



The Annual

Wild Game and Fall Festival

The Wild Game Festival has been a 30 year tradition at the Bavarian Inn. European Chefs have long treasured game meats; they are high in protein and low in saturated fats, with wonderful natural flavors. We are also featuring below several dishes which have been created with the fall months in mind with ingredients that are currently at their best. We hope you enjoy.

Appetizers

Nutmeg Scented Pumpkin Soup
with Toasted Pumpkin Seeds & Sour Cream
9.

Wild Game Terrine wrapped in a Potato Bacon Crust
Caramelized Pears & Pumpkin Chutney
9.

Game Sausage Duo; Smoked Venison & Wild Boar
on Bavarian Cabbage with Cranberry and Truffle Mustards
9.

Antelope Pastrami with Dijon Sour Cream & Vegetable Tartare
8.

Entrees

“Dibbe Has” Roasted Rabbit in Burgundy Red Wine Sauce
on Pumpkin Noodles, Red Cabbage, Sweet & Sour Blueberry Chutney
26.

Seared Pheasant Breast wrapped in Applewood Bacon
Pineapple and Champagne Kraut, Whipped Potato, Bacon Croutons
25.

Wild Boar Goulash
a Pinot Noir Stew, with Wild Mushrooms, Cranberry, Apple, & Macaire Potatoes
26.

Antelope Medallions
on a Creamy Kohlrabi, Dauphine Potatoes & Quince Sauce
26.

Duo of Elk & Venison Tenderloins
Elk wrapped in Applewood Bacon on Brussels Sprouts Leaves
and Venison in Black Forest Ham on Celeriac Puree, Elderberry Jus
34.

Trio of Hudson Valley Duck
Leg Confit on Duck Liver Spaetzle, Seared Breast on Apple Red Cabbage,
& Duck Ravioli on Pumpkin Hash
29.

Dinner Menu

Appetizers

Schwarzwaelder Kaese Spaetzle
German Noodles sautéed Black Forest Ham, Gruyere Cheese, Asparagus
7.

Bavarian Sausage Sampler
A sampling of Weisswurst, Knockwurst, and Bratwurst
9.

Chef's Pate
Our Special Veal, Liver and Garden Herbs Pate, with Cranberry Compote
9.

Crispy Fried Calamari on Seaweed Salad
Two Dipping Sauces of Ponzu Aioli and Traditional Cocktail
8.

Spaten Beer Battered Fried Scallops
Served on Mixed Greens with Herb Dressing and Sauce Tartare
9.

Seared Spice Crusted Fillet of Tuna
on Burgol Rice & Dried Fruit Salad, Olive-Ginger Vinaigrette
11.

Bavarian Fish Sampler
Smoked & Pickled Salmon; Smoked Trout with Scotch Whiskey Sauce;
Halibut-Lobster Terrine wrapped in Nori Leaf;
and a Jumbo Shrimp over Marinated Shrimp & Crabmeat Salad
12.

Soup and Salad

Curried Cream of Crab Soup with Lump Crabmeat
7.

Pfalz-Zwiwwelsup
Rich Onion Soup "German Style" with German Rye and Gruyere Cheese
7.

Field Green Salad
Marinated Mushroom and Tomato, Creamy Rhineland Vinaigrette
5.

Caesar Salad with Anchovies and Parmesan Chip with Parmesan Cheese
7.

German Salad Tasting "Four Ways"
Beetroot with Apple Citrus, Rutabaga with Sherry Vinaigrette
Cucumber Dill and Sour Cream, and Vegetarian Potato Salad
9.

Avocado stuffed with Shrimp and Crabmeat Salad
Served with Sliced Fruit and Avocado Segments with Vinaigrette
14.

**18% Gratuity will be added to parties of six or more*

Traditional Bavarian Entrees

Bavarian Sauerbraten, Beef Roast marinated in Vinegar and Spice
Red Wine Ginger Sauce, Potato Dumpling and Red Cabbage
19.

Sauerkraut Garnished
Three German Sausages, Kassler Rippchen, Whipped Potato and Sauerkraut
19.

Wiener Schnitzel
Classic Vienna Veal Steak lightly breaded with Red Cabbage and Spaetzle
22.

Jaeger Schnitzel
Veal Steak with a Wild Mushroom Sherry Sauce, Red Cabbage and Spaetzle
23.

