



BAVARIAN INN

RESORT & BREWING COMPANY

SHAREABLES FROM THE FARM

Schwarzwaelde Kaese Spaetzle	\$10
Housemade Noodles, Black Forest Ham, Asparagus, Gruyere	
Bavarian Inn Sausage Sampler 🍷	\$13
Veal, Beef, and Pork Sausages - Kraut, Dusseldorf Mustard	
Fried Brussels Sprouts 🍷	\$16
Cherry Tamari Glaze, Pickled Carrot and Scallion Slaw, Almonds	
Local & International Cheese Pick 3 or 5	\$18 / \$24
Chef's Selection - Apricot & Cherry Mostarda, Marcona Almond, Crackers, House Pimento Spread	
Cheese & Charcuterie Combo	\$25
Six of Chef's Selections, Along with Bavarian Brothers Chef's Paté, Pimento Cheese, Mostarda, Mustard, and Pickles	
Fresh Wings 🍷 🍷	\$18
Alabama White Lightning Sauce, Carrots and Celery	
Calvados and Fontina Cheese Fondue	\$18
Caramelized Shallots, Pretzel Bites, Vegetables	

SHAREABLES FROM THE SEA

Maryland Style Crab Dip	\$19
Creamy Crab Dip with a Blend of Smokey Cheeses - Baguette and Chips	
Bavarian Pretzel Stuffed with Crab	\$20
Stuffed with Crab Dip, Gruyere Cheese, and Cheddar Cheese	
Shrimp and Avocado Toast 🍷	\$16
Hair of the Dog Guacamole, Citrus pickled Shrimp, Queso Fresco, Micro Cilantro, Housemade Cheddar and Jalapeno Toast	
Fried Calamari 🍷	\$16
Bavarian Brothers Lager Brine, Radish, Bell Pepper Relish, Mirin and Yuzu Aioli	
Tuna Poke Nachos	\$19
Ahi Tuna Poke, Wakami, Wasabi Dressing, Sriracha Mayo, Shoyu, Crispy Wontons	

SOUPS

Curried Cream of Crab Soup	\$12
House Recipe with Curry and Spices	
Broccoli Leek Bisque 🍷	\$10
Red Onion Marmalade, Cheddar Powder	
French Onion Soup	\$10
Crostini, Melted Swiss, Crispy Onions	

SALADS

Add one to any salad...

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

House Salad	\$8
Field Greens, Cucumber Salad, Tomato, Marinated Mushroom, Rhineland Vinaigrette	
Traditional Caesar Salad	\$9
Crisp Romaine, Parmesan Tuille, Focaccia, Balsamic Reduction	
Asparagus Salad 🍷 (without ham) 🍷 🍷	\$11
Truffled Hominy Pudding, Green and White Asparagus, Micro Radish, Prosciutto Dust, Sherry Vinaigrette	
Steakhouse Style Black and Blue 🍷	\$15 / \$24
Iceberg Wedge, Tomato, Onion, Blue Cheese, Avocado Puree, Slab Bacon Lardon, Creole Ranch - Blackened Chicken or Steak	

SIDES TO SHARE

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

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

Mrs. Cole's Vegetarian 🍷	\$12
Marbled Rye, Boursin, Cucumber, Carrot, Avocado, Tomato, Lettuce	
Crab Cake Sandwich 🍷	\$22
Toasted Brioche, Ramp Aioli, Tomato, Lettuce, Pickle	
Lobster, Shrimp and Crab Roll	\$18
Herbed Dijonnaise, Celery, Onion, Split Brioche Bun	
Kerry's Chicken Sandwich	\$16
Grilled Chicken Breast, Swiss Cheese, Whole Grain Mustard Aioli, Lettuce, Tomato and Onion on Toasted Brioche	
Bavarian Brothers' Smash Burger	\$18
2-3 oz. Chuck, Brisket, and Short Rib Blend Patties Served Well Done, Binkert's Bratwurst, Smoked Gouda, Kraut, Mountaineer Sauce	
Rhineland Cowboy Burger	\$17
Herford Patty, Cheddar, Thick Cut Honey Pepper Bacon, Rhine River Slaw, Smoked Paprika Aioli	
Reuben Sandwich	\$14
Marbled Rye, Sauerkraut, House Corned Beef, Swiss Cheese, Thousand Island	
Hawaiian Chicken Salad Wrap 🍷	\$14
Pineapple, Lettuce, Tomato, Whole Wheat Wrap	

