

Wurst

Served with a Bavarian Soft Pretzel or in a Classic Brat Bun

All dishes served with Sauerkraut and Dusseldorfer Mustard

Serving the legendary Usinger's Sausages

Austrian Käsekrainer

A cherished Astrian tradition. These plump pork sausages are generously studded with Emmenthaler cheese and expertly smoked over apple wood.

\$10.95

Usinger's Classic Bratwurst

The classic Usinger's Bratwurst made with finely ground pork & veal. Made with the family's 140 year old recipe and steamed to perfection just like the old world.

\$10.95

Usinger's Smoked Bratwurst

Smoked Bratwurst stuffed with Jalapeno & Cheddar. Made with ground pork & veal, smoked in the vintage Usinger's smokehouse that dates back to 1880..

\$10.95

Usinger's Smoked Hungarian Sausage

Usinger's classic Hungarian Smoked Sausage is a coarse ground, totally 'old world' sausage. This highly seasoned pork link features a great combination of garlic, paprika and Hungarian spices. Not produced in years, Usinger's has brought back the old recipe.

\$10.95

Usinger's Smoked Polish Sausage

Classic, authentic Pork/Beef sausage smoked with garlic in Usinger's vintage smokehouse that dates back to 1880. A classic old world sausage.

\$10.95

Usinger's Weisswurst

The Classic Bavarian white bratwurst made with veal, parsley, onions, fresh lemon, nutmeg and ginger. Delicate and refined. This delicate sausage is never grilled, but gently steamed to perfection.

\$10.95

Our Flagship Sandwich



The Yoerg Sandwich

A Quarter Pound Angus Beef Frank split with a dill pickle spear, a big slice of German Butterkase Cheese and 'Chicago style' Yellow Mustard on locally hand made Caraway Rye bread. Served with mini Pretzels & sport peppers. St. Paul's Blue Collar classic.

\$9.95

Currywurst



The treasured "street" food of Berlin. A sliced Usinger's Bratwurst (or two) with that unctuously spicy, irresistable curry and tomato based sauce.

This is the best Currywurst in the State.
Served with locally made Ciabatta Bread.

SINGLE \$8.95 DOUBLE \$10.95

Vegan Wurst

Vegan Bratwurst

We have various styles available at any certain times; please ask your server for what is in stock - Verified and Certified Vegan

\$9.95

We have a 3% Charge for ALL non Cash transactions

Seafood

All Seafood served slightly chilled with French Cornichons & and artisanal crackers.



Galician Mussels *in Spanish Salsa*

Galician mussels are a first-class culinary delicacy. It is the only seafood product with a Protected Designation of Origin. The heavens have sent you little golden nuggets of perfection. Fried then steeped in Spanish Salsa, these mussels have intense flavor of umami.

4.4 Oz Serving **\$10.95**

Smoked Mussels *Ekone Oyster Company*

Sourced from the Totem Inlet, in Washington State's Puget Sound. Lightly brined to enhance their natural flavors, then steeped in a gentle cold smoking process. Honed over generations, this imparts a smokiness that marries well with the umami flavor of the mussel.

5 Oz Serving **\$16.95**

Pickled Herring *in White Wine*

Wild caught in the pristine waters of Iceland, this preservative free pickled herring is buttery in texture and full of flavor. A fresh, tender and rich delicacy. Served with French Cornichons & crackers.

6 Oz Serving **\$12.95**

Sardines *With Lemon in Olive Oil*

Aromatic lemon groves, ripe green olive trees, and salty sweetness of the sea. Kept fresh from the moment they are caught. They become even tastier and rich with the lemon that flavors the olive oil.

4.4 Oz Serving **\$10.95**

Smoked Oysters *Ekone Oyster Company*

Willapa Bay is considered the cleanest, purest bay in all North America, located in the southwest corner of Washington. It is here, where the Ekone Oyster Company grows their Pacific oysters. They are smoked slow for a thicker, more satisfying crunch.

5 Oz Serving **\$16.95**

Artisan Pâté

All Pate is served with French Cornichons, Dusseldorfser Mustard and crackers (or crusty Ciabatta Bread).

Country Style Pate *Pig + fig Terrine*

Country-style pork pate made with dried figs, cinnamon, ginger and cloves. All Smoking Goose recipes begin on the farm. Small Family Owned Farms that 100% Vegetarian feed with no antibiotics and Gluten free.

(Smoking Goose Meatery).

\$15.95

Wild Hare Pate *Rabbit & Pork Cheek Terrine*

Country-style terrine of Rabbit, nutmeg, white pepper, and parsley wrapped in thin slices of cured pork belly. Small Family Owned Farms that 100% Vegetarian feed with no antibiotics and Gluten free. (Smoking Goose).

\$15.95

Spreadables



Usinger's Smoked Liverwurst

Served with raw onions, Sour Kraut, German Mustard, dill pickle spear & Caraway Rye bread. 120 year old Bavarian recipe and smoked in Usinger's vintage 140+ year old smokehouse.

