



# BAVARIAN INN

## RESORT & BREWING COMPANY

### SHAREABLES FROM THE FARM

<b>Schwarzwaelder 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>Fried Brussels Sprouts</b> 🌾	\$16
Cherry Tamari Glaze, Pickled Carrot and Scallion Slaw, Almonds	
<b>Local &amp; International Cheese</b> Pick 3 or 5	\$18 / \$24
Chef's Selection - Apricot & Cherry Mostarda, Marcona Almond, Crackers, House Pimento Spread	
<b>Cheese &amp; Charcuterie Combo</b>	\$25
Six of Chef's Selections, Along with Bavarian Brothers Chef's Paté, Pimento Cheese, Mostarda, Mustard, and Pickles	
<b>Fresh Wings</b> 🌾 🥄	\$18
Alabama White Lightning Sauce, Carrots and Celery	
<b>Fried Green Tomatoes</b>	\$17
Panko Crust, Goat Cheese Boursin, Buttermilk Ramp Dressing, Country Ham	
<b>Burrata Cheese</b> 🌾	\$17
Strawberry, Golden Beet, Heirloom Tomato, Oak Aged White Balsamic, Smoked Sea Salt, Basil	

### SHAREABLES FROM THE SEA

<b>Classic Shrimp Cocktail</b> 🌾 🥄	\$19
Jumbo Shrimp, Bavarian Brother's Bloody Mary Cocktail Sauce, Candied Lemon	
<b>Maryland Style Crab Dip</b>	\$19
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>Soft Shell Crab Tempura</b>	\$20
Roasted Bok Choy, Pickled Ginger Nage	
<b>Seared Tuna Nachos</b>	\$19
Togarashi Rubbed Rare Ahi Tuna, Wakami, Yuzu, Sriracha Mayo, Crispy Wontons	

### SOUPS

<b>Curried Cream of Crab Soup</b>	\$12
House Recipe with Curry and Spices	
<b>Golden Tomato Bisque</b> 🥄	\$11
Local Tomato and Peruvian Potato, Basil Powder, Micro Basil, Basil Oil	
<b>French Onion Soup</b>	\$10
Crostini, 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>"Caprese" Salad</b> 🥄	\$11
Heirloom Tomato, Honey Whipped Ricotta, Basil, Balsamic Reduction, Olive Oil, Cracked Pepper and Herb Powder	
<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

### 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>Vegetarian Sandwich</b> 🥄	\$14
Marbled Rye, Mozzarella, Heirloom Tomato, Roasted Portabello Mushroom, Basil Pesto Aioli	
<b>Crab Cake Sandwich</b> 🥄	\$22
Toasted Brioche, Ramp Aioli, Tomato, Lettuce, Pickle	
<b>Lobster, Shrimp and Crab Roll</b>	\$21
Herbed Dijonnaise, Celery, Onion, Split Brioche Bun	
<b>Kerry's Chicken Sandwich</b>	\$16
Grilled Chicken Breast, Swiss Cheese, Whole Grain Mustard Aioli, Lettuce, Tomato and Onion on Toasted Brioche	
<b>Bavarian Brothers' Smash Burger</b>	\$18
2-3 oz. Chuck, Brisket, and Short Rib Blend Patties Served Well Done, Binkert's Bratwurst, Smoked Gouda, Kraut, Mountaineer Sauce	
<b>Hunter's Burger</b>	\$17
Hereford Patty, Truffle Cheese, Yellow Tomato, Red Oak Lettuce, Brioche Bun	
<b>Reuben Sandwich</b>	\$14
Marbled Rye, Sauerkraut, House Corned Beef, Swiss Cheese, Thousand Island	
<b>Hawaiian Chicken Salad Wrap</b> 🥄	\$14
Pineapple, Lettuce, Tomato, Whole Wheat Wrap	

### 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>Roasted Duroc Pork Schweineshulter</b>	\$25
Sauerkraut, Potato Dumpling, Juniper Jus	
<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	

### CONTINENTAL SPECIALTIES

<b>Grilled Salmon</b> 🌾	\$26
Crispy Fingerling Potato, Leek Butter Sauce, Sweet Pepper Chow Chow	
<b>Bavarian Brothers' Crab Cakes</b>	\$22 / \$38
Lump Crab, Whipped Potato, Asparagus Hollandaise, Lemon Aioli	
<b>Pan Seared MD Rockfish</b> 🌾	\$37
Leek, Potato, Corn and Crab "Chowder," Nasturtium	
<b>Roast Duck</b>	\$36
Cannellini Bean Puree, Baby Bok Choy, Smokey Mushroom, Duck Jus, Gingered Papaya Relish	
<b>Steak Frites</b> 🌾	\$27
Grilled and Sliced Flat Iron Steak, Apple Slaw, House Cut Fries, Red Onion Marmalade, Demi Glace	
<b>Filet Mignon</b>	\$47
7 Ounce Hereford Filet, Charred Onion, Tomato, Fava Been, Fingerling Potato, Whiskey Tyme Jus	
<b>Shepherd's Pie</b>	\$20
Potato Au Gratin, Green Beans	
<b>Housemade Tagliatelle Pasta</b> 🥄	\$24
Smoky Mushroom, Tomato Basil, Champagne Butter Sauce, Truffle	

🥄 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

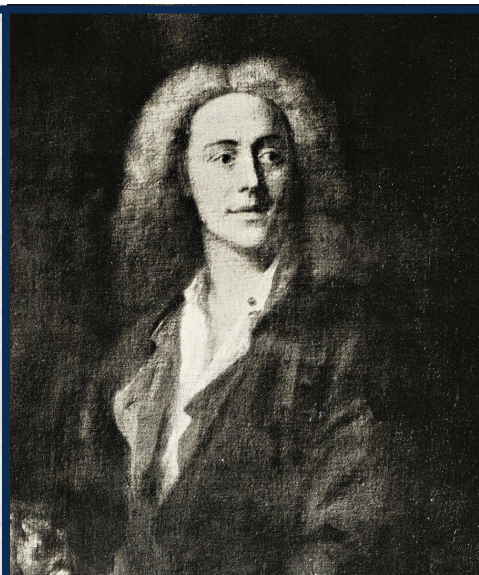
Brew Masters Aaron Blessing & Nick Ledden



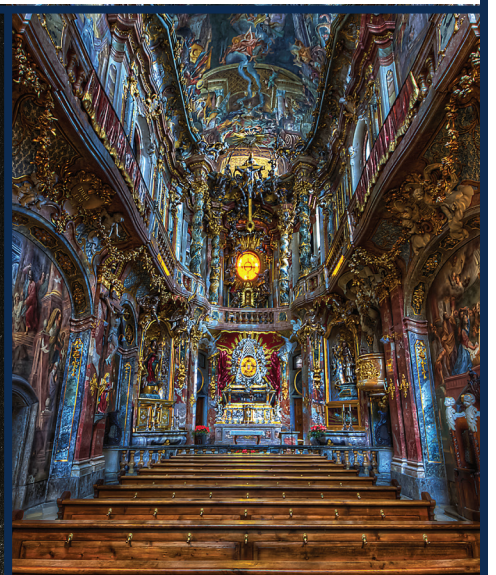
Church Front Door



Cosmas Damian Asam



Egid Quirin Asam



Asamkirche Munich