

# GLOSSARY

**Malolactic Fermentation** - An ancient style of pickling using naturally occurring bacteria, salt brine and spices. Malic acid (available in the flesh of vegetables) is converted into lactic acid by bacteria. Lactic acid is a natural preservative.

**Offal** - From the German word "Abfall", or—literally—"off-fall", referring to that which has fallen off during butchering; liver, kidney, heart, etc.

**Pretzel** - German pretzel made with malt flour, yeast, lye & salt. Made daily & served with sweet mustard.

**Sauerbraten** - Beef brisket brined for 3 days in red wine, vinegar, apples, onions & spices (clove, cinnamon & juniper) then slow braised until fork tender. Served with dumplings and braised red cabbage.

**Spätzle** - German egg noodle made with eggs, flour, salt & herbs.

**Sürkrüt Garnie** - Sausages & meat slow-cooked in house lacto-fermented sauerkraut. Ours includes bratwurst, pork belly, calf's tongue & potatoes.

Although sauerkraut is a traditionally German and Eastern European dish, the French annexation of Alsace and Lorraine following the Peace of Westphalia in 1648 brought this dish to the attention of French chefs and it has since been widely adopted in France.

**Thuringian Bratwurst** - A unique long thin sausage from the German state of Thuringia made from pork & spices.

**Underberg** - A digestif bitter produced in Germany by Underberg AG, made of aromatic herbs from 43 countries. The exact number and identity of the herbs remain a well-guarded secret. Underberg enhances the feeling of well-being and stimulates digestion. UNDERBERG!

**Westphalian Ham** - "Westfälischer Schinken" is produced from acorn-fed pigs raised in Westphalia, Germany. The resulting meat is dry cured and then smoked over a mixture of beechwood and juniper branches.

## DEBRAGGA & SPITLER DRY-AGED CÔTE DE BOEUF

At Prime Meats we hand select only perfectly aged ribeyes for our steaks. They are hand-cut and presented to you at the table for viewing. Our trained chefs delicately cook the roast and grill the meat to your desired temperature. (This usually



takes Mom all day.) The final stage is the most important: resting. Resting meat redistributes the natural juices so the steak can reabsorb them, keeping the meat moist and tender. We rest our steaks for up to ten minutes to achieve perfection.

### — PRIME MEATS — DELIKAT-ESSEN & PROVISIONS — ★ ★ ★ —

Come visit us right around the corner from Prime Meats Restaurant!

Items offered include organic dairy and eggs from Lancaster Co-op, sausages from Faicco's, Creekstone Dry-Aged Meats, homemade malolactic fermented pickles, a variety of baked breads, pizzas, pastries from the bake shop at Frankies Spuntino, and all of the other specialty ingredients used here at Prime Meats and Frankies.

# PRIME MEATS

*Fresh, ice cold & delicious.*  
OYSTERS  
-MARKET PRICE-

## SOUP

SUNCHOKE & APPLE.....\$9  
*Sunchokes, apples, chestnuts.*

## SALADS

GREEN LEAF.....\$8.5  
*Lancaster County Farm greens & mustard-cider vinaigrette.*  
APPLE & FENNEL.....\$8.5  
*Raw heirloom squash, smoked sheep's milk cheese & juniper vinaigrette.*  
MUSHROOM .....\$12  
*Shaved king oyster mushrooms, red onion, dry aged beef breadcrumbs, & sherry vinaigrette.*  
BIBB LETTUCE.....\$14  
*Simply dressed with a truffle vinaigrette.*  
RED CABBAGE.....\$12  
*Roasted sunchokes, crispy Montasio cheese, & mustard vinaigrette.*  
MAYTAG BLUE & BACON.....\$14  
*Iceberg lettuce, buttermilk blue cheese dressing & crispy shallots.*

## SMALL PLATES

SMOKED BLUEFISH RILLETTE.....\$12  
*Toasted rye bread, crème fraîche & dill.*  
THE VESPER BRETT.....\$17  
*Alpine tasting board with calf's tongue pastrami, house cured bacon, duck liver mousse, Westphalian ham, house pork sausage & house-made pickles.*  
ROASTED BEEF BONE MARROW.....\$18  
*Radish, gremolata, roasted garlic & toast.*  
STEAK TARTARE.....\$17  
*Creekstone sirloin with parsley, anchovy, capers, shallots, Tabasco, Worcestershire, mustard oil & quail egg.*  
CRISPY SMOKED SWEETBREADS.....\$15  
*Caramelized onion-bacon marmalade & cucumber salad.*

FISH

DAILY MARKET SELECTION.....MP

FOWL

PICKLE BRINED AMISH CHICKEN.....\$21  
Roasted chicken breast over offal barley risotto,  
& bitter braised greens.

PORK

HAMPSHIRE GRILLED PORK CHOP.....\$19  
Organic pork chop served with roasted brussels sprouts,  
apples, roasted heirloom potatoes & apple cider gastrique.

LAMB

COLORADO LAMB STEW.....\$25  
Lamb shoulder, cured lamb belly, housemade merguez  
sausage, white beans & marrow breadcrumbs.

BEEF

DEBRAGGA & SPITLER DRY-AGED  
CÔTE DE BOEUF FOR 2  
36 day dry-aged Certified Black Angus  
served with watercress salad.  
Average ~ 27 oz. - 52 oz.  
\$3.10 per oz.

STEAK FRITES.....\$32  
12oz dry-aged certified Black Angus New York  
strip steak served with hand-cut french fries.

THE PRIME MEATS BURGER.....\$18  
1/2 lb. Creekstone Certified Black Angus,  
house-made sesame roll, fermented dill pickle,  
lettuce, tomato, onion & hand-cut french fries.

LANCASTER BABY SWISS, GRAFTON CHEDDAR, OR  
MAYTAG BLUE CHEESE - ADD \$2  
FAICCO'S THICK CUT BACON - ADD \$2

HOUSE SPECIALS

WEISSWURST.....\$10(ONE)\$17(TWO)  
Traditional German white sausage served with sweet mustard  
and pretzel roll.

BRATWURST & SAUERKRAUT.....\$13  
Two grilled Thuringian bratwurst  
with house-made sauerkraut.

SÜRKRÜT GARNIE.....\$18  
Pork belly, calf tongue & bratwurst served  
with house-made sauerkraut.

BEEF SAUERBRATEN & BRAISED RED CABBAGE.....\$22  
Slow-braised beef brisket in red wine, vinegar &  
juniper berries with braised cabbage  
& pretzel dumplings.

PORK SCHNITZEL.....\$20  
Pork loin, breaded, fried &  
served with house-made potato salad.

HERB & GRUYERE CHEESE SPÄTZLE.....\$7/\$11

PORK BELLY SPÄTZLE.....\$8/\$14

ACCOMPANIMENTS

ROASTED CARROTS WITH BUTTER .....\$7

ROASTED MUSHROOMS.....\$7

MALOLACTIC-FERMENTED SAUERKRAUT.....\$7

BRUSSELS SPROUTS, HAZELNUTS & DRIED CHERRIES.\$7

JEN'S GERMAN POTATO SALAD.....\$6

HOUSE-MADE PRETZEL WITH BUTTER & MUSTARD...\$4

HAND-CUT FRENCH FRIES.....\$6

The ingredients used at Prime Meats are Organic  
and Locally Sourced whenever possible.