

Boards

Cheese

Selection of four cheeses, crusty bread, accompaniments 18

Add prosciutto 6

Add house pickled vegetables 3

Add house marinated olives 3

Mezze

Muhammara red pepper walnut dip, roasted garlic hummus, olives, feta, vegetables, flatbread 18

Flatbreads

- Classic Version – gruyere, prosciutto, crème fraiche, caramelized onions 17
- Seasonal – sausage, rapini, roasted tomatoes, goat cheese, pesto 18

MOULES

From Prince Edward Island our mussels are prepared with a choice of sauce and served with crusty bread.

- **Classic White Wine** shallots, cream, herb butter
- **Green Curry** fresh cilantro, basil, coconut milk, crispy shallots
- **Creole Tomato** andouille sausage, bleu cheese crumble

Moules Frites

A pound and a half of mussels with Bruges Frites 32

Small Bowl

A smaller size portion, about a pound 24

Soups & Salads

Soup du Jour

Cup 6 Bowl 9

Flemish Four Onion Soup

Simmered with Rodenbach Red Ale, fennel, caramelized apples, croutons, gruyere 12

House

Mixed greens, tomatoes, onions, cucumbers, grana padano cheese, spiced walnuts, champagne vinaigrette
Small 9 Large 14

Chaud Chevre Salad

Mixed greens, roasted red peppers, roasted asparagus, warm goat cheese, herb vinaigrette 17

Salad Add-ons

Chicken/Portabella 8 Shrimp/Salmon 11

Sandwiches & Burgers

Served with house slaw

Hamburger *

Lettuce, onion, pickle 14

Add cheddar, gouda, gruyere, bleu or bacon 3

“Chicken” Fried Tofu

Buttermilk marinated, seasoned breadcrumbs, garlic aioli, pickle, tomato, lettuce, challah bun 15

Cafe Chicken/Café Portobella *

Marinated and grilled, smoked gouda, hot honey, lettuce, tomato, onion, brioche 16

Philly Herb Roasted Pork

Garlic rapini, provolone, roasted red pepper jam, ciabatta 16

Small Plates

Bruges Frites

Twice cooked, roasted garlic aioli 9

Poutine

- Classic - Bruges Frites, mushroom gravy, cheese curds 13
- Braised Pork - Bruges Frites, mushroom gravy, cheese curds 17

Macaroni & Cheese

Cavatappi, creamy parmesan sauce, roasted red peppers, peas, topped with breadcrumbs and fried prosciutto 15

Fried Artichoke Hearts

Panko breaded, parmesan, oregano, lemon parmesan mayo 13

Entrees

Steak Frites *

Pan seared 8 oz bavette, Bruges Frites, haricot vert, red wine demi 32

Kvaroy Salmon *

Pan-seared salmon, beet risotto, asparagus, orange compound butter 32

Chicken Milanese

Herb panko breading, arugula, tomato, red onion, artichoke hearts, herb vinaigrette, grana padano 23

Cavatappi Pasta

Roasted tomato, rapini, mushrooms, pesto cream 22

Pasta Add-ons

Chicken/Portabella 8 Shrimp/Salmon 11

Gerber Farms Roasted Half Chicken*

Bruges Frites, roasted vegetables, pan sauce 29

* Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.