

SAUSAGE PLATTERS

served on a house made bun with fries and choice of side



SAUSAGES

POLISH

SPICY ITALIAN

KOREAN BULGOGI

BOUDIN BLANC

OAXACAN CHORIZO

CHEDDAR HOPWURST

GREEN CURRY

VEGETARIAN

BUILD YOUR OWN

house made bun and sausage of your choice \$6

TOPPINGS

.50

onions, fresh jalapeno, shaved carrot,
cucumber, cilantro, sour cream

1

sauerkraut, caramelized onions, pickled veg, german slaw, pickled onion,
local greens, pickled peppers, fried peppers

1.5

bourbon bacon jam, apple onion chutney,
mozzarella cheese, swiss fondue

SAUCES

.50

beer mustard, german whole grain mustard,
chili aioli, curry ketchup, house made pork gravy

hopwurst- \$12

cheddar brat made with our fiddlestix IPA. creamy and cheesy with subtle citrus and hop flavor. topped with house made bourbon bacon jam, and red cabbage slaw

polish- \$11.5

traditional pork sausage with flavors of coriander, mustard, pepper and just a hint of smokiness. topped with sauerkraut, caramelized onions, and spicy beer mustard.

bulgogi- \$12

korean bbq beef and pork sausage. sweet heat with ginger, sesame, sweet pear, and spicy red chili peppers. served with local greens, kimchi, chili aioli, green onion, and sesame seeds

oaxacan chorizo- \$11

richly spiced chorizo fresco made using our own oaxacan style adobo. ancho and guajillo peppers balance with hints of cinnamon and clove. served with white onion, fresh jalapeno, crema, and cilantro

green curry chicken*- \$12.5

spicy green chillies are blended with coconut milk, lime, and cilantro to recreate the classic thai green curry dish in sausage form. served with local greens, cucumber, carrot, pickled red onion, cilantro, and thai chili aioli

boudin blanc- \$11

french style white boudin. pork and chicken are delicately blended with cream, onion, and fresh thyme. topped with apple onion chutney, spicy mustard, house fries

spicy italian- \$12

boldly spiced with fennel, red pepper, and garlic. a little peccorino romano cheese and red wine give our italian a distinct richness. served with bell peppers and onion, and topped with melted mozzarella and oregano

vegan creole- \$11

based on classic new orleans red beans and rice, this meat free sausage mixes wild rice and red kidney beans with traditional creole spices. topped with local greens, fried peppers and onions, and vegan mayo

***contains shellfish**

kitchen closes at 10 pm sun-thurs, 11 pm fri-sat

SNACKS

bacon cashew caramel corn	\$5
barmix	\$3
fried spaetzle	\$3.5

SMALL PLATES

green pea pancakes-	\$6
served with carrot puree, creme fraiche and chive.	
braunschweiger dip-	\$6.5
housemade liverwurst pate' served with crostini, smoked paprika, pickled onion and dill.	

SOUP

goulash-	\$6.5
rich and hearty, made with heffron farms pork, carrots, onion, bell pepper, elbow pasta, and topped with sour cream.	
vegetarian soup of the day-	\$5

KIDS

kiddo dog-	\$5
classic hot dog, served with french fries	

SIDES

hand cut fries-	\$5
your choice of sauce	
traditional creamy slaw-	\$3
amish potato salad-	\$3
german potato salad-	\$3
pickled veg-	\$3

SALADS

harmony salad-	\$5.5
local greens, sunflower seeds seame sticks, carrots and dried cranberries	
edelweiss-	\$8.5
local greens, roasted beets, sour green apple, house croutons, pickled egg, and beer mustard vinaigrette	
little sparrow-	\$9
local romaine, spaetzle, delicata squash, red cabbage, gorgonzola, sweet potato crisp, and lemon oil	

SWEETS

olli bollen-	\$6
little dutch fritters with raisins and apples	

WELCOME TO HARMONY HALL

Thanks for coming to check us out! We hope you enjoy our opening menu. We will continue to phase in new and exciting offerings in the coming months, so make sure to check back often!

Our food theme was inspired by the history of the building you are sitting in, as well as the neighborhood surrounding it. In 1908, the oldest portions of this building were built to house the Rauser Quality Sausage factory. As a nod to this, we decided to create a celebratory beerhall menu centered around house-made sausages. We have had a great time pulling together flavors from cultures all around the world, bringing bright colors and fresh local ingredients together in suprising new ways.

We bring in whole, sustainably raised hogs from Heffron Family Farms-directly from the farm to our kitchen. All of our butchering is done in house in order to ensure the highest quality, freshest products. In addition, we have bakers hard at work producing all of the bread used on the menu. Add the production of beer to this and you can see that we really have brought this old factory back to life!

CHEERS!!!

*some of our sausages contain dairy, gluten, or shell fish.

**consuming raw or undercooked meats shellfish poultry seafood or eggs may increase your risk of foodborn illness.