

BOARDS

The Pantry Board 44.95
Our Housemade Charcuterie: Smoked Turkey, Bratwurst, Hungarian Sausage, Pork Belly, Liver Pâté, Salmon Pâté, Country Terrine, Ricotta, Goat, Manchego, Pickled Vegetables, Fruit, Spiced Pecans, Toasted Baguette

The Petite Cheese Board 19.95
Housemade Ricotta, Brie, Manchego, Goat, Crudités

NIBBLES

Pantry Mushrooms 12.95
Shiitake, Portobello, Shallots, Fried Egg, Baguette

Meatballs 13.95
Calabrian Pepper Tomato Sauce, Baguette
Add Housemade Ricotta 2.45

Baked Bacon Wrapped Dates 9.95
Add Goat Cheese 2.45

Truffled Deviled Eggs 12.50
Topped w/Parmesan Crisps

Brussels Sprouts 9.95
Roasted Garlic Aioli

Pommes Frites 9.50
Garlic Mayo and Spiced Ketchup

Cheese Spaetzle 12.25
Caramelized Onions, Egg Dumplings, Béchamel, Edam Cheese

Housemade Ricotta 13.25
Baguette, Rosemary Sea Salt, EVOO

Liver Pâté or Country Terrine 10.95
Accompanied by Crudités

Salmon Pâté 10.95
Lavash Crackers and Crudités

Boulevard Bread Co. Ciabattini 5.75
EVOO, Kalamata Olive Spread, Pesto

SALADS

House Salad with Basil Citrus Dressing 7.75
Family Style House Salad 13.50

Pantry Seasonal 16.25
Spinach, Grilled Red Onions, Spiced Pecans, Plums, Goat Cheese, Basil Balsamic Vinaigrette

Grilled Romaine Hearts 15.75
Shaved Parmesan, Housemade Caesar Dressing, Baguette

Simply Leah’ s 15.95
Spinach, Avocado, Roasted Baby Carrots, Fennel, Pistachios, EVOO Lemon Dressing

Arugula Pear 15.95
Arugula, Bartlett Pear, Capers, Blue Cheese, Toasted Almonds, White Balsamic Vinaigrette

Add: Salmon 10.95 / Chicken Breast 9.75 / Shrimp 9.95

SOUP

Daily Soup 5.95
Ask your server for details.

FLATBREADS

Accompanied by Mixed House Salad

Goat Cheese 19.50
AR Shiitake, Portobello, Shallots, Chive Oil

Chicken Pesto 19.50
Gruyere, Roasted Tomatoes

Smoked Salmon 19.50
Red Onion, Capers, Arugula, Parmesan, EVOO, Lemon Aioli

BURGERS & MORE

Ground fresh in-house; Served with Chips
Substitute Pommes Frites 3.00
Substitute Gluten Free Bread 2.50

Add: Bacon 2.50 / **Cheese** 1.75 / **Avocado** 1.95
Caramelized Onions 1.25

The Pantry Burger ½ lb.* 13.50
Dressed on-the-side
with Lettuce, Tomato, Pickle, Onion & Mayo

The Nuremberger 15.25
Brat Patty, Sauerkraut, Bacon, Wholegrain Mustard

Street Fair Bratwurst 9.25
Blvd. Bread Co. Hoagie, Sauerkraut, Spicy Mustard

Street Fair Hungarian Sausage 9.25
Blvd. Bread Co. Hoagie, Vegetable Lesco, Yellow Mustard

SIDES

Red Cabbage 7.95

Sauerkraut 7.95

Sautéed Spinach 6.75

Iron Skillet Potatoes 6.95

Pommes Frites 6.95

Brussels Sprouts 9.50

Pickled Vegetables 6.75

Charred Asparagus 8.75

Czech Dumplings, Red Cabbage, Caramelized Onions, Pork Jus 10.95

MAINS

Chicken Paprikash 26.95
Boneless Chicken Thighs, Spaetzle, Paprika and Sour Cream Sauce

Seared Salmon* 27.50
Spinach w/Quinoa, Charred Asparagus

Fish and Frites 18.95
Beer Battered, Tartar

Hungarian Sausage 21.75
Vegetable Lesco, Spaetzle

Jäger Schnitzel
(Breaded or Pan Seared) 22.25
Pork Loin, Spaetzle, Mushroom Sauce

Wiener Schnitzel 19.25
Breaded Pork Loin, Iron Skillet Potatoes

Grilled Housemade Bratwurst 21.75
Iron Skillet Potatoes, Sauerkraut

NY Strip* 49.95
Pommes Frites, Herb Butter

Lasagna Al Forno 21.45
Pasta, Béchamel, Bolognese, Parmesan

Rustic Bowl
The Pantry’s One-Pot Meal. Changes daily.
Ask your server for details.

* CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH, OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS, ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS

HAPPY HOUR: TUESDAY THRU SATURDAY 4 TO 6 PM
\$1 off draft beers and wines by the glass. Plus select nibbles \$8 each!
Ask about Non-Alcoholic and Mocktail options.
Please inform your server of any food allergies. Gluten-Free and Vegetarian menus available.

We apply a 2.75% surcharge on all credit card transactions (never greater than our cost of acceptance)

Dobrou chut’, y’all!