GERMAN SPECIALTIES

Sauerbraten 🍷	\$26
Marinated Bottom Round Beef - Red Cabbage, Potato Dumplings, Ginger and Red Wine Sauce, Almond, Raisins	
Jaegerschnitzel	\$30
Flour Dredged Veal, Sherry Mushroom Sauce, Red Cabbage, Spaetzle	
Roasted Duroc Pork Schweineshulter	\$25
Sauerkraut, Potato Dumpling, Juniper Jus	
Wiener Schnitzel	\$30 / A La Holstein \$32
Breaded Veal Cutlet, Red Cabbage, Spaetzle, Rham Sauce	
Sauerkraut "Garnished"	\$27
Trio of Bavarian Sausages - Veal, Pork, and Beef - Kassler Ripchen, Whipped Potato, Sauerkraut	

CONTINENTAL SPECIALTIES

Grilled Salmon 🍷	\$26
Crispy Fingerling Potato, Leek Butter Sauce, Sweet Pepper Chow Chow	
Bavarian Brothers' Crab Cakes	\$22 / \$38
Lump Crab, Whipped Potato, Asparagus Hollandaise, Lemon Aioli	
Pan Seared Halibut 🍷	\$37
Spaetzle, Shitake Mushrooms, Spinach, Coriander Orange Velout	
Pithivier of Duck, Chicken and Foie Gras	\$36
Served in Puff Pastry, Trumpet Mushrooms, Duck Jus	
Steak Frites 🍷	\$27
Grilled and Sliced Flat Iron Steak, Apple Slaw, House Cut Fries, Red Onion Marmalade, Demi Glace	
Filet Mignon	\$47
Farro Verde, Golden Beet, Maitake Mushrooms, Pickled Ramp Jus	
Shepherd's Pie	\$20
Potato Au Gratin, Green Beans	
Broccoli Rabe Ravioli 🍷	\$21
Lemon Champagne Beurre Blanc, Pepadews, Pickled Onion, Chive	

🍷 Dairy Free 🍷 Gluten Free 🍷 Vegetarian PLEASE NO SUBSTITUTIONS

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

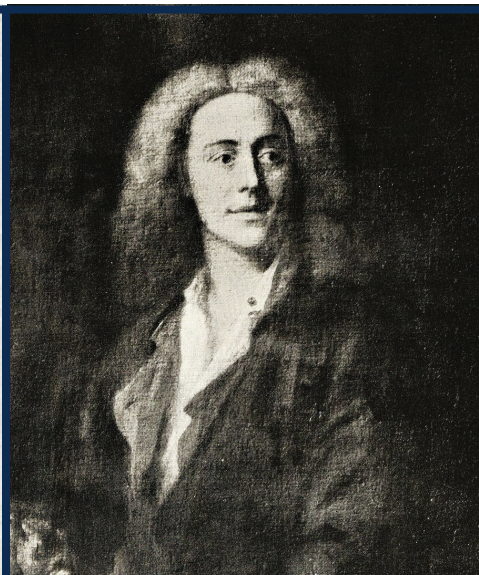
Brew Masters Harry Wright, Nick Ledden



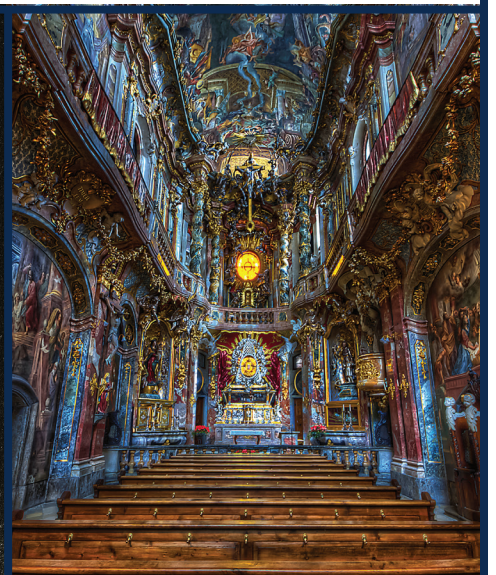
Church Front Door



Cosmas Damian Asam



Egid Quirin Asam



Asamkirche Munich