b>
<b>ROASTED BRUSSEL SPROUTS</b> <i>GF</i> Fennel / Pistachio-Fennel Pollen / Sherry / Honey	<b>14</b>
<b>GRILLED CABBAGE</b> <i>GF</i> Buttermilk / Smoked Walnut / Paprika Oil / Fresh Horseradish	<b>18</b>
<b>SPÄTZLE</b> ‘Little Sparrow’ Fresh Pasta	<b>10</b>
<b>w/Swiss &amp; Gruyère Cheese</b>	<b>13</b>
<b>SAUERKRAUT</b> <i>GF/V</i> Fermented Cabbage	<b>9</b>
<b>Wood Fire Grilled Kraut</b>	<b>12</b>
<b>KÄSEKUCHEN</b> Seasonal Cheesecake / Gingersnap Crust	<b>8</b>



GF - Gluten Free  
V- Vegan

CONSUMING RAW OR UNDERCOOKED MEATS,  
POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY  
INCREASE RISK OF FOOD BORNE DISEASE  
ESPECIALLY IF YOU HAVE A MEDICAL CONDITION.

# A LITTLE BIGGER

## HAUPTGERICHTE

<b>SCHWENKBRATEN</b> <i>GF</i> Wood Fired Pork Steak / Horseradish Cream	<b>36</b>
<b>FLANK STEAK</b> Potato Cake / Grüner Soße	<b>30</b>
<b>RAUCH HÄHNCHEN</b> Smoked & Fried Chicken / Maggi-Honey	<b>20</b>
<b>VOGEL PAPRIKASH</b> Chicken Schnitzel / Harissa	<b>22</b>
<b>FISCH SCHNITZEL</b> Heirloom Tomato / Cucumber / Red Onion / Sherry Vinegar / Skyr	<b>22</b>
<b>SCHWEINESCHNITZEL</b> Pork Schnitzel / Lemon / Arugula / Horseradish Vinaigrette	<b>20</b>
<b>BRATWURST</b> <i>GF</i> Caraway / Black Pepper / Nutmeg w/All Natural Casings	<b>20</b>
<b>MUNICH WEISSWURST</b> <i>GF</i> Lemon / Mace / Parsley w/All Natural Casings	<b>20</b>
<b>BOCKWURST</b> <i>GF</i> Paprika / Chive / Celery Seed w/All Natural Casings	<b>20</b>
<b>OTTO’S BEST WURST</b> <i>GF</i> Sample platter of all three house sausages	<b>26</b>



Von Bismarck is a modern family style restaurant inspired by the traditions of Eastern and Northern Europe with a focus on low intervention wine and traditional beer styles. Von Bismarck aims to focus the best of the old world through a modern lens and present it in an atmosphere of conviviality and generosity. We believe communal seating and family style presentation are conducive to this end. Sharing a meal, whether with those you love or complete strangers is essential to the human experience and all of us here at Von Bismarck hope to help you on that journey.



CASH DISCOUNT PROGRAM  
Menu prices reflect a Cash Discount. All non-cash purchases will not receive the discount and the difference will be added as a standard adjustment to the current menu price at checkout. For your convenience we have provided a zero fee ATM to encourage use of the CASH DISCOUNT PROGRAM. Thank you for your understanding. Prost!