

Welcome to Karl's!

Since 1958, Karl's Sausage Kitchen & European Market has been producing European style sausages, cold cuts and charcuterie.

Originally founded in 1958, today Karl's continues to use the same old world recipes and the finest meats and spices to make authentic products. We smoke our sausages, bacon, and pork chops on site daily. You can truly taste the difference made by such care and tradition.

Karl's is well known throughout New England for providing the authentic atmosphere and products familiar to many Europeans, including Germans, Swiss, Austrians, Polish, Swedish, and many other nationalities! Our loyal customers come back monthly and weekly to keep stocked up on their favorite foods and products from home. We stock many imported items, including jams, jellies, chocolates, pickles, cookies, cheeses, breads, and a variety of ingredients for the home cook.

Karl's Cafe

When Karl's moved to Peabody, we opened Karl's Café. We are dedicated to serving authentic and healthy German and Northern European cuisine, using locally produced goods whenever possible. We strive to use natural and non-GMO ingredients in our recipes. We offer breakfast, soups, sandwiches, and of course, sausages! We also offer natural and delicious desserts made in the European tradition using real cream, butter, and sugar.

Karl's Catering

We are pleased to offer an array of German items for catering, from appetizers to entrees to a full Oktoberfest menu! We will be happy to work with you to create a memorable and authentic German menu for your event, regardless of size. Please call or stop in to speak to one of our staff about planning your perfect menu.

Now offering Swedish Specialties

Karl's is now offering a variety of Swedish favorites, including Lingonberry items, many Abba products, Kalles creamed roe, Glögg, Dr. Oetker products, and crispbreads just to name a few. We also have Limpa Bread, Med Kokkorv, and Prinskorv which are all made on site.



The Gokey Family

Detailed Driving Directions – One Bourbon St, Peabody

Directions from Saugus, Route One/Boston

- 1) Head north on Route One (Broadway/Newburyport Turnpike)
- 2) Take the Lowell Street exit right towards Peabody
- 3) Turn left onto Bourbon Street

Directions from points in Maine

- 1) Travel on I-95 South
- 2) Take exit 50 to merge onto U.S. 1 S/Newbury St/Newburyport Turnpike toward MA-62/Danvers/Topsfield
- 3) Take the Lowell Street exit right towards Peabody
- 4) Turn left onto Bourbon St

Directions from Gloucester, MA

- 1) Travel on MA-128 South
- 2) Take Exit 26/Lowell Street exit, Turn Right, travel for 1.8 miles
- 3) Turn right onto Bourbon St

Directions from Metrowest Boston

- 1) Travel on MA-128 North/I-95 North
- 2) Take exit 44B for US-1 N toward Danvers, Continue North on Route 1 North
- 3) Keep right at the fork to continue toward U.S. 1 N/Newbury St/Newburyport Turnpike
- 4) Take the Lowell Street exit, Turn Right
- 5) Turn left onto Bourbon St

Directions from Nashua, NH

- 1) Travel on Route 3 South
- 2) Take MA-128 North/I-95 North
- 3) Take exit 44B for US-1 N toward Danvers, Continue North on Route 1 North
- 4) Keep right at the fork to continue toward U.S. 1 N/Newbury St/Newburyport Turnpike
- 5) Take the Lowell Street exit, Turn Right
- 6) Turn left onto Bourbon St



visit us online
www.karlssausage.com

Current Store Hours
News and Events
Links to German Restaurants
and more...

 Find us on:
facebook

We offer gift certificates in any amount. They are the perfect gift for any occasion. Call us at 978.854.6650 for more details.



Karl's
SAUSAGE KITCHEN
& EUROPEAN MARKET

Serving New England since 1958

1 Bourbon Street
Peabody, MA 01960
978.854.6650

Our hours change with the seasons, please call us or visit our website for current hours.



www.karlssausage.com

MEATS & SAUSAGES

What makes us different...

All of our products are produced the old fashioned European way. We start by hand trimming all of our meat to create a lean and flavorful sausage. We then chop the meats and spices (we do not grind) to create a more tasty sausage. We never use MSG or fillers.

Fresh Sausage

- Weisswurst (Fine Bratwurst)*
- Coarse Bratwurst*
- Rost Bratwurst (Thüringer)*
- Liverwurst (course and fine)*
- Hackepeter*
- Polish (Kielbasa)*
- Sweet Italian*
- Sweet Italian with Cheese*
- Hot Italian*
- Pork Sausage (Nurnberger)*
- Bloodwurst/Bloodlinks*
- Kokkorv (Swedish)*
- Pinkelwurst
- Liverlinks*
- Polish Blood Links

Smoked Sausage

- Andouille*
- Bauernwurst*
- Debreciner
- Hot Chorizo*
- Frankfurters*
- Knockwurst*
- Landjäger*
- Mettwurst/ Teewurst*
- Ring Bologna*
- Smoked Bratwurst*
- Smoked Liverwurst (Usingers)
- Smoked Polish (Kielbasa)*

Salami

- Cervelat
- Garlic Salami*
- Gypsy Salami
- Hungarian Salami (Domestic)
- Medvurst (Soft Salami)*
- Milano Salami
- Pepperseed Salami
- Pick Hungarian Salami (Imported)

Try us and taste the difference!

