



BAVARIAN INN

RESORT & BREWING COMPANY

— LUNCH, DINNER & ALL-DAY DINING MENU —

We are thrilled to welcome you back to our European Resort! Thank you for your patience and understanding as we work towards bringing back the traditional Bavarian Inn experience. We are temporarily offering this menu of our “greatest hits” and will change it as more product becomes available. Please know that we are taking all precautions possible to keep you and our team healthy and safe. **Thank you for your patronage! We appreciate you!**

APPETIZERS & SHAREABLES

Schwarzwaelder Kaese Spaetzle \$9

Housemade Spaetzle, Gruyere, Cheese, Black Forest Ham & Asparagus Tips

Bavarian Inn Sausage Sampler \$11

Weisswurst, Bratwurst, Knackwurst, Sauerkraut

Avocado Fries  \$11

Crispy Fried Avocado Wedges, Tomato Salad, Cilantro Emulsion

Chef's Pate of Veal, Liver and Herbs, Cumberland Sauce \$9

Imported & Domestic Cheese Display \$18

Variety of carefully sourced Cheeses, Spiced Pecans, SVFD Apple Butter, German Mustard

Chef's Flat Bread \$15

Changes weekly with Seasonal Ingredients

Margherita Flat Bread  \$14

Tomato, Mozzarella, Basil, Balsamic Reduction

German Pretzel stuffed with Crab \$15

Bavarian Brothers Lager and Three Cheese Sauce, Mustard, Remoulade

SOUPS

Curried Cream Crab Soup  \$8

A house favorite with Yellow Curry and Lump Crabmeat

Traditional French Onion Soup \$9

Melted Gruyere

SALADS

House Salad of Mixed Greens   \$7

Cucumber Dill, Marinated Mushroom, Rhineland Vinaigrette

Caesar Salad with Fresh Anchovies \$8

Add Chicken \$14 Add Salmon \$16

Crispy Chicken Cobb Salad \$14

Chicken Tenders, Red Onion, Tomato, Spicy Pecans, Barber's Cheddar, Garlic Herb Dressing

Black and Blue Salad \$15

Blackened Chicken, Avocado, Blue Cheese, Onion, Bacon, B.I. Ranch

Winter Arugula Salad  \$11

Red and Golden Beets, Sweet Potato, Goat Cheese, Dijon Vinaigrette

 Dairy Free

 Gluten Free

 Vegetarian

SANDWICHES

Served with French Fries or Potato Salad

Crab Melt

Aged English Cheddar Cheese, Tomato and Grilled Rye

\$15

Bavarian Brother's Brewing Signature Burger

Hereford Beef Patty, Seared Bratwurst, Pickled Red Cabbage
Gruyere Cheese, Brioche Bun, Top with Fried Egg for
additional \$2

\$15

B.I. Reuben Sandwich

Corned Beef, Swiss Cheese, Sauerkraut,
Thousand Island on Rye

\$14

Mrs. Cole's Vegetarian Sandwich

Lettuce, Tomato, Avocado, Carrot, Cucumber,
Boursin Cheese, Marble Rye

\$12

Turkey Club Sandwich

Applewood Bacon, Swiss Cheese, Lettuce, Tomato,
Avocado Aioli, Choice of Bread

\$12

ENTRÉES

Lunch Portion/Dinner Portion

Lunch Portion available from 11:30am til 2:30pm daily

Schweinebraten

Traditional Pork Roast
Served with Potato Dumpling and Sauerkraut, Juniper Sauce

\$16/\$23

Sauerbraten

Traditional Red Wine Braised Beef
Potato Dumpling & Red Cabbage, Red Wine Ginger Sauce, Almonds & Raisins

\$17/25

Jaegerschnitzel

Tender Veal Cutlet
with a Sherry Mushroom Cream Sauce, Spaetzle, Red Cabbage

\$29

Wiener Schnitzel

Breaded Veal Cutlet
Served with Spaetzle and Red Cabbage

\$28 a la Holstein \$30

Sauerkraut Garnished

Sausage Platter with Sauerkraut
Weisswurst, Knackwurst, Bratwurst, Kassler Ripchen

\$24

Bavarian Inn Crab Cakes

Two Bavarian Inn Lump Cakes (1 for Lunch Portion),
Kaese Spaetzle, Asparagus Hollandaise, Meyer Lemon & Old Bay Aioli

\$19/\$32

Shepherd's Pie

Ground Lamb and English Spices, topped with Potato au Gratin, Sauteed Green Beans

\$20

Pan Seared Jail Island Salmon

West Virginia Maple Glaze, Bacon-Siracha Roasted Brussel Sprouts, Truffle Whipped Potato

\$29

Grilled Ribeye Steak Au Poivre

Grilled Asparagus, Truffle Mashed Potatoes, Peppercorn Brandy Cream

\$35

Vegetarian Pasta Penne

Cherry Tomatoes, Coconut Milk Alfredo Sauce

\$18

Filet Mignon of Hereford Beef Tenderloin

Rosti Potato Cakes, Brandied Trumpet Mushrooms, Red Wine Demi Glace

\$38

Beef Tenderloin Tips "Stroganoff Style"

Spaetzle, Bacon-Mushroom Cream, Parsnip Chips, Herb Sour Cream

\$26

Pheasant "Appalachia"

Flash Fried, Smoky Bacon, Collard Greens, Whipped Potato, Smoked Pork Reduction

\$32

Rack of New Zealand Lamb

Roasted Leek and Cream Broth, Blooming Shallot, Red Beet Powder

\$34

** Add a Signature B.I. Crab Cake to any Entrée \$14

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