

Attention Adventurous Eaters!

Yes, we know it's Spargelfest, and the middle of the week.

But we just got the organic veal in! It comes to us from Meadow's Pride Farm and whole, with the "extras". We do all our own butchering. So for this brief time we are able to offer fresh, organic veal sweetbreads, heart, tongue, kidneys and liver. Very limited quantities available. All meals are prepared to order. If this sounds good to you, read on. If it scares you, well, did we mention that it's Spargelfest?

Veal Sweetbreads with Asparagus and potato croquettes \$15.00

Sweetbreads are the thymus gland of the calf (though lamb, beef and pork sweetbreads are also eaten). They are soaked, poached and pan fried. Sweetbreads are rich and creamy and yes, almost a little sweet. 3 ORDERS AVAILABLE

Veal heart with spaetzel and asparagus \$14.00

Slices of heart are pan fried and drizzled with the pan sauce. Often the heart is used in goulash (Central Europe) or mixed grill (South America) but it is rich, firm meat and is delicious simply sliced and fried. 4 ORDERS AVAILABLE

Veal kidneys with spaetzel \$16.00

Nieren, as they are called on our dinner menu, are a rare treat. We prepare them the traditional way: rinsed in vinegar and pan fried. Gilded with brown gravy and served simply with spaetzel, this is a classic German meal. 4 ORDERS AVAILABLE

Veal liver with asparagus and bratkartofflen (American fries) \$12.75

Veal liver is topped with fried onions and served with a few spears of steamed asparagus and sliced, fried potatoes. Veal liver is milder and more tender than beef liver.