\$14.95

Smoked Rainbow Trout Mousse

Freshly harvested Rainbow Trout from Northwest Wisconsin smoked over hardwoods. Blended with cream cheese, this decadent spread is divine. Served with French Cornichons and crisp, artisanal crackers.

\$16.95

Artisanal Pizzas

BBQ Chicken, Bacon & Pineapple Pizza

BBQ Chicken Breast, dry cured Bacon & Hawaiian Pineapple. A wonderful crisp, flaky crust. A staff favorite. (Firehouse Pizza).

12 INCH ~~\$19.95~~

Meatless

Cheese Pizza

Whole Milk Mozzarella & mild cheddars top this classic example with Jakeeno's famous red sauce and crispy thin crust. (Jakeenos Pizza).

12 INCH ~~\$17.95~~

Chicago Super Pizza

Sausage, pepperoni, mushrooms, black & green olives, onions, green peppers. Hand made weekly in Uptown Minneapolis. (Jakeeno's).

12 INCH ~~\$18.95~~



Dill Pickle Pizza

Layers of Smoked Canadian Bacon and sliced dill pickles over a homemade garlic dill sauce. A nationwide cult following. (QC Pizza).

12 INCH ~~\$18.95~~

Four Meat Pizza

Canadian Bacon, Pepperoni, Sausage and ham with Mozzarella cheese. A power packed, very filling Pizza. (Firehouse Pizza)

12 INCH ~~\$19.95~~

Pepperoni & Cheese Curd Pizza

Two layers of hand sliced Pepperoni and fresh, squeaky Wisconsin Cheese curds with that fabulous QC crust. (QCPizza).

12 INCH ~~\$18.95~~

Meatless

Vegetarian Pizza

Mushrooms, black & green olives, onions, green peppers. Hand made weekly in Uptown Minneapolis. (Jakeeno's Pizza).

12 INCH ~~\$18.95~~

Triple Creme Brie & Organic Apples

Brie and Apples

French Triple Creme Brie with a sliced apple (whatever's in season) walnuts and sprinkled with honey. A nice, light treat.

~~\$10.95~~

Old World Snacks

Mix & Match

Yoerg's Pickled Eggs

Barnyard Caviar with a beguiling bite. Yoerg's pickled eggs are wonderfully spicy and tangy with a definite edge.

~~\$4.95~~

Usinger's Beef Hickory Sticks

Two 100% Beef Hickory Sticks that are smoked over hickory slabs in Usinger's brick smokehouse that dates back to the 1880s.

~~\$4.95~~

Old World Roll

Vinschgauer Brötchen

Vinschgauer is a hearty, strongly seasoned roll made with rye sourdough, caraway, fennel, coriander and Schabziger clover. It is originally from South Tyrol, the northernmost region in Italy that is bordered by Austria (where German is still spoken). Served with German Butterkase cheese, nuts and butter.

~~\$5.95~~

Hook's Vintage Cheddar Plate



Tony and Julie Hook have been making artisan, world class aged cheddars for over 45 years and are located in the historic Shake Rag district of scenic Mineral Point, Wisconsin. Their cheddars are aged in curing caves that allow the cheeses to age to perfection. Widely considered Wisconsin's finest Cheddar Cheese producer. Here is a selection of their "youngest" vintage Cheddars from their cellar.

Hook's One Year Old Cheddar - Hook's Two Year Old Cheddar
Hook's Three Year Old Cheddar - Hook's Four Year Old Cheddar

~~\$15.95~~

Wurst/Charcuterie

Usinger's Wurst Plate

Landjaeger, Weisswurst, Smoked Bratwurst and the Classic Bratwurst. Served with Sauerkraut, Dusseldorfer Mustard, Dill pickle spears and Caraway Rye Bread. The Best of the Wurst.

\$16.95

Usinger's Mini-Wurst Plate

CHOOSE TWO: Bratwurst, Smoked Bratwurst, Weisswurst, Landjaeger, Smoked Polish Sausage or Smoked Hungarian Sausage. Served with Sauerkraut, Caraway Rye Bread & Dusseldorfer Mustard.

\$10.95

Usinger's Dry Cured Landjaeger

Known as the "Hunter's Sausage" in Germany because of its durability. A dry cured sausage with infinite, subtle spice flavors. Served with Sauerkraut, German Mustard & Caraway Rye Bread.

\$10.95

Usinger's Charcuterie Plate

A selection of Usinger's German Salami, Landjaeger, Summer Sausage, Black Forest Ham and artisanal Cheeses. Served with olives, assorted nuts, dried fruits, and crisp crackers.

\$12.95

Usinger's Black Forest Ham

Sweet cured with honey and maple syrup. Slowly smoked over hardwood slabs for a "woody" smoked flavor; Baden Style. This is Germany's most favorite lunchtime cold cut. Served with locally baked Ciabatta Bread and Dusseldorfer Mustard.