“Schweinebraten“, Roasted Pork scented with Juniper
Sauerkraut and Potato Dumpling, Rosemary White Wine Jus
18.

Pork Medallions in a Dijon Mustard Cream Sauce
on a Bed of Bavarian Spaetzle and Sliced Asparagus Tips
24.

Contemporary Entrees

“Neptune’s Catch“, flown fresh from Honolulu Fish Company
Chef’s Daily prepared Catch of the Day
Priced Daily

Grilled Atlantic Salmon Fillet
Corn, Bacon and Leek Ragout, Rosti Potato Cake, Saffron Riesling Sauce
26.

Famous Lump Crab Cakes
Kaese Spaetzle and Asparagus Spears Hollandaise
28.

Beef Tenderloin Tips “Stroganoff Style”
German Spaetzle, Mushroom Cream and Crispy Baby Beets & Pickled Cucumber
26.

Vegetarian Lasagne
Roasted Local Vegetables with Parmesan Cheese and Sun Dried Tomato Sauce
18.

Shepherd’s Pie
Ground Lamb with English Spices, topped with Potato au Gratin
18.

Herb encrusted Rack of Australian Lamb
Garlic Whipped Potatoes, Green Beans, Sautéed Pearl Onions, Natural Jus
34.

7 oz. Filet Mignon of Hereford Beef
Sweet Potato Fries, Broccoli Wrap, & Wheat Beer Wholecorn Mustard
33.

Bavarian Inn Surf and Turf
7 oz. Filet Mignon & All Lump Crab Cake, Potato Rosti & Asparagus Hollandaise
38.

Chateaubriand for Two
Roasted Tenderloin of Beef, and Bouquet of Vegetables
Served Table side with Sauce Béarnaise and Duchess Potato
64.



The History of The Bavarian Inn and Shepherdstown, West Virginia

Welcome to Shepherdstown the oldest town in West Virginia. The first settlement was recorded in 1730. Thomas Shepherd obtained a land grant in 1734 and was soon followed by other settlers. A charter was obtained in 1762 for a town to be named Mecklenburg, but the name was later changed to Shepherdstown in honor of the founder. Many of the first settlers were German. There was a German school in Shepherdstown as early as 1762 and the main street till this day is named German Street. The town is historically remembered for James Rumsey's invention of the steamboat in 1787. The Rumsey monument commemorating this event can be seen down the river on the West Virginia banks.

Shepherd College was founded in 1871 as a private college in Shepherdstown focusing on languages, arts and sciences. In 2004 Shepherd became a full fledged University and now has an enrollment of over 5000 students.

The lovely home located across the Potomac River in Maryland is Ferry Hill, the boyhood home of Henry Kyd Douglas, a Confederate officer who rode with Stonewall Jackson. It is now the Headquarters for the National Park Service C&O Canal.

Only three miles northeast of Shepherdstown is Sharpsburg, Maryland, the site of Antietam Battlefield. Antietam is the site of the bloodiest single day's battle of the Civil War.

The Bavarian Inn was built in 1930 as a private residence. The famous greystone mansion was converted in 1962 to a country inn. Extensive renovations were completed in 1977. The award winning Bavarian Inn is owned and hosted by a native born Bavarian from Munich, Erwin Asam and his wife Carol. They offer the great hospitality and good food of the old country as well as this continent.

In December 1981, luxury overnight accommodations were added to the Bavarian Inn concept. Consisting of Four Chalets built in Alpine Motif, totaling forty-two elegantly furnished state rooms, all with balconies overlooking the Potomac River Bend. Most have fireplaces, whirlpool bath tubs, canopy beds and sitting areas. There are also two deluxe suites for "honeymooners", or that "Special Get away".

The Schwartzwald Haus was completed in September 1994. Translating to "Black Forest Building" it offers conference facilities for groups from 15 to 100, with an outdoor flagstone terrace. The building houses an additional 30 rooms, bringing the total amount of rooms to 72. In September 2005 construction was completed on the new James Rumsey Bridge linking West Virginia and Maryland.

In March of 2000 son Christian Asam and his wife Kerry joined the Inn. And in October 2005 other son David also returned to the Bavarian Inn. Married in 2010 to his wife Adrienne, the next generation are continuing the family tradition. The Asam Family extends a warm welcome to all guests at the Bavarian Inn and hopes your visit will be a memorable occasion.



Bavarian Inn



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