

STEPPING OFF THE EDGE

travels of a reluctant retiree

OCTOBER 12, 2020 BY MIKE T

Serenity, Shawshanking, and the Joys of Coming Home...

Well, let's start with where we have landed in Connecticut. This "cabin" on middle Bolton Lake is as nice as any home I have ever lived in, albeit like living with your grandmother; all the books, albums, toys for the grandkids, knick knacks, and mementos of 75 years of life. The host lives next door in a much larger place. They moved here from Cape Cod and after living in the home we occupy, they decided to buy the place next door as well. Obviously the home on the Cape fetched a tidy sum!



the view from our back “yard”

We seem to have hit this place at the perfect time to see the leaves change or, if you prefer, the mass death of millions of leaves... sounds sinister, I like that.





















As you can see many of these shots were taken during one of our kayak trips on the lake. I get all Lewis and Clarky on these outings. flowing behind my personal Sacagawea AKA

Mrs. T.

This place is almost too serene. Compared to our spot in Maine next to the interstate this place is dead quiet. I cannot imagine a better place to land.



has there ever been a better shot of this lake? Thank you Mrs. T

Alas, we leave here in two days on our way back to California. Hard to believe we left ten month ago and so much has happened. Despite having to stop short of our 18 month travel plans, it will be good to get back to familiar surroundings, as strange as they might be during this insanity. Speaking of insanity, we are driving back and staying in hotels along the way... not quite comforting. We have elevated our usual Shawshanking, you remember, the term for packing up and moving each month. This time, no perishables and getting prepared to quarantine on the road. Our preparations? Well, we have a breakfast suitcase, yes that's right, a breakfast suitcase. It is complete with granola, fruit, almond milk, bowls, spoons, a folding chef's knife, bottled water, sanitary wipes, and ready for this? Mrs. T's beloved espresso machine. Just about everything short of hazmat suits, although that was a topic of conversation.



A couple of knives acquired on line while here. Caused me some stress waiting for the unknown supplier to ship them and finally arrived on the country road where we are living. The folding chef's knife was on the survival list for the trip back but the boning knife was just for love. Please excuse the big toe in the picture...

We continue to exercise every day and I am always delighted with the clever names Mrs. T comes up with for various forms of punishment; mountain climbers, stepping plank, kick back and my favorite, dog peeing, which is just a side leg lift but I like the dog thing. I will also be fine to get back, since getting around to brushing teeth in the “morning” sometimes comes at 3PM.

Plenty of wild life at the lake. Our favorite, besides the wild bunnies, are the chipmunks who seem always to be in a hurry. They dash about the place, always keeping close to the sides of the house like escaping convicts. I suppose they are a tasty treat to not a few predators.

We took a little outing, and they have only come three times while here. It seems we are quite content to stay on the grounds for a week at a time. One day to Mark Twain’s home in Hartford. Much more interesting than I might of imagined.











Chance bonus of wandering around Hartford, this amazing little cafe with a remarkable menu

A quick trip into Massachusetts to lunch with our niece Dana. Another great spot, a hofbrau with amazing schnitzel of many many varieties.

Munich Haus
GERMAN RESTAURANT

Vorspeisen
(Appetizers)

MUNICH SAMPLER
Fried cheese, potato pancakes, pierogi, fried pickle, and Nürnberger sausage 15

GIANT BAVARIAN PRETZEL
Served with obatzda and honey mustard 10

GERMAN FRIED BABY PICKLES
Breaded, fried with garlic herb mayo 7

FRIED IMPORTED CAMEMBERT CHEESE (12) 10

ANY SAUSAGE WITH KRAUT (GF) 6

POTATO PANCAKES (5)
Sour cream, apple sauce 7

CHEESE & POTATO PIEROGIES (5)
Fried and served with sour cream 7

PRETZEL-CRUSTED SCALLOPS
Pounded scallops with a gourmet pretzel crust, creamy mustard sauce 10

Platters

(All served with spätzle, red cabbage, and sauerkraut)

BAVARIAN
Pfälzer & Nürnberger bratwurst, sauerbraten, jäger schnitzel, and a potato pancake 25

HUBIE'S WURST
Knockwurst, Pfälzer, Nürnberger, and Chicken bratwurst 19

SCHNITZEL SAMPLER
Jäger, Rahm, and Paprika 23

POLISH PLATTER
Golumpki, kielbasa, fried pierogi, and a boneless pork chop 25

from our own Sausage Kitchen

(All served with spätzle, red cabbage, and sauerkraut)

All of our sausages are house made from pork (except the Knockwurst). We use no artificial colors, fillers, additives, preservatives, or chemicals. Our all-natural sausages are made according to Bavarian recipes by our Master Butcher. If you're looking for authentic German entrees, you've come to the right place.

