Dutch Food Menu Takeover!! (Nov. 6-14)

Please note that all of the menu items on our restaurant week 3-course meal menu are available ala carte (i.e. without ordering the whole meal). Ask your server for pricing.

GF = GLUTEN FREE **V = VEGETARIAN** **VG = VEGAN**
Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

Snacks and Shareables

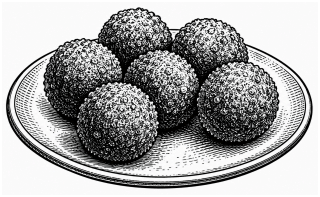
SMOTHERED FRIES / $18
Choose 1 sauce and 2 toppings:

- Gouda Cheese sauce *(V/GF)*
- Whiskey Cream sauce *(VG/GF)*
- House Ranch *(V/GF)*
- Buffalo Sauce *(V/GF)*
- Sautéed mushrooms
- Chopped pickles
- Sliced green olives
- Sliced green onions
- Minced raw onion
- Caramelized onions
- Chopped ham
- Chopped bacon
- Seasoned ground beef
- Bleu cheese crumbles

BITTERBALLEN / $12
6 beef croquettes, served with spicy brown mustard

SMOKED GOUDA CHEESE DIP / $7
Smoky, creamy gouda cheese dip, served with Club crackers *(V) (Can be made gluten free.)*

KIBBELING / $16
8 oz beer-marinated, lightly breaded fried cod bites, house tartar sauce



CHEESE BALLS / $10
8 Cheddar and chili sauce cheese balls, served with curry ketchup *(V)*

ONION RINGS / $7
Sweet yellow onions, hand cut and beer battered, deep fried until golden brown *(V)*

Burgers

All ¼-lb burgers are cooked medium-well and served on a Brioche bun. Choose a side:

- Fries
- Side Salad
- Cup of Split Pea Soup +$1
- Onion Rings +$1

BASIC BURGER **Single / $11** **Double / $14** **Triple / $16**
Plain burger. Add all your own toppings.

- Ketchup
- Mayonnaise
- Vegan mayonnaise
- Spicy grainy mustard
- Yellow mustard
- Buffalo sauce $1
- BBQ sauce $1.50
- Apple Cider BBQ $1.50
- Curry ketchup $0.50
- Whiskey cream $1.50
- Substitute a House Veggie Patty $1.50
- Bacon $3
- Gouda cheese $1
- Bleu cheese $1.50
- Cheddar cheese $2
- Cheese sauce $3.50
- Fried egg $3
- Lettuce
- Tomatoes
- Raw onion
- Caramelized onions $.50
- Olives $1.00
- Mushrooms $.50
- Chopped pickles
- VG/GF bun $3
- Pretzel bun $.50

Soup

SNERT (SPLIT PEA SOUP) cup / $5 bowl / $9
Traditional Dutch split pea soup with pork and sausage *(GF)*





Salad

BUILD YOUR OWN SALAD / $12
Lettuce plus toppings and dressing of your choice:

- House Veggie Patty +$3
- Bacon +$3
- Ham +$3
- Chickpeas +$3
- Chicken +$3
- Ground Beef +$3
- Bleu cheese +$1.50
- Cheddar cheese +$2
- Olives +$1.00
- Caramelized onion +$.50
- Mushrooms +$.50
- Carrots
- Cucumbers
- Tomatoes
- Raw onion
- Shredded pickles

SALAD DRESSINGS:
Dill Pickle Vinaigrette *(VG/GF)*
Whiskey Cream *(VG/GF)*
House Ranch *(V/GF)*
House Blue Cheese *(V/GF)*

Comfort Food

KIBBELING MEAL / $19
8 oz lightly breaded fried cod bites, house tartar. Choose a side–see selections under "Burgers."

NASI GORENG / $13 / add chicken or a runny fried egg / +$3
Indonesian-inspired fried rice–onion, carrot, green onion, green peas, ketjap manis (sweet soy sauce). Served with a cucumber/tomato/lime salad. *(VG/GF)*

Side Sauces

BBQ (Apple Cider or Dutch)	$2
Bleu Cheese Dressing	$1.75
Buffalo Sauce	$1.50
Curry Ketchup	$1.50
Dill Pickle Vinaigrette	$1.50
Gouda Cheese Sauce	$3.50
Frank's Hot Sauce	$0.25
Ranch	$1.75
Sambal Chili Sauce	$0.50
Tartar Sauce	$0.75
Whiskey Cream	$2



Restaurant Week 3-Course Meal

A Celebration of Stamppot and Other Dutch Comfort Foods

$35 (does not include tax or tip) **Choose 1 of Each Course Below**

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1st Course (Borrels) Choices:

We Start with Borrels. There is nothing better than getting together with good people to nosh and imbibe, and that is the concept behind *borrels*. What a joy to pull up a bar stool with your besties, snack on some crispy fried goodies, and drink a cold glass of gin or beer at the end of a long day.

