

## Appetizers

*All pickled products, dumplings, noodles, mustard, hot sauce & pâté are made In Haus.*

### **Pickled Mushroom Plate** 5

with Czabaj dry sausage slices.

### **Blaufrankish-cured Prunes** 5

wrapped in bacon, stuffed w/ blue cheese.

### **Daily Haus Pâté** 6

with pickled red onions & rustic toast.

### **Daily Dumpling, Sweet & Saurkraut Sauce** 5

seasonal fillings, vegetarian or meat.

### **Grilled Edam Cheese** 4

with Zweigelt (Austrian wine) jelly.

### **Potato Halušky Fries** 5

with buttermilk herb aioli.

### **Soup of the Day** 6

made daily from fresh seasonal ingredients.

## Langoš, Hungarian Fried Bread

**Klassik** smashed garlic, butter, shredded Edam cheese. 6

**Imperial** Roquefort mousse, apples, candied walnuts. 9

**Pub** spicy Slovak sausage, roasted peppers, mushrooms, Edam . 8

**Bon Bon** wild lingonberry preserves, whip cream, hot caramel. 7

## Korzo Plates

### **Halušky** 9

petite hand-cut noodles, bryndza (Slovak feta-style cheese), crispy bacon bits, chives.

### **Wunderwurst Platter** 14

grilled home-cured German, Hungarian & Polish-style sausages, home-made sauerkraut, horseradish, herb oils.

### **Korzo Ale-Battered Chicken Fingers** 9

Amish free-range chicken in our *Korzo*

*Organic Ale* batter, warm home-made hot sauce.

### **Oven Roasted Beets** 9

with seasonal organic greens, celery, baby carrots, cucumbers, feta crumbs, sunflower seeds, basil - parsley - mint vinaigrette. Add grilled chicken Paillard 4

### **Morning Market Salad** 9

made fresh from locally available ingredients.

## Korzo Stews

### **Eine Kleine Schweine** 10

Pork neck stew with, barley & market wild mushrooms

### **Spicy Hungarian Goulash** 13

slow-cooked paprika beef brisket, pan-seared spätzle, sautéed onions, red peppers.

### **Paprikáš** 12

Organic chicken-mushroom creamy stew, rustic spätzle.

## Our Burgers

*We use exclusively New York State grass-fed beef, local breads & organic produce. All burgers are served with home-made red slaw & halušky fries.*

### **Korzo Burger** 11

fresh -ground beef patty, apple smoked organic bacon, Allgäuer Emmentaler cheese, house made mustard, dill pickle– all wrapped in Langoš dough & deep fried.

### **Haus Burger** 11

8 oz. organic, grass-fed beef patty, wild mushroom, Edam cheese, Riesling-caramelized onions on German sourdough bun.

### **Three Cheese Portobello** (vegetarian) 11

oven-roasted Portobello, Edam, Bryndza, Mozzarella, baby arugula caramelized onions, roasted red peppers, garlic-chili emulsion–on German rustic bread.

### **Brat** 10

grilled German bratwurst on rustic potato steak roll, home-made sauerkraut, crimini mushrooms, pickled Hungarian hot peppers.



*Steven Reese, Chef De Cuisine*  
*Maria Zizak, Executive Chef*

## Draught Beer

### Korzo Organic Ale

4 /pint 8/liter 15/pitcher

Brewed from the purest organic ingredients, including organic hops – based on our recipe, in cooperation with Peak Organic. No chemicals are used at any stage of the production process. The result is an ale with, rich layers of hops, and crisp, easy finish. *Na Zdravie!*

### Zlatý Bažant “Golden Pheasant”

(Hurbanovo, Slovakia)

6 /pint 11/liter 17/pitcher

Rich golden color takes you back to a Slovak village, with a thin veil of lacy carbonation and perfect balance. Fresh dough, creamy roasted barley, and a slight lemon spritz. Awesome well-rounded lager. Korzo is one of only a handful places in the U.S. that have it on draft.

## Bottled Beer

### Schneider Edel-Weisse Organic

(Kelheim, Germany) 9

### Stiegl Goldbräu

(Salzburg, Austria) 6

### Kostritzer Schwarzbier

(Bad Kostritz, Germany) 7

### Žatec Bright Lager

(Žatec, Czech Republic) 6

### Okocim Porter

(Brzesko, Poland) 6

### Spaten Oktoberfest

(Munich, Germany) 6

### Reissdorf Koelsch

(Cologne, Germany) 8

### Lindeman's Lambic Frambois

(Ingelmunster, Belgium) 9

### Fire Island Red Wagon IPA

(Fire Island, New York) 6

### Abita Light

(New Orleans, LA) 6



## Easy Drinks

### Peak Organic Source Sodas (Portland, ME) 3.5

Pomegranate-Acai, White Grape or Lime...  
pure organic juices with a sparkle!

### Boylan Birch Beer (Moonachie, NJ) 3.5

Original William Boylan recipe from 1891. Real birch oil extract. Unique, rich taste. No corn syrup here...

### Boylan Sugar Cane Cola (Moonachie, NJ) 3.5

Turn-of-the-century cola produced from the purest ingredients; less acidic, less sweet, better.

### Boylan All Natural Seltzer (Moonachie, NJ) 2

The smaller the bubble, the finer the seltzer and this is a fine example, crisp, refreshing, zero calories.

### Ithaca Ginger Beer (Ithaca, NY) 3.5

Brewed in upstate New York in small batches. Peppery bite from *real* ginger, with a refreshing hint of lemon.

### Q Tonic (Brooklyn, NY) 3.5

Made with hand-picked quinine from the Peruvian Andes, Organic agave as the sweetener, 60% fewer calories than regular tonic water, all natural ingredients.

## Stumptown Coffee

### Ethiopia Mordecofe DIRECT TRADE ORGANIC 2

For the fall, our seasonal roast is an Ethiopian Heirloom from the Mora River Region, an elevation of 1,900 meters. It radiates with fragrances of stone fruit segue into notes of peach & apricot, in a perfectly balanced cup.

Korzo Haus, 178 East 7<sup>th</sup> Street, between Aves A & B  
www.korzorestaurant.com (212)-780-0181

### Monday - Friday

2:00 PM – 11:30 PM

### Saturday, Sunday

11:00 AM – 11:30 PM (brunch 11-4)

TAKE OUT 7 DAYS UNTIL MIDNIGHT



KORZO HAUS

*Middle European Street Food... Locally Sourced*