

HOUSEMADE PRETZELS

Pretzel Board

GIANT pretzel + charcuterie board. Andouille and jalapeño cheddarwurst sausages, assorted cheeses, nuts, and seasonal fruits and jams. 24.99

Classic Bavarian

Beer cheese + Bearwalker Brown mustard. 9.79

Jalapeño + Cheddar

Buttermilk dill ranch. 10.79

Pizza

Topped with pepperoni + mozzarella cheese. Served with marinara. 10.79

FROM OUR SMOKEHOUSE

House-smoked and served with cowboy candy pickles.

BBQ Plates

1/2lb with choice of two sides. Includes Tennessee toast, red chile and Bama white BBQ sauces.

TEXAS BRISKET 18.99
CAROLINA PULLED PORK 14.79
SMOKED TURKEY 16.99

Texas Brisket Sandwich

Topped with cilantro lime slaw, caramelized onions, red chile BBQ sauce and fresh jalapeños on a pretzel bun. Served with choice of side. 17.99

Pulled Pork Sandwich

Slow-smoked pulled pork topped with cilantro lime slaw, pickle de gallo, red chile and Bama white BBQ sauces on a pretzel bun. Served with choice of one side. 14.99

Brisket Tacos

3 brisket-filled corn tortillas with cilantro lime slaw, red chile BBQ sauce and fresh jalapeños. Served with choice of side. 16.99

Turkey Rachel

House smoked turkey with gouda cheese, cilantro lime slaw, served on a pretzel bun topped with 1000 island. Served with choice of side. 15.99

Pork Belly B.L.T.

Slow-smoked pork belly with tomato and lettuce on sourdough bread topped with garlic aioli. Served with choice of side. 14.99

Brisket Grilled Cheese

Slow-smoked brisket, white cheddar cheese, caramelized onions on sourdough bread topped with Bearwalker Brown mustard. Served with choice of side. 15.79

STARTERS

Von Elrod's Smoked Wings

Dry-rubbed, slow-smoked, flash-fried until crispy and drizzled with red chile and Bama white BBQ sauces.

6 / 14.99 9 / 17.99 12 / 21.99

Fried Cheese Curds

Buttermilk dill ranch + marinara. 10.99

Crispy Brussels

Tossed in sriracha honey. 10.99

Loaded Pretzel Chips

Smothered with beer cheese, bacon and red onions. 12.99

Fried Pickle Chips

Buttermilk dill ranch. 10.79

BBQ Pork Belly Panchos

Crispy fingerling potatoes topped with smoked pork belly, hatch chile queso, pico de gallo, red chile BBQ sauce, jalapeños and sour cream. 15.99

Sausage Sampler

Our housemade sausages: Von Elrod's bratwurst, Andouille, and jalapeño cheddarwurst. With sauerkraut, cowboy candy pickles, Bearwalker Brown mustard and Bama white BBQ sauce. 15.99

BIG BOWLS + SALADS

Adobo Chicken Bowl

Wood-grilled chicken breast, charred onion, sriracha honey, sweet potatoes, corn salsa, crispy brussels sprouts and cilantro + southwest ranch. 16.79

Smoked Brisket Mac N Cheese

Topped with red chile BBQ sauce + crispy fried onions. 17.99

Vegan Veggie Bowl

Roasted broccoli, crispy brussels sprouts, roasted red peppers, corn salsa, avocados, sweet potatoes on mixed greens and topped with a chipotle black bean quinoa burger + lemon vinaigrette. 15.99

Smoked Turkey Cobb Salad

Smoked turkey, gouda cheese, eggs, bacon, tomato, red onions, avocado, celery + gorgonzola vinaigrette. 17.99

Grilled Chicken

Avocado Crunch Salad

Wood-grilled chicken breast, sweet corn, black beans, tomato, radish, cheddar crisps, pumpkin seeds on mixed greens + southwest ranch. 17.99

HOUSEMADE DRESSINGS

buttermilk dill ranch, red wine vinaigrette, lemon vinaigrette, southwest ranch, gorgonzola vinaigrette

SIDES

5.99 EACH 3 / 13.99

Mac N Cheese

Crinkle Fries

Sweet Potato Fries

Cilantro Lime Slaw

Elote Corn

Hashbrown Casserole

DESSERT

Caramel Pretzel Cheesecake

Tennessee Cheesecake Company cheesecake topped with dulce de leche and housemade pretzel crumble. 7.99

Von Elrod's

BEER HALL + KITCHEN

Germantown - Nashville

SAUSAGES + BURGERS

Served with a choice of side.

Von Elrod's

Classic Bratwurst

Sauerkraut, caramelized onions and Bearwalker Brown mustard. 15.79

Jalapeño Cheddarwurst

Pickled red cabbage, red chile + Bama white BBQ sauces. 15.79

Andouille Sausage

Hatch chile slaw + mustard aioli. 15.79

Wood-Grilled Cheeseburger*

Porter Road, pasture-raised, dry aged-beef with cheddar cheese, house pickles, onions and mustard topped with 1000 island. 16.79

Cowboy Burger*

Porter Road, pasture-raised, dry-aged beef, with cheddar cheese, bacon, red chile mayo and crispy fried onions. 16.99

Chipotle Black Bean Quinoa Burger

Roasted red peppers, avocado and mixed greens topped with chile lime dressing. 13.99

A 20% gratuity will be added to parties of 8 or more.