\$9.95



Usinger's Summer Sausage

Made with lean, choice, coarsely ground beef and seasoned "just right". Slowly smoked over hardwood slabs in Usinger's 140 year old brick smokehouse to bring out the robust flavor and an irresistible tantalizing aroma. Served with locally baked Ciabatta Bread and Dusseldorfer Mustard.

\$9.95

Pretzels

QC's Gigantic Soft Pretzel

Hand rolled Giant Pretzels made from the same dough as the tremendous QC Pizzas. Served with Cheese Sauce & Mustard.

\$14.95



Bavarian Soft Pretzel

A classic Bavarian soft pretzel, chewy, salted and served with German Dusseldorfer Mustard. Cheese sauce optional.

6.95

Parmesan Soft Pretzel

A classic Bavarian soft pretzel, sprinkled with Parmesan Cheese and served with classic Italian Marinara.

\$6.95

Cinnamon Soft Pretzel

A classic Bavarian soft pretzel, sprinkled with a house mix of Cinnamon and Sugar and served with Hazelnut spread.

\$6.95



Martin's Dutch Hard Pretzels

The original hand-rolled, hand-twisted, boiled, baked, and dried pretzel, with only five simple ingredients: flour, water, yeast, salt and soda. No fat, no sugar, all-vegan and using non-GMO wheat. This country's finest hard pretzel.

\$6.95

We have a 3% Charge for ALL non Cash transactions

Virginia Peanuts

Feridie's Virginia Peanuts

"The World's Greatest Peanuts!"



FERIDIES Virginia Peanuts are cooked in pure peanut oil and lightly salted to maintain the peanuts' distinctive flavor and healthy qualities. If you have never had Virginia-type peanuts before, you'll be amazed at their large size, crunchy texture and freshness. Non-GMO Project Verified. OU Kosher Certified. 100% Gluten free.

Buttered Toffee Peanuts (Virginia) (9 Oz).....	\$8.95
Cajun Peanuts (Virginia) (9 Oz).....	\$8.95
Dill Pickle Peanuts (Virginia) (9 Oz).....	\$8.95
Hickory Smoked Peanuts (Virginia) (9 Oz).....	\$8.95
Salted Peanuts (Virginia) (9 Oz).....	\$8.95
Salt & Vinegar Peanuts (Virginia) (9 Oz).....	\$8.95
Thai-Turmeric Peanuts (Virginia) (9 Oz).....	\$8.95

Sides



Ciabatta Bread.....	\$4.95
Ciabatta Bread (1/2 Order).....	\$2.95
Cheddar Cheese Dip.....	\$1.95
Extra Crackers.....	\$1.95
Party Mix (Chex Mix).....	\$4.95
German Potato Salad.....	\$2.95
Sauerkraut.....	\$0.95

Non Alcohol Beverages



Austrian Pilsener N.A. *Fastenbier*

SCHLOSS EGGENBERG: Vorchdorf, Austria

Eggenberg palace isn't just a gorgeous relic of 17th century Baroque architecture, but a world class Brewery founded in the 18th century. It's four corner towers and decorated entry portal don't look out of character for a former noble residence. This is a beautiful Pilsener.

11.2oz Bottle \$7.95

Bavarian Lager N.A. *Einbecker*

EINBECKER BRAUHAUS: Einbeck, Germany

The Einbecker Brewery is a brewery located in Einbeck, Lower Saxony, Germany. Founded before 1378, it is one of the oldest still operating breweries in the world. The brewery's specialty is bock beer, and this is a hearty Amber Lager packed with flavor.

11.2oz Bottle \$9.95



Chouffe Blonde N.A. *La Chouffe*

BRASSERIE D'CHOUFFE: Chouffe, Belgium

A splendid blond specialty beer with a pearly white head and a delicious taste. It's brewed with the same passion and expertise you've come to expect from Chouffe, and has the typical fruitiness and spicy accents of the other Chouffe beers.

11.2oz Bottle \$7.95

Polish Lager N.A. *Kultowe*

BROWAR STAROPOLSKI: Zdunska Wola, Poland

A brewery from Zdunska Wola with a rich history dating back to 1892, which can boast beers based on old Polish recipes with a unique, rich taste. One of the few breweries in Poland brewing beer using the traditional method using open fermentation vats. A big, malty N.A..

16.9oz Bottle \$8.95



1950s Style Craft Soda

Black Cherry Soda (NORTHERN SODA) (12 oz Can)...	\$2.95
Cream Soda (NORTHERN SODA) (12 oz Can).....	\$2.95
Lemon Lime Soda (NORTHERN SODA) (12 oz Can)...	\$2.95
Orange Soda (NORTHERN SODA) (12 oz Can).....	\$2.95
Root Beer (NORTHERN SODA) (12 oz Can).....	\$2.95