PFÄLZER
ROAST BRATWURST (2) (GF) 16

NÜRNBERGER SAUSAGES (6) (GF) 16

KNOCKWURST (2) 16

CURRY CHICKEN SAUSAGE (6) (GF) 16

KIELBASA (2) (GF) 16

our famous Schnitzels

(Made with Veal add 5)

All entrees served with soup or salad, (French, Russian, ranch, vinaigrette, or Roquefort add 2.25) dressing, goulash soup (add 2.5), Choice of two sides: spätzle, mashed potato, fries, seasonal vegetable, sauerkraut or red cabbage

WIENER SCHNITZEL
Tender pork loin lightly breaded, pan fried to a golden finish 12

CHICKEN SCHNITZEL
"Wiener Style" 12

JÄGER SCHNITZEL
Served with our famous mushroom sauce 12

HOLSTEIN SCHNITZEL
Vienna-style, topped with a fried egg, anchovy and capers 12

ZIGEUNER SCHNITZEL
Sautéed with bell peppers, onions, and our signature pan gravy 13

RAHM SCHNITZEL
Served with a creamy white sauce 13

PAPRIKA SCHNITZEL (hot and spicy)
Diced onions, bacon, celery, sautéed with a demi-glace and heavy cream 13

SCHNITZEL BERLINER
Sautéed onions and grilled apple slices 13

SCHNITZEL LICHTENSTEIN
Our own smoked ham, Swiss cheese and sliced tomato 13

PARMIGIAN SCHNITZEL
Topped with house made marinara and parmesan cheese 13

Soups & Salad

PRETZEL CRUSTED CHICKEN SALAD
Served with strawberries, grapes, walnuts, mixed greens and honey mustard ranch dressing 16

CLASSIC CEASER SALAD
Romaine lettuce tossed with a croutons and parmesan cheese, and house made dressing, topped with a hard boiled egg and anchovies. 11

MUENCHNER SALAD 5 | 9
With chicken +4 | With scallops +9
(Choice of French, Russian, Ranch, Vinaigrette add Roquefort dressing 2.25)

BEEF GOULASH Cup 5 | Bowl 7

FRENCH ONION 6

SOUP DU JOUR Cup 3 | Bowl 5

Lunch Entrées

All entrees served with soup or salad, (French, Russian, ranch, vinaigrette, or Roquefort add 2.25) dressing, goulash soup (add 2.5), Choice of two sides: spätzle, mashed potato, fries, seasonal vegetable, sauerkraut or red cabbage

chicken

PRETZEL CRUSTED CHICKEN
With creamy stone-ground mustard sauce 12

CHICKEN FRANCAISE
Sautéed in egg batter with lemon and white wine 12

CHICKEN FORESTEIRE
With our own famous mushroom sauce 12

seafood

PRETZEL CRUSTED SCROD-HADDOCK "MEUNIERE"
Crusted with gourmet pretzel crumbs 14

BROILED FRESH HADDOCK (GF)
Lemon, butter, and breadcrumbs 13

old world classics

BAISSED LAMB SHANKS
Garlic-rosemary Duxelle 14

POLISH PLATE
Golumbki and kielbasa 13

ANNA'S GOLUMBKI (GF)
Topped with marinara 13

KÄSE SPÄTZLE (vegetarian)
Spätzle tossed in a creamy cheese sauce with sundried tomatoes, scallions, garlic, and herbs, topped with crispy fried onions 12

Sandwiches

(All sandwiches served with pickle garnish and fries)

OUR OWN CORNED BEEF REUBEN
Sauerkraut, Swiss cheese, and Russian dressing on grilled rye 14

SCHNITZELWICH
Schnitzel, ham, cheese and tomato on a pretzel roll 14

SMOKED TURKEY CLUB
Swiss cheese, lettuce, tomato, bacon and mayo 14

HUBIE'S SAUSAGE SANDWICH
Any sausage topped with onions, mushrooms, and sauerkraut served on a baguette 12

Thoroughly cooking foods of animal origin such as beef, eggs, fish, lamb, pork, poultry, or shellfish reduces the risk of food-borne illness. Individuals with certain health conditions may be at higher risk if these foods are consumed raw or undercooked.

yes, I had the veal... forgive me...

I leave you with the Mrs. T word of the day...

Mrs. T; hey I can see it's raining

me: where do you see that?

Mrs. T: right there in the ceiling window

Me:... ahhh the skylight, say goodnight Gracie...

 **UNCATEGORIZED**