

COUNTRYMEN'S BIER HALL

Brats & Sausages

Choice of Seasoned Kettle Chips, Rustic Green Salad, or Frontier Fritters

- Bier Brat** ... \$9.75
Pilsner Cooked Lean Pork & Beef Sausage on Traditional Roll topped with Caramelized Onions, Stone Ground Mustard, & Relish
- Brat Beast** ... \$9.75
Spiced Lean Pork with Natural Casing and that Famous Snap! House Sauerkraut, Pickled Onion, & Countrymen's Mustard.
- Cheddarwurst** ... \$9.75
Savory Pork & Beef laced with Robust Cheddar. Diced Smoked Bacon, Stone Ground Mustard, and a Brushing of Bier Cheese.
- Big Smoke** ... \$9.75
Extra Large Hickory Smoked Pork in Natural Casing. Brushed with House Made Smokey BBQ, Caramelized Onions & Countrymen's Mustard

Frontier Collective

Social Plates & Shareables

- THE Pretzel (V)** ... \$15
Giant Bavarian Pretzel Brushed with our Herb Butter and Salted. Served with Countrymen's Selection of Bier Cheese, Stone Ground Mustard, & Pub Cheese
- Barnyard Banty** ... ½ Order \$7.50 Full Order \$15
Seasoned, Marinated Jumbo Drumsticks baked to Crispy Perfection
"Skill Check" Hot Honey, Smokey BBQ, Honey Balsamic, Black Garlic BBQ
- Hothouse Nuggets (V)** ... \$9
Panko-Breaded Artichokes made Golden and Crispy. Dusted with our Signature Spice Blend
Spicy Ranch & Pub Sauce
- Spaetzle und Bierkase (V)** ... \$9
Mac & Cheese's Bavarian Cousin! Spaetzle Pasta with either our Famous Bier Cheese or our Smokey Pub Cheese. Topped with Caramelized Onion and Chive
Add Bacon for \$2.....Add a Brat for \$4
- Boars in a Blanket** ... \$11
Seasoned Bratwurst wrapped in an Herb Butter Crust. Served with Pub Cheese & Stone Ground Mustard.
- Cob Crescents (V)** ... \$9
Spice Dusted Corn "Ribs" coated in Cotija Cheese. Smokey BBQ and Spicy Ranch for Dippin'
- Frontier Fritters (V)** ... \$9
Crispy Grilled Potato Cakes, Stuffed with Herb Chevre and White Cheddar. Seasoned and served with Pub Sauce and Spicy Ranch
Add Bacon \$2.....Add a Brat \$4

Rural Sandos

3 Slider Style Sandwiches served with Choice of Side

- Feral Swine** ... \$14
Smoked Black Forest Ham, Melted Swiss, Stone-Ground Mustard & Pickled Onions on Brioche
- Wurstbrot** ... \$14
Split Bratwurst, Sharp White Cheddar, Sauerkraut, Pub Sauce & Countrymen's Mustard on Toasty Brioche
- Run-a-Fowl** ... \$14
Seasoned Roasted Chicken, Melted Havarti Dill, Apple Slaw & Arugula, Chevre & Herb Spread brushed with Honey Mustard
- Grunter in the Orchard** ... \$14
I.P.A. Seasoned Pulled Pork with Dill Havarti, Apple Slaw & Pickle Chips. A Hit of Pub Sauce & Countrymen's Mustard.
- Hinterlander** ... \$15
Seasoned Thick-Cut Tri-Tip, Sharp White Cheddar & Field Greens. Brushed with Cream Horseradish and Herb Spread.

Foraged From the Field

Entrée Salads

- Early Harvest (V)** ... \$13
Tart Apples, Juicy Pears, & Sweet Berries on a Bed of Field Greens with Applewood Smoked Blue Cheese & Almonds strewn atop. Paired with a Honey Balsamic Drizzle.
Add Seasoned Chicken Breast \$3... Add Smoked Tri-Tip \$4
- Fertile Land (V)** ... \$13
German Pickled Beets, Watermelon Radish & Fresh Pear bedded with Red & Green Cabbages, Arugula & Creamy Herb Chevre. Honey Dijon accents the medley.
Add Seasoned Chicken Breast \$3... Add Smoked Tri-Tip \$4
- Bavarian Picnic (V)** ... \$13
Sweet Heirloom Tomatoes, Shaved Zucchini, Crisp Bell Peppers & Spaetzle! Bedded on Harvest Greens with Poppyseed Dressing
Add Seasoned Chicken Breast \$3... Add Smoked Tri-Tip \$4



Countrymen's Bier Hall

All Prices Include 6% Idaho Sales Tax.

