



OKTOBERFEST MENU

ALL ENTREES COME WITH HARTFORD BAKING COMPANY SEEDED SEMOLINA RAISIN & FENNEL BREAD,
SPLIT PEA SOUP, SPATZEL, HAUS SAUERKRAUT & CHOICE OF 1 DESERT

OVEN ROASTED PORK SHANK 29
BURGUNDY PAN SAUCE

WURSTPLATE 24
BRATWURST, KNOCKWURST, BOAR & CRANBERRY

WEISSWURST SAUSAGE 28
VEAL, PORK, CREAM, SCALLIONS

BEER BRAISED BRISKET 28
MUSTARD BROWN SAUCE, CHOPPED HERBS

MUSTARD GLAZED FARO ISLAND SALMON 29
INGELHOFFER, GLUTEN FREE SOY SAUCE, CLOVER HONEY

CIDER BRINED PORK LOIN 25
APPLE CIDER, FRESH HERBS

BEEF GOULASH 27
HUNGARIAN PAPRIKA, BROWN SAUCE

PISTACHIO CRUSTED SCROD 28
CAPER BUTTER, LEMON

DESSERT

LOCALLY SOURCED APPLE FRITTER
VANILLA ICE CREAM, CINNAMON & SUGAR

CHEF'S TOASTED ALMOND POUND CAKE
FLAMBÉED SUGAR, VANILLA ICE CREAM

APPLE STRUDEL
NUTS, RAISINS, POWDERED SUGAR



EXECUTIVE CHEF
ZACHARY B. SHUMAN

SOUS CHEFS
ORLANDO CARRASAQUILLO
GESNER LEFEVRE

THE STUDENT PRINCE BELIEVES IN SOURCING OUR MENU ITEMS FROM THE BEST VENDORS, ESPECIALLY LOCAL FARMS AND GROWERS. LOCALS INCLUDE DAVE'S NATURAL GARDEN IN GRANBY AND KING'S CREEK/QUEEN'S GREENS IN AMHERST. OUR PRIME RIB COMES FROM ALLEN BROTHERS IN CHICAGO, ONE OF THE COUNTRY'S FINEST PURVEYORS OF HIGH-QUALITY MEATS.