- **FRITES (FRIES) (GF)**
  - Thick cut, skin-on fries with house seasoning served with Dutch fry sauce–a sweeter, lighter version of mayo (V, GF)
    - *Beverage Pairing Recommendations (not included in meal price): Forbidden Cider, Sauvignon Blanc, Mum's Ruin Gin, or a G&T*

- **KAASPLANKJE (CHEESE PLANK) (V, GF)**
  - A sampler plate of Dutch cheeses, mustard, pickles, and crackers
    - *Beverage Pairing Recommendations (not included in meal price): Extra Special Bier, Chardonnay, Brillari Amaro Americano, or Barrel Gin Mule*

- **BORRELPLANKJE (APPETIZER PLANK)**
  - A sampler plate of Dutch small bites, including bitterballen, cheese ball, kibbeling, and cheese stick
    - *Beverage Pairing Recommendations (not included in meal price): Blonde, Cabernet Franc, Crescent Creek Barrel-Proof Straight Bourbon, or a Banket Sour*

2nd Course (Stamppot) Choices:

What is Stamppot? To say stamppot is just mashed potatoes is an understatement. The Dutch have so perfected the art of eating mash that they've invented a whole category of food by combining mashed potatoes with other veggies and even fruits. We celebrate *stamppot* because at the heart of Dutch food is *gezillig*–that warm, cozy feeling you get when you enjoy hearty, familiar food in good company.

- **BOERENKOOL met WORST (POTATOES & SAUSAGE) (GF)**
  - Smoked beef & pork sausage served atop creamy mashed potatoes cooked with kale, onions, and bacon
    - *Beverage Pairing Recommendations (not included in meal price): Bier City Original, White Zinfandel, Sole Cry Rye Straight Whiskey, or a Henry's Jackpot*

- **HUTSPOT met GEHAKTBALLEN (MEATBALLS AND MASHED POTATOES) (GF) (Vegetarian upon request)**
  - Beef meatballs (with beef from local Paulen Farms) tossed with Maple Rumble beer sauce on a bed of carrot mashed potatoes. Want it meat free? Request our veggie "meat" balls.
    - *Beverage Pairing Recommendations (not included in meal price): Maple Rumble, Cabernet Franc, Crescent Creek Bourbon, or a Manhattan*

- **HETE BLIKSAM (APPLES AND MASHED POTATOES w/ HAM) (GF)**
  - Mashed potatoes and apples topped with chopped ham sauteed in butter and onions
    - *Beverage Pairing Recommendations (not included in meal price): Strawbierry Fields, White Zinfandel, JusttheShine Old Time Moonshine, or a Speculaas Old Fashioned*

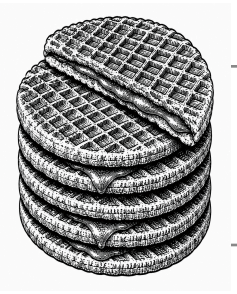
3rd Course (Toetje) Choices:

Ending with a Sweet Treat. Not to be eclipsed by the Dutch favorites of potatoes and fried finger foods, is their love of sugar (and dairy). And so we have *toet*je, a little spot of sweetness to round out the meal.

- **OLIEBOLLEN ("OIL BALLS" aka DUTCH DOUGHNUTS) (V)**
  - Fried sweet dough balls stuffed with apples and raisins, dusted with powdered sugar.
    - *Beverage Pairing Recommendations (not included in meal price): Forbidden Cider, Bakfiets, Orange Craze, or an Apple Hot Toddy*

- **HEMELSE MODDER (HEAVENLY MUD) (V, GF)**
  - Dark chocolate Dutch-style mousse, topped with fresh whipped cream and dark chocolate hagelslag (sprinkles)
    - *Beverage Pairing Recommendations (not included in meal price): Oranje Liqueur, Hopjes Liqueur, or an Amandel Koffie*

- **STROOPWAFEL (SYRUP WAFFLE) ICE CREAM (V)**
  - Buttery ice cream with chunks of caramel waffle cookies, drizzled with caramel sauce and topped with a mini stroopwafel (V)
    - *Beverage Pairing Recommendations (not included in price): Stroopwafel Liqueur or Hopjes Liqueur*



Complimentary 4th Course (Snoepen = Candy Snack):

A complimentary treat bag of Dutch sweets to take home!

Other Dutch Beverages Available (not included in 3-Course Meal)

- **BOERENJONGENS (COUNTRY LADS) / $6**
  Cherry Brandy soaked in raisins, sugar, and spices and served up in a cordial glass.

- **BOERENMEISJES (COUNTRY LASSES) / $6**
  Apple Brandy soaked in dried apricots, sugar, and spices and served up in a cordial glass.

Ah! The Dutch Language: a Random Guide to Some Dutch Words



- *J* in Dutch is pronounced as a *Y sound*, so when you see the suffix *-je*, it is pronounced *-yuh*, and it means "little." For example, a little boy named Kees (pron. Case) might be called Keesje (or Casey in English).
- There are a lot of double letters—vowels, consonants, the Dutch are all-inclusive here. *Stamppot* is just one example. *Kaas* and *stroop* are others. It's a signal to how the vowel should be pronounced.
- *Boeren*, which shows up in three food names on this menu, is an adjective that means "country," as in from the country side.
- Some food names in Dutch are kind of untranslatable. we can tell you that *bitterballen* literally means "bitter balls," but that name falls short of telling you that these delicious fried balls were meant to be eaten with herb-flavored alcohol, aka "bitters" and are not in fact bitter-tasting balls.