Brats, Sandwiches, & Sliders Available Bun-less on Greens upon request.

* (V) Denotes Vegetarian Option.

Meat & Bread

Choice of Seasoned Kettle Chips, Rustic Green Salad, or
Frontier Fritters

The Chopper ... \$15
Slow-Cooked I.P.A. Seasoned Pork atop a Cornbread Bun with Pickle Chips, House Slaw, Smokey BBQ Sauce, & a Brushing of Countrymen's Mustard.

Rustic ... \$16
Cold-Smoked Corn Beef Brisket piled high with House Apple Slaw & Sauerkraut, Creamy Melted Swiss, Rustic Russian Dressing atop Montana Marbled Rye

Drunken Yardbird ... \$15
Smokey Beer-Can Chicken, Caramelized Onion, Smoked Gouda, Arugula, Pickled Onion, on a Country Cornbread Bun brushed with Hickory Smoke BBQ.

Trailhead ... \$16
Mountain of Thick-Cut Tri-Tip, Smoked Gouda, Caramelized Onion & Mushroom Hit with Black Garlic BBQ on a Pretzel Roll.

Pooh Bear ... \$15
Grilled Black Forest "Piglet" glazed with Hot Honey Sauce, coated in Bier Cheese & Seasoned Pulled Pork. Atop a bed of Arugula on a Pretzel Bun

Forager (V) ... \$15
Grilled Portobello Mushroom Glazed with Honey Balsamic, Melted Swiss, Field Greens and Arugula on a Pretzel Bun.

"Just the Dip" ... \$16
Smoked Tri-Tip, Melty Swiss, Montana Wheat Hoagie, Caramelized Onions, & Portobello Mushrooms. Served with Hot House Made Au Jus.

Mornin' Boss ... \$15
Wakey, Wakey... Eggs & Bakey! Fluffy Eggs, Melty Cheddar, Crispy Potatoes, Bacon & Sausage on a Country Cornbread Bun.



COMFORT FROM THE OVEN

House made Flatbreads

Flammkuchen ... \$12
Our take on the Bavarian Classic. Smoked Bacon & Caramelized Onion atop Caraway & Nutmeg seasoned Creme Fraiche. Accented with Gouda.

Apfel und Birne (V) ... \$12
Sliced Tart & Sweet Apples with Ripe Pears & Arugula rested on Herb Chevere. Drizzled with Honey & Balsamic. Accented with Smoked Blue Cheese

Wurstsauer ... \$12
Sliced Bratwurst & Tangy Sauerkraut atop Creme Fraiche. Accented with Dill Havarti and Countrymen's Mustard

Bierdosen Hunchen ... \$12
Seasoned Chicken, Chipotle Pepper, Heirloom Tomato & Caramelized Onion with Smoked Gouda

Mittelmeer (V) ... \$12
Bavarian meets Mediterranean with Fresh Arugula, Sun-Dried Tomatoes, Herb Chevre, Figs and a Honey Balsamic Drizzle

Grove Goodies

Desserts & Confections

Bee Sting Cake ... \$9.75
This German Treat has two layers of Honeyed Pastry Cake, Vanilla & Brown Sugar Cream Filling, a Crisp & Crunchy Honey Almond Topping with a Sting of Balsamic. Served with a scoop of Brown Sugar & Cinnamon Ice Cream

Campfire S'Mores Cake ... \$9.75
Moist Graham Cracker Cake with Molten Callebaut Chocolate Ganache Filling & Fluffy Toasted Marshmallow Topping. A Little Nostalgic, A Lot Decadent
Add a Scoop of Brown Sugar & Cinnamon Ice Cream....\$3

Tiramisu ... \$9.75
Traditional dessert made of marscarpone cheese and lady fingers soaked in espresso with a touch of liquor. Lightly dusted with cocoa powder for an elegant touch.
Add a Scoop of Brown Sugar & Cinnamon Ice Cream....\$3

2 Scoops ... \$6
Two Large Scoops of Brown Sugar & Cinnamon Hand-Churned Ice Cream with Homemade Vanilla & Brown Sugar Cream Topping.

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