

APPETIZERS / LIGHT FARE

FRITES

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

CHEESE PLATE

† Locally made cheddar (York Valley Cheese Co.), cornichon (French pickles), mini toasts & mustard. \$7

LEEK TARTE

† Leeks and creamy custard in a pastry shell with a side of greens. \$8

FRIED CHEESE CROQUETTES

† Lightly breaded cheese (a blend of gruyere & parmesan) croquettes, fried parsley & lemon. \$8

SOUP

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

MIXED GREEN SALAD

† Mixed greens & cherry tomatoes. \$5

HARVEST SALAD

† Belgian endives, mixed greens, toasted walnuts, fresh apple slices & roquefort (French bleu cheese) croutons. \$8

FRISÉE SALAD

† Curly endive with goat cheese, lardons (bacon), tomato & warm bacon vinaigrette. \$8

LIEGE SALAD

† Warm green bean, potato & bacon salad with a shallot-parsley vinaigrette. \$8

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; A LA BLANCHE - Wittekerke (Wit Beer)

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)

ENTRÉES

STEAK FRITES *

† Sirloin steak (8 oz) prepared to your liking served with our frites. \$19

MOULLES FRITES *

† 2 lbs. of our fresh steamed mussels served with our frites. \$19

STOEMP SAUCISSE

† Seasoned mashed vegetables (potatoes, leeks, carrots & cabbage) with assorted sausages and a side of mustard. \$17

WATERZOOI OF FISH

† Light, creamy stew of white fish (snapper, scallop, shrimp) and vegetables (potato, carrot, leek, celery root). \$18

CARBONADE FLAMANDE

† Flemish beef stew slow cooked in dark ale, served with parsleyed potatoes. \$17

SANDWICHES

Served on a toasted roll (Liscio's of Philadelphia) 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.). ... \$8

LAMB BURGER *

† Our hand made, seasoned, lamb burger. (6 oz.). \$9

VEGGIE BURGER

† Gardenburger brand veggie burger. \$7

CRABCAKE

† Lump crab meat and not much else. Tartar or cocktail sauce. \$12

GRILLED CHICKEN

† Marinated breast of chicken. \$8

DESSERTS

WAFFLE (BRUSSELS-STYLE)

† Fresh made, dusted with powdered sugar, topped with fresh fruit & whipped cream.
Served with a side of our 72% Belgian dark chocolate sauce. \$6

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

† Vanilla ice cream (from Leo's), whipped cream & a cherry with our dark chocolate sauce on the side. \$6

BEVERAGES

FOUNTAIN SODAS

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

ICED TEA

† Fresh Brewed, nothing added \$2

LUZIANNE ICED TEAS

† Southern style: sweet / raspberry \$2

COFFEE

† Regular or decaf \$2

A 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/Service charge of 18% added to parties of six or more.