

FRITZ

BAR + RESTAURANT

imbiss SMALL SHARES

SALTED PRETZEL | \$5
with MUSTARD

PICKLED VEGETABLES | \$6

MAPLE BRUSSEL SPROUTS | \$9
with BACON JAM

BEETS + BERRIES | \$9
QUINOA

KALE + WHITE BEAN SOUP
CUP | \$5
BOWL | \$9

SPÄTZLE | \$12
with SMOKED PORK + SUNNY SIDE UP EGG

CARAMELIZED DELICATA RINGS | \$9
BAYLEY HAZEN BLUE CHEESE + PEPITA JAM

CLASSIC CAESAR SALAD | \$9
ADD CHICKEN | + \$6

SMOKED PORK TORTELLINI | \$13
BUTTERNUT SQUASH + HAZELNUT

LOADED POUTINE | \$14
SUNNY-SIDE UP EGG + BACON + GRAVY
MAPLEBROOK CHEDDAR CURDS

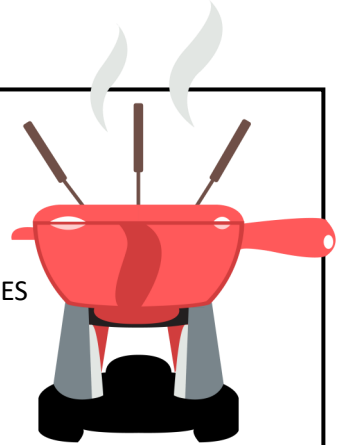
FONDUE

THE CLASSIC | \$40

SERVES 2
APPLES + GRAPES + VEGGIES
+ BREAD
ADD BRAUTWURST +\$5
\$15 PER ADDITIONAL DUNKER

ÜBERGRÖßE | \$58

SERVES 2
BRAUTWURST + STEAK + POTATOES + VEGGIES +
APPLES + GRAPES + BREAD
\$25 PER ADDITIONAL DUNKER



hauptgericht ENTRÉES

PORK SCHNITZEL | \$22
APPLE FENNEL SLAW + DILL CREMA + RED CABBAGE

RIBEYE | \$34
BRUSSEL SPROUTS + PARSNIP PURÉE

TAGLIATELLE | \$22
BRAISED PORK + BUTTERNUT SQUASH + BRUSSEL LEAVES

CHICKEN ROULADE | \$22
POLENTA + KALE + PICKLED APPLE JUS

WHOLE TROUT | \$24
CIPPOLINI OLIVE RELISH + BABY KALE

WHO IS FRITZ?

German born Fritz Wiessner was a rock climbing pioneer. At the age of 12, Fritz began to make his mark free climbing. Most famously, at 25, Fritz was the first to ascend Fleischbank in Tyrol, Austria, known as the most challenging rock climb of that time. His legendary adventures took him from Austria to K2, and eventually to Stowe, Vermont in the 1950s, where for a period of time Fritz called The Stowehof home. After his death at age 88, his wife Muriel donated 79 acres of land on Edson Hill, preserved by the Stowe Land Trust, now called the "Wiessner Woods". If you listen closely while walking through the Wiessner Woods trails, you just might hear his triumphant yodels echoing around the hills.

zwischen dem brot BETWEEN THE BREAD

SERVED WITH FRITZ FRIES

FRITZ ON FIRE | \$16
FRIED CHICKEN + BUFFALO SAUCE

BRAUTWURST | \$13
WHOLE GRAIN MUSTARD + SAUERKRAUT ON A ROLL

THE HAMBURGER | \$13

CHEESE
BAYLEY BLUE | \$3
CHEDDAR | \$1
SWISS | \$1

TOP IT OFF
BACON | \$2
FRIED EGG | \$2

CURATED BY CHEF KYLE HATHAWAY | 12.12.2018

PRICES ARE SUBJECT TO A 10% MEALS AND/OR 11% BEVERAGE TAX | 18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE
CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS