



# BAVARIAN INN

## RESORT & BREWING COMPANY

### SHAREABLES FROM THE FARM

<b>Schwarzwaelde Kaese Spaetzle</b>	\$10
Housemade Noodles, Black Forest Ham, Asparagus, Gruyere	
<b>Bavarian Inn Sausage Sampler</b>	\$13
Veal, Beef, and Pork Sausages - Kraut, Dusseldorf Mustard	
<b>Brussels Sprouts</b> 🌾 🌱	\$15
Raisin, sweet drop pepper, almond, Rhineland Dressing	
<b>Local &amp; International Cheese</b> Pick 3 or 5	\$19 / \$26
Chef's Selection - Apricot & Cherry Mostarda, Marcona Almond, Crackers, House Pimento Spread	
<b>Cheese &amp; Charcuterie Combo</b>	\$26
Six of Chef's Selections, Along with Bavarian Brothers Chef's Paté, Pimento Cheese, Mostarda, Mustard, and Pickles	
<b>Fresh Wings</b> 🌾	\$18
Cacio e Pepe Style - Parmesan, Garlic, Oregano, Fresh Black Pepper, Carrot and Celery	

### SHAREABLES FROM THE SEA

<b>Maryland Style Crab Dip</b>	\$18
Creamy Crab Dip with a Blend of Smokey Cheeses - Baguette and Chips	
<b>Bavarian Pretzel Stuffed with Crab</b>	\$20
Stuffed with Crab Dip, Gruyere Cheese, and Cheddar Cheese	
<b>Gin Cured Salmon "Crostiti"</b>	\$15
Lemon Whipped Ricotta, Pickled Onion, Caper, Sweet Pepper, Meyer Lemon Aioli, and Local Greens	

### SOUPS

<b>Curried Cream of Crab Soup</b>	\$12
House Recipe with Curry and Spices	
<b>Butternut Squash Bisque</b> 🌾 🌱	\$17
House Croutons, Black Garlic Crema, Crispy Sage	
<b>French Onion Soup</b>	\$10
Crostiti, Melted Swiss, Crispy Onions	

### SALADS

Add one to any salad...

Grilled Chicken \$7, Salmon \$14, Crab Cake \$MP

<b>House Salad</b>	\$8
Field Greens, Cucumber Salad, Tomato, Marinated Mushroom, Rhineland Vinaigrette	
<b>Traditional Caesar Salad</b>	\$9
Crisp Romaine, Parmesan Tuille, Focaccia, Balsamic Reduction	
<b>Roasted Acorn Squash &amp; Spinach</b> 🌾 🌱	\$16
Roasted Acorn Squash, Spinach, Roasted Onion, Parmesan, Creamy Sumac Dressing	
<b>Grecian Panzanella</b> 🌱	\$15
Tomato, Cucumber, Red Onion, Sweet Peppers, Feta, House Crouton, Lemon Garlic Vinaigrette	
<b>Steakhouse Style Black and Blue</b> 🌾	\$15 / \$24
Iceberg Wedge, Tomato, Onion, Blue Cheese, Avocado Puree, Slab Bacon Lardon, Creole Ranch - Blackened Chicken or Steak	

### SIDES TO SHARE

<b>Bavarian Red Cabbage or Sauerkraut</b>	\$4
<b>Bavarian Brothers Spaetzle</b>	\$5
Add cheese +\$2	
<b>Mashed Potatoes</b>	\$4
<b>Beer Cheese Mashed Potatoes</b>	\$6
<b>Bavarian Brothers' Potato Dumplings</b>	\$4
<b>Bavarian Brothers' Apple Coleslaw</b>	\$3
<b>Brussels Sprouts, Asparagus, or Green Beans</b>	\$5
<b>Additional Sauces, Each</b>	\$4

