

TODAY'S SPECIALS

TODAY'S SOUPS

† Your server will describe today's selection of traditional, authentic soups made by our chefs. Cup or Bowl \$5 / \$8

TODAY'S QUICHE

† Today's selection of fresh produce in a creamy custard. Served with a side salad \$9

LUNCH SPECIALS 11:30 - 4:00

Monday - Saturday

CREPES

† Poached salmon, bacon, mushroom, caramelized onion and mustard mayo. Served with a side salad. \$10

BAKED MACARONI & CHEESE

† Baked macaroni and cheese with ham in a gruyere cheese sauce. Served with a side of mixed greens. \$10

CROQUE MONSIEUR

† Grilled cheese (gruyere & provolone) and ham sandwich with grainy mustard. Served with lettuce, tomato, onion, pickle & potato chips. \$9

LEMON PEPPER TUNA SALAD SANDWICH

† Served with lettuce, tomato, onion, pickle & potato chips \$9

1/2 SANDWICH & CUP OF SOUP

† Today's soup & sandwich combo. Sandwich choices are croque monsieur or lemon pepper tuna salad. \$9

MONDAY & TUESDAY TASTINGS

JOIN US EACH WEEK AS WE SAMPLE SEVERAL ALES IN A SPECIAL PRICED FLIGHT

THE CELLAR

LAMBICKX

† Blend of same year lambics. Near still, complex and wine-like. \$30

MCCHOUFF

† Strong dark ale with sweet malt, chocolate and fruit notes. Slight bitterness. \$21

SAISON DUPONT - DRY HOPPING 2014

† Dry hopped with english Challenger hops. Refreshing with floral, spice and citrus notes. ABV - 6.5% \$24

SCALDIS PRESTIGE

† Scaldis aged six months in oak barrels, additional sugar and yeast added for bottle conditioning. ABV - 13% \$42

SCALDIS PRESTIGE DE NUITS

† Scaldis Noel aged for six months in Nuits-Saint-Georges Bourgogne barrels. ABV - 13% \$42