



Von Gregory's 2021

42nd Oktoberfest Celebration

Every Friday through Sunday from 12 Noon through October

Potato Pancake Appetizer \$9.00

8 crisp & golden brown Potato Pancakes
with chunky applesauce and sour cream

SANDWICHES ('til close in bar)

Served with Soup, German Potato Salad, Sauerkraut

Bratwurst

Two Grilled Smoked Traditional
German sausages on roll 12.50

Liverwurst

With sweet onion on Marble Rye
or Pumpernickel 10.00

Sauerbraten Sandwich

On a soft roll with homemade
ginger snap gravy 13.75

DINNERS (ESSEN) Served from 4:30 PM

Dinner Includes: Soup or Salad, House-made Redkraut & Spaetzel
Fresh Sauerkraut, Warm German Potato Salad & Brown Bread

WIENER SCHNITZEL

Hand breaded veal, golden fried and served with fresh lemon wedges.
Add \$2.00 to top with a delicate lemon butter sauce. \$25.00

JAGERSCHNITZEL (Hunter's Cutlets)

Light fried Pork cutlets, finished with a
Woodsman Portabella gravy.
Over herbed spaetzel. \$23.00

SAUSAGE PLATTER

Grilled Smoked German Bratwurst
made with a hint of nutmeg. Served
with Dusseldorf Mustard. \$22.00

GERMAN COMBO SAMPLER

Smoked beef bratwurst, Hand breaded Wiener
schnitzel, Southern German sauerbraten. \$27.50

RAHM SCHNITZEL

Sauteed Veal cutlet topped with a sour cream
Portabella mushroom gravy.
(Think beef stroganoff gravy) \$26.50

SOUTHERN GERMAN SAUERBRATEN

Choice beef slow roasted in a marinade of red wine vinegar, herbs & spices.
Served over spaetzel with tangy ginger snap gravy. \$24.00

DESSERTS

House Made Fresh Fruit Strudel \$6.00 topped with ice cream \$8.00

Pumpkin Pie - A fall classic \$5.00 with ice cream \$7.00

GERMAN OKTOBERFEST STYLE BEERS

COLD DRAFT PINTS: Warsteiner, Samuel Adams, or Cape May \$7.00

BOTTLE BEERS: Munich Gold Lager, Hacker-Pschoor Wheat, or Hofbrau Dark \$6.00