🌱 Dairy Free   🌾 Gluten Free   🌱 Vegetarian

PLEASE NO SUBSTITUTIONS

### SANDWICHES

All Sandwiches and Wraps

Served with House Potato Chips and Pickle

\$1 additional to Upgrade to German Potato Salad

\$2 additional to Upgrade to Fresh Cut French Fries

<b>Mrs. Cole's Vegetarian</b> 🌱	\$12
Marbled Rye, Boursin, Cucumber, Carrot, Avocado, Tomato, Lettuce	
<b>Crab Cake Sandwich</b> 🌱	\$22
Toasted Brioche, Roasted Garlic Aioli, Tomato, Lettuce, Pickle	
<b>Bavarian Brothers' Smash Burger</b>	\$15
2-3 oz. Chuck, Brisket, and Short Rib Blend Patties Served Well Done, Binkert's Bratwurst, Smoked Gouda, Kraut, Mountaineer Sauce	
<b>Filet-Delphia Steak Sandwich</b>	\$22
Beef Tenderloin, Roasted Red Peppers, Onion, Provolone, Coriander Mayo, Pretzel Roll	
<b>Holzfaller Burger</b>	\$16
8oz Burger, WV Maple Bacon, Bourbon Braised Apple Butter, Roasted Jalapeno Aioli, Cheddar, Brioche	
<b>Reuben Sandwich</b>	\$14
Marbled Rye, Sauerkraut, House Corned Beef, Swiss Cheese, Thousand Island	
<b>Curried Chicken Salad Wrap</b> 🌱	\$14
Whole Wheat Wrap, Tomato, Lettuce, Cherry, Almond, Mild Curry Blend	

### GERMAN SPECIALTIES

<b>Sauerbraten</b> 🌱	\$26
Marinated Bottom Round Beef - Red Cabbage, Potato Dumplings, Ginger and Red Wine Sauce, Almond, Raisins	
<b>Jaegerschnitzel</b>	\$30
Flour Dredged Veal, Sherry Mushroom Sauce, Red Cabbage, Spaetzle	
<b>Schweinebraten</b>	\$19 / \$25
Traditional Roasted Pork Loin, Sauerkraut, Potato Dumpling, Juniper White Wine Sauce	
<b>Wiener Schnitzel</b>	\$30 / A La Holstein \$32
Breaded Veal Cutlet, Red Cabbage, Spaetzle, Rham Sauce	
<b>Sauerkraut "Garnished"</b>	\$27
Trio of Bavarian Sausages - Veal, Pork, and Beef - Kassler Ripchen, Whipped Potato, Sauerkraut	
<b>Cider Braised Pork Shank</b> 🌾	\$32
Wades Mill Corn Polenta, Roasted Cruciferous Vegetable, Roasted Onion, Cider Braising Jus	

### CONTINENTAL SPECIALTIES

<b>Bavarian Brothers' Crab Cakes</b>	\$22 / \$38
Lump Crab, Whipped Potato, Asparagus Hollandaise, Lemon Aioli	
<b>Seared Scallops</b>	\$42
Bucatini Pasta, Cannelloni Beans, Squash, Spinach, Garlic Lemon White Wine Butter	
<b>Grilled Salmon</b> 🌾	\$26
Moroccan Chickpea Stew, Coconut Coriander Broth	
<b>Roots and Gourds</b> 🌱 🌱	\$22
Roasted Acorn Squash, Herbed Farro, Pickled Butternut, Roasted Carrots, Parsnip Chips, Truffle Aioli, Herb Powder	
<b>Steak Frites</b> 🌾	\$27
Grilled, Sliced Flatiron Steak, Apple Slaw, House Cut Fries - Spinach, Bacon & Blue Cheese Sauce	
<b>Shepherd's Pie</b>	\$20
Potato Au Gratin, Green Beans	
<b>Filet Mignon of Hereford Beef</b>	\$48
White balsamic buttered carrot, Potato Parsnip Herb Cake, Truffle Jus	
<b>Venison Loin en Crepenett</b> 🌾	\$46
Pistachio Emulsion, Crimini, Butternut Squash, Salsify, Blueberry Juniper Pepper Sauce	
<b>Airline Breast of Pheasant Wrapped in Applewood Smoked Bacon</b>	\$44
Sweet Potato Puree, Broccolini, Ember Roasted Mushroom, Red Eye Gravy	

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk for foodborne illness. There will be a 20% gratuity added to groups of 8 or larger.



