



At The Chatham Wayside Inn
OKTOBERFEST 2026

APPETIZER
GIANT FRESH BAKED PRETZEL
SERVED WITH COOPER CHEESE & MUSTARD

ENTREE
CURRY - WÜRST
GRILLED BRATWURST SERVED OVER GERMAN TOMATO CURRY SAUCE
WITH SHORE FRIES

THICK CUT BONE-IN PORK CUTLET
CUTLET OVER BROWN GRAVY WITH SPÄTZLE & RED CABBAGE

SAUERBRATEN
BRAISED MARINATED EYE ROUND SERVED WITH
BRAISED RED CABBAGE & SPÄTZLE

PORK SCHNITZEL
SERVED WITH CUCUMBER DILL SALAD & WARM POTATO SALAD

WEISSWURST
YOUR CHOICE OF PREPERATION POACHED OR GRILLED SERVED WITH
CUCUMBER DILL SALAD & WARM POTATO SALAD

DESSERT
APPLE STRUDEL
PASTRY FEATURING SWEET, SPICED APPLES AND RAISINS WRAPPED IN A
PAPER-THIN, ELASTIC DOUGH AND TOPPED WITH VANILLA SAUCE
GEBACKENE DAMPHNUDEL
TRADITIONAL GERMAN SWEET YEAST DUMPLING WITH A FLUFFY INSIDE
AND A CRISPY, CARAMELIZED BOTTOM TOPPED WITH VANILLA SAUCE

BEER
AYINGER
OKTOBER FEST-MARZEN
WEIHENSTEPHAN
FESTBIER



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