



# KILLMEYER'S OLD BAVARIA INN

est. 1859

## APPETIZERS

### OUR FAMOUS POTATO PANCAKES

with apple sauce and sour cream (4) 6.00 (6) 8.50

### ESCARGOT

snails with toast served in garlic butter 8.00

### FOREST WIVES MUSHROOMS

with bacon in cream sauce over sliced pumpernickel 9.50

### IMPORTED CHEESE & FRUIT PLATE

sliced assortment of cheese with seasonal fruit and crackers 15.50

### SMOKED FISH PLATE

assorted smoked fish including salmon and trout with horseradish sauce and crackers 16.00

### OYSTERS BISMARCK

6 Blue Point oysters broiled with spinach, bacon, Gorgonzola cheese, and cream 16.00

### FLAMMKUCHEN

traditional German pizza with thin sliced onion, fresh bacon, and creme fraiche 12.50

## SALADS

### HOUSE SALAD

tossed greens with tomato wedges, sliced Bermuda onion, and sliced cucumber 6.50

### SPINACH SALAD

with sliced fresh mushrooms, sliced hard boiled egg, and our warm bacon dressing 9.00

### GRILLED CHICKEN SALAD

crisp Romaine lettuce and garden-fresh vegetables topped with sliced grilled chicken breast and your choice of dressing 14.50

### SUMMER SALAD

mixed greens with chopped Granny Smith apple, candied walnuts, thin sliced onion, crumbled Gorgonzola all tossed with our homemade raspberry vinaigrette 14.50

## SOUPS

Spicy Beef Goulash 5.00 bowl / 4.00 cup  
Fresh Soup du Jour 5.00 bowl / 4.00 cup

## ENTREES

### GERMAN WURST SAMPLER

choose three of these butcher-fresh sausages: bratwurst, smoked bratwurst, weisswurst, knackwurst, blutwurst, and kielbasy - all served with red cabbage and sauerkraut 16.00

### WIENERSCHNITZEL

a classic German favorite: veal cutlet pounded thin, breaded, and slightly fried, served with spatzle and fresh vegetables 19.50 or "a la Holstein" with fried eggs - 21.00

### KILLMEYER'S SAUERBRATEN

marinated pot roast in sweet and sour gravy, served with red cabbage and potato dumplings 19.50

### CHICKEN SCHNITZEL

breaded and fried chicken cutlets served with herb butter, mashed potatoes, and fresh vegetables 17.00

### JAGERSCHNITZEL

pork cutlets with mushroom Hunter gravy, served with German home fries and fresh vegetables. Smothered with creamy Forest Wives Mushrooms makes it a Rahmschnitzel  
Jagerschnitzel - 19.00 Rahmschnitzel - 19.50

### BEEF GOULASH

spicy paprika gives this traditional beef stew its kick - served over egg noodles 18.00

### OVEN BRAISED BEEF BRISKET

sliced and served with au jus gravy, mashed potatoes, and fresh vegetables 19.50

### FARMER'S FEAST

pork roast with beer gravy, smoked pork chop, and a grilled bratwurst served with a potato dumpling, red cabbage and sauerkraut 19.50

### STEAK HEIDELBERG

NY Strip Steak, grilled to order, smothered in a nest of thin fried onions and served on a sizzling platter with mashed potatoes and fresh vegetables 24.00

### BEEF ROULADEN

sliced rolls of beef stuffed with smoked bacon, onions, mustard, and gherkins, braised, and served with special gravy, red cabbage, and potato dumplings 19.50

### CRANBERRY PORK LOIN

tender pork loin medallions sauteed with Amaretto and cranberries, served with sweet potato fries and fresh vegetables 19.00

### ATLANTIC SALMON IN WEISSBIER SAUCE

pan-roasted with shallots and finished with butter and weissbier and served with rice and fresh vegetables 19.50



***S**ince the 1850's this building has been known as Killmeyer's. In 1859 Nicholas Killmeyer, a Prussian immigrant from the Hechingen region of Southwestern Germany, bought the property from Balthazar Kreischer, the Bavarian businessman who made his fortune turning the local rare clay beds into the fire bricks that helped rebuild New York City after a series of devastating fires.*

*Back then the building was a much smaller structure, consisting mainly of the side dining room and the front entrance area. It was a barbershop-saloon. The next generation of Killmeyer children expanded the operation. The bar room and the main dining area, complete with the second floor "Union Hotel", was built around 1888, and the beautiful Mahogany bar was commissioned and installed in 1890.*

*Killmeyer's was the social center of the factory town known as Kresicherville, which was built around the brick-making plant down the street. The Killmeyer family eventually ran a general store down the road, and even became the local postmasters.*

*By the early 20th century Kreischer was dead, the plant shut down, and soon even the name of the area was switched to Charleston, due to anti-German sentiment following World War I.*

*This building was soon leased to other business families, but continued on throughout the early 20th Century. In 1945 another prominent local family bought it from the Killmeyer heirs. Reuben Simonson, and his son, Cappy, ran a tavern here for fifty years. First it was named Rube's, but in 1959, on the 100th anniversary of Killmeyer's first business, Cappy renamed it "The Century Inn."*

*Subsequently, many older Staten Islanders remember this building as the Century Inn, especially those who frequented here in 1970's and 80's when it was a hugely successful roadhouse, featuring many of the popular bands of the day.*

*In 1995 we bought the building from Cappy, restored much of it back to it's original look, built the kitchen and new bathrooms, and returned it to it's German roots.*

*We hope you enjoy your visit with us.*

*Ken Tirado,  
Proprietor*