

APPETIZERS / LIGHT FARE

FRITES

† Our hand cut fries, twice fried in beef tallow & served with your choice of sauce. \$5

CHEESE PLATE

† Porter Cheddar and beer washed Tomme(1.5 oz each), cornichon (French pickles), mini toasts & grainy mustard. \$8

FRIED HAM & POTATO CROQUETTES

† Lightly breaded croquettes with ham, potato and onion with grainy mustard and fried parsley. \$9

SOUP

† Your server will describe today's selections, cup or bowl. \$5 / \$8

MIXED GREEN SALAD

† Mixed greens & cherry tomatoes. \$6

LIEGE SALAD

† Warm green bean, potato & bacon salad with a shallot-parsley vinaigrette. \$9

BEET SALAD

† Marinated red beets & onions. Served with mixed greens & goat's cheese. \$9

MUSSELS (1 LB.) *

† Plump fresh mussels, steamed to order. Choice of preparation. \$10

MUSSEL PREPARATIONS

† BRUGES - white wine, shallots, butter & parsley; BRUXELLES - ale, garlic, leeks & bacon; MOUTARDE - mustard & cream; THAI - coconut & red curry; PROVENCAL - tomato, fresh basil, onion & celery

SAUCE CHOICES FOR FRITES & SANDWICHES

† House-made mayonnaise (traditional) / house-made tomato ketchup / Asian spicy-hot mayonnaise / curry ketchup / horseradish sauce / mustard mayonnaise / dijon mustard (extra sauce - \$1 each)

SAUCE FLIGHT

† Try a small sampler of sauces. (Pick 3 extra) \$3

ENTRÉES

STEAK FRITES *

† Sirloin steak (8 oz) topped with herb butter (add burgundy sauce for \$1.50 extra), served with Flemish green beans & frites. \$21

MOULLES FRITES *

† 2 lbs. of our fresh steamed mussels served with our frites. \$20

N.Y. STRIP STEAK *

† Pan seared N.Y. Strip (12 oz.) served with fried smashed potatoes, dijon creamed leeks & red wine reduction. \$26

STOEMP SAUCISSE

† Leek and cheddar mashed potatoes with assorted sausages and grainy mustard. \$18

CARBONADE FLAMANDE

† Flemish beef stew slow cooked in dark ale, served with parsleyed potatoes. \$19

GRILLED SALMON

† Grilled salmon over split peas & potatoes with ginger carrot puree. \$18

SANDWICHES

Served on a toasted roll with gruyere cheese. Lettuce, tomato, onion, chips and your choice of sauce are served on the side.

BRUGES BURGER *

† Our hand made, seasoned, locally raised (Pecan Meadow Farm) beef burger (6 oz.). ... \$11

BRUXELLES BURGER *

† Bruges burger (6 oz.) with porter cheddar, beer braised onions & lardon. \$13

LAMB BURGER *

† Our hand made, locally sourced (Wenger Meats) seasoned, lamb burger (6 oz.). \$12

VEGGIE BURGER

† MorningStar brand veggie burger. \$8

CRABCAKE

† Lump crab meat and not much else. Tartar or cocktail sauce. \$14

GRILLED CHICKEN

† Marinated breast of chicken. \$9

DESSERTS

WAFFLE (BRUSSELS-STYLE)

† Fresh made, dusted with powdered sugar, topped with a fresh fruit compote & whipped cream. Served with a side of our 72% Belgian dark chocolate sauce. \$7

BELGIAN DARK CHOCOLATE MOUSSE *

† Made using 72% dark Belgian chocolate. Served in an edible dark chocolate cup. \$6

TRIO OF SORBETS

† Made with Belgian fruit beers (lambic): raspberry, peach & cherry. \$6

DAME BLANCHE

† Homemade vanilla ice cream, whipped cream & a cherry with our dark chocolate sauce on the side. \$6

WARM DUTCH APPLE CAKE

† Served with sour cherry compote and housemade vanilla ice cream. \$6

BEVERAGES

FOUNTAIN SODAS

† Pepsi, Diet Pepsi, Dr.Pepper, Mountain Dew, Sierra Mist, Root Beer, & Lemonade \$2

ICED TEA

† Fresh Brewed: Unsweetened, Sweet, & Raspberry \$2

COFFEE

† Regular or decaf \$2

CASSIS SODA

† Black currant syrup (sweetened with sugarcane) and soda water made by your server. \$2

A FINE SELECTION OF BELGIAN BEERS AND ALES

SEE OUR BEER LIST FOR TODAY'S SELECTIONS

* Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

Please inform your server of any food allergies or special needs/In our effort to conserve, water is served upon request/No electronic cigarettes in dining room, please.