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

HOUSEMADE PRETZELS

Classic Bavarian

Beer cheese + Bearwalker Brown mustard. 9.79

Jalapeño + Cheddar

Buttermilk dill ranch. 10.79

Pizza

Topped with pepperoni + mozzarella cheese. Served with marinara. 10.79

STARTERS

Von Elrod's

Smoked Wings

Dry-rubbed, slow-smoked, flash-fried until crispy and drizzled with red chile and Bama white BBQ sauces.

6 / 14.99
9 / 17.99
12 / 21.99

Fried Cheese Curds

Buttermilk dill ranch + marinara. 10.99

Fried Pickle Chips

Buttermilk dill ranch. 10.79

Loaded Pretzel Chips

Smothered with beer cheese, bacon and red onions. 12.99

STARTERS

BRUNCH FEATURES

Pretzel Monkey Bread

Warm cinnamon sugar pretzel dough + cream cheese icing. 10.79

Sausage Balls

Housemade sausage with sawmill gravy and honey butter. 13.79

Pork Belly B.E.L.T.

Slow-smoked pork belly with tomato and lettuce and sunnyside eggs, on sourdough bread topped with garlic aioli. Served with hashbrown casserole. 14.99

SUB BRISKET, PULLED PORK OR TURKEY 4.00

Chicken-Fried Chicken Biscuit

Crispy chicken breast on buttermilk biscuit with tabasco butter and sriracha honey. Served with sawmill gravy and hashbrown casserole. 14.99

Biscuits + Gravy

Buttermilk biscuit with our housemade breakfast sausage. Served with sawmill gravy and hashbrown casserole. 13.79

SAUSAGES + BURGERS

Served with a choice of side.

Wood-Grilled Cheeseburger*

Porter Road, pasture-raised, dry aged-beef with cheddar cheese, house pickles, onions and mustard topped with 1000 island. 16.79

Chipotle Black Bean Quinoa Burger

Roasted red peppers, avocado and mixed greens topped with chile lime dressing. 13.99

BBQ Pork Belly Brunch Panchos

Crispy fingerling potatoes topped with smoked pork belly, hatch chile queso, pico de gallo, red chile bbq sauce, sour cream, fresh jalapeños and a sunnyside egg. 15.99

Breakfast Burrito

Tortilla filled with scrambled eggs, chorizo sausage, black beans, poblano peppers and cheddar cheese. Topped with pork green chile and sour cream. 15.99

Malted Blueberry Pancakes

Buttermilk syrup and fresh fruit. 13.79

Smoked Brisket Hash

Potatoes and grilled corn topped with cajun cream sauce and a sunnyside egg. 15.99

Andouille Grit Bowl

Green chile gouda grits, Andouille sausage, cajun cream sauce, sunnyside eggs, valentina hot sauce and grilled jalapeño finished with chives. 15.99

Von Elrod's

Classic Bratwurst

Sauerkraut, caramelized onions and Bearwalker Brown mustard. 15.79

Andouille Sausage

Hatch chile slaw + mustard aioli. 15.79

Caramel Pretzel Cheesecake

Tennessee Cheesecake Company cheesecake topped with dulce de leche and housemade pretzel crumble. 7.99

DESSERT

BIG BOWLS + SALADS

Adobo Chicken Bowl

Wood-grilled chicken breast, charred onion, sriracha honey, sweet potatoes, corn salsa, crispy brussels sprouts and cilantro + southwest ranch. 16.79

Smoked Brisket Mac N Cheese

Topped with red chile BBQ sauce + crispy fried onions. 17.99

Vegan Veggie Bowl

Roasted broccoli, crispy brussels sprouts, roasted red peppers, corn salsa, avocados, sweet potatoes on mixed greens and topped with a chipotle black bean quinoa burger + lemon vinaigrette. 15.99

Grilled Chicken Avocado Crunch

Wood-grilled chicken breast, sweet corn, black beans, tomato, radish, cheddar crisps, pumpkin seeds on mixed greens + southwest ranch. 17.99

Smoked Turkey Cobb Salad

Smoked turkey, gouda cheese, eggs, bacon, tomato, avocado, red onions, celery + gorgonzola vinaigrette. 17.99

HOUSEMADE DRESSINGS

buttermilk dill ranch, red wine vinaigrette, lemon vinaigrette, southwest ranch, gorgonzola vinaigrette

SIDES

5.99 EACH 3 / 13.99

Mac N Cheese Cilantro Lime Slaw

Crinkle Fries Elote Corn

Fresh Fruit Green Chile Grits

Sweet Potato Fries Hashbrown Casserole

Von Elrod's

BEER HALL + KITCHEN

Germantown - Nashville

FROM OUR SMOKEHOUSE

House-smoked and served with cowboy candy pickles.

BBQ Plates

1/2lb with choice of two sides. Includes Tennessee toast, red chile and Bama white BBQ sauces.

TEXAS BRISKET 18.99

CAROLINA PULLED PORK 14.79

SMOKED TURKEY 16.99

Texas Brisket Sandwich

Topped with cilantro lime slaw, caramelized onions, red chile BBQ sauce and fresh jalapeños on a pretzel bun. Served with choice of side. 17.99

Pulled Pork Sandwich

Slow-smoked and topped with cilantro lime slaw, pickle de gallo, red chile + Bama white BBQ sauces on a pretzel bun. Choice of side. 14.99

Brisket Tacos

3 brisket-filled corn tortillas with cilantro lime slaw, red chile BBQ sauce and fresh jalapeños. Choice of side. 16.99

Brisket Grilled Cheese

Slow-smoked brisket, white cheddar cheese, caramelized onions on sourdough bread topped with Bearwalker Brown mustard. Served with choice of side. 15.79

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have a medical condition.

A 20% gratuity will be added to parties of 8 or more.