All meats marked with an * are made fresh on site.

Ham

- Bündner Fleisch
- Black Forest Ham
- Black Ham
- Boiled Smoked Ham
- Daisy Ham
- Nuss Schinken
- Schinkenspeck
- Tasso Ham
- Westphalian Ham

Meats

- *Rouladen
- *Smoked Bacon
- Smoked Ham Hocks
- *Smoked Pork Chops (Kassler)
- *Triple Smoked Bacon
- *Wild Alaskan Smoked Salmon

Cold Cuts

- *Bierwurst
- Gelbwurst
- *German Bologna
- Head Cheese
- *Bacon Horseradish Bologna
- *Jagdwurst
- *Onion Bologna
- *Pepperloaf
- *Pressed Ham
- *Roast Beef
- Roasted Turkey
- *Veal Loaf (Leberkaese)
- Zungenwurst



visit us online

www.karlssausage.com

CHEESE

Denmark

- Creamy Havarti
- Fontina
- Danish Blue

Germany

- Bruder Basil
- Butterkäse
- Cook Cheese (Kochkäse)
- Cambozola
- Edelcreme
- Brie
- Camembert
- Handkäse
- Limburger
- Tilsit

Holland

- Edam
- Gouda
- Smoked Gouda
- Gouda – 4 year

Norway

- Gjetost
- Nokkelost

Sweden

- Farmers Cheese
- Bond Ost
- Västerbotten
- Herrgords Ost

Switzerland

- Gruyere
- Raclette
- Sap Sago
- Fondue cheese
- Appenzeller
- Emmental

United States

- Muenster
- Quark
- Liederkrantz
- Havarti w/chives
- Beer cheese

France

- Roquefort
- Smoked Rambol

Belgium

- Chimay beer cheese

Austria

- Moosbacher

Finland

- Lappi

MARKET

Groceries

- Atomic Roasters Coffee - Karl's Blend
- Bahlsen Cookies
- Curry Ketchup
- Dallmayer Coffee
- Darbo Preserves
- Dr. Oetker – various Baking Items
- Em-eukal lozenges
- Felix Lingonberries
- Gundelsheim Pickles
- Gundelsheim Red Cabbage
- Gundelsheim Sauerkraut
- Hengstenberg Red Cabbage
- Hengstenberg Sauerkraut
- Hero Preserves
- Jacobs Coffee
- Jules Destrooper Cookies
- Kartoffel Knöedel
- Knorr Sauces
- Kuchle Back Oblaten
- Manner Wafers
- Maggi Sauces
- Nutella
- Panni Dumplings
- Roschti
- Rote Grütze
- Schaumküsse
- Semmel Knödel
- Spätzel
- Swiss Muesli
- Tchibo Coffee
- Tekrum Cookies
- Vanilla Sugar

Candy

- Haribo Gummies
- Katjes
- Softi

Other Specialties

- Apple Strudel
- Cheese Strudel
- Cherry Cheese Strudel
- German Potato Salad

Mustard

- Bornier
- Handlmaier's
- Inglehoffer
- Kosciusko
- Lowensenf
- Thomy

Bread

- Jagdschnitten
- Light Rye
- Linseed
- 3 Grain
- Pumpernickel
- Whole Rye
- Rye with Muesli
- Sunflower
- Fitness

- *Traditional German Pretzel
- Rye with Caraway Seeds
- Schinkenbrot
- Seven Grain
- Sunflower
- *Swedish Limpa Bread

Fish

- Alstertor Herring, in a variety of sauces
- Bela Sardines, in a variety of sauces
- Bismarck Herring
- Kalles Creamed Roe
- Rollmops
- Smoked Eel
- Skansen Herring, in a variety of sauces
- Smoked Salmon
- Smoked Trout

Chocolates

- Asbach Uralt
- Belgian Chocolates
- Carstens Marzipan
- Daim
- Hirsch
- Kinder Chocolate
- Milka
- Mozart Kugel
- Munz
- Niederegger Marzipan
- Ritter Sport
- Swedish Chocolate
- Toblerone

Before placing your order, please inform us if a person in your party has a food allergy.