## Welcome to Bavarian Brothers Brewing a casual dining brew pub and lounge at the Bavarian Inn.

While Christian and David Asam are brothers, the name is not to applaud them but to remember and celebrate a family heritage legacy. The name is a nod to the original Asam Brothers of Munich, Germany—Egid Quirin Asam and Cosmas Damian Asam of whom Erwin, Christian and David are believed to be direct descendants. These Asam Brothers are renowned across Bavaria and Munich as early 1700s church architects, sculptors and artists.

One of the most celebrated churches, Asamkirche—on Asam Strasse near the Marienplatz in Munich, can still be visited today. The “star” in our logo can also be found on the doors to the Asamkirche. This star has been welcoming visitors for centuries and now it welcomes you. The Asam Family is proud of its 45 year tradition of hospitality in Shepherdstown and is happy to honor its past while celebrating the future. *Prost!*

## OUR MENU

Our Bavarian Brothers Brewing Menu is about honoring our German roots and acknowledging our sense of place in the panhandle of West Virginia. We look to provide a mix of traditional Bavarian items with casual yet creative bites that represent our geographic location. We work with local purveyors, farmers and food artisans to attempt to get the best products of the season. Our brewmasters share this same passion when creating our craft beers. We hope you enjoy your experience with us today.

Executive Chef Jeffrey Ault

Sous Chef Josue Vasquez

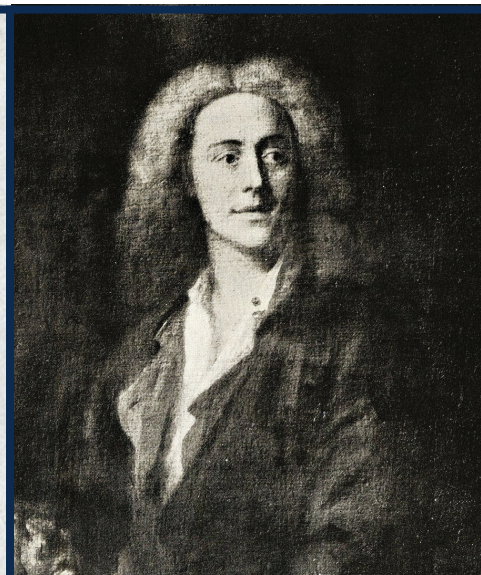
Brew Masters Harry Wright, Nick Ledden



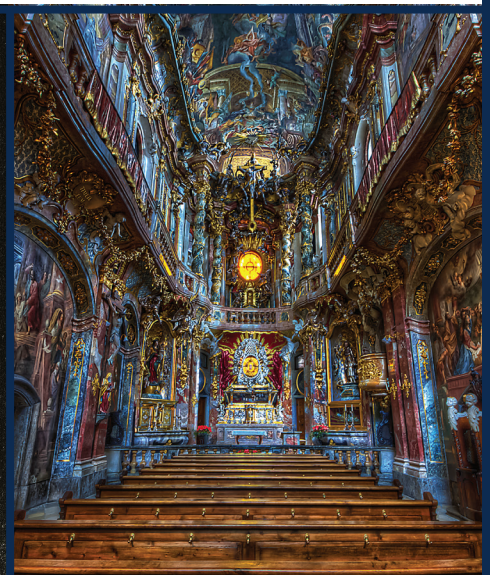
Church Front Door



Cosmas Damian Asam



Egid Quirin Asam



Asamkirche Munich