

Small Plates

One Pound PEI Mussels choice of sauce, crusty bread. \$12

- Classic white wine, shallots, herbed beurre blanc
- Spicy creole, andouille sausage, peppers, onions, celery, crumbled Maytag Blue
- Green curry, fresh cilantro, basil

Cheese Board selection of cheeses, crusty bread, accompaniments. \$13

- add Parma dry chorizo. \$2
- add house marinated olives. \$2

Mediterranean Platter muhammara red pepper & walnut dip, roasted garlic hummus, Greek salad, multigrain crostini, warm flatbread. \$14

Southern Style Crabcakes collard greens with bacon, lemon pepper roasted garlic aioli. \$12

Macaroni and Cheese spicy blend of three cheddars. \$9

Marinated Grilled Tofu crispy wontons, cucumber-daikon relish, sesame ginger sauce, peanut garnish. \$9

Bourbon-Peppercorn Glazed Pork Belly braised cabbage & apples. \$10

Tarte Flambée

Originating in the Alsace region of France, Tarte Flambée is a thin crispy crust with a variety of toppings. Our crust is baked in the wood fired oven of Enrico Biscotti.

- Crème fraiche, caramelized onions, Parma rosemary ham, chives, shaved cheese - the classic version. \$13
- Creamed leeks, Maytag Blue, bacon, mushrooms. \$14
- Marinated tomatoes, olive oil, shaved cheese, fresh herbs. \$11

Bruges Frites twice cooked, roasted garlic Dijon mayonnaise. \$5

Poutine is the official street food of Montreal. Try our Bruges Frites poutine style with your choice of topping.

- Classic Montreal - Amish cheese curds, stock gravy. \$8
- Carnitas - Pulled pork, Amish cheese curds, cilantro, scallions, stock gravy. \$10

Soups and Salads

Bruges Salad mixed greens, marinated butternut squash & white beans, asparagus, fresh mozzarella, tomato, onion, balsamic-herb vinaigrette. \$12

- with grilled chicken or portabella. \$14
- with pan seared salmon. \$16

Grilled Prime Flat Iron Steak Salad* mixed greens, warm potatoes, caramelized onions, Maytag Blue, champagne vinaigrette. \$17

Harvest Salad mixed greens, roasted apples, spiced pepitas, Beemster XO gouda, apple vinaigrette. \$9

House Salad mixed greens, ricotta salata cheese, pepitas, champagne vinaigrette. \$7

Flemish Four Onion Soup simmered with Rodenbach Red Ale, fennel, caramelized apples, croutons, emmental cheese. \$6.50

Daily Soup Selection
Cup \$3.50 Bowl \$5

Dinners

Steak Frites* pan seared NY strip, red wine & whole grain mustard sauce, Bruges frites, sautéed julienne vegetables. \$28

Gerber Farms Roasted Half Chicken Bruges frites, sautéed vegetables, pan sauce. \$23

Faroe Island Salmon green lentils & kale, roasted beets, Dijon mustard herb butter. \$24

Spice Crusted Scallops chipotle sweet potato puree, sautéed vegetables, garlic-chili oil. \$27

Red Wine Braised Shortribs medley of fingerling potatoes, baby carrots, zucchini and pearl onions, fresh horseradish. \$25

Sautéed Chicken Breast tomatoes, onions, artichoke hearts & mushrooms, herb risotto, marsala wine sauce. \$17

Local Grilled Pork Chop* bone-in, buttermilk-chive smashed redskin potatoes, collard greens, pickled green bean relish. \$23

Mediterranean Seafood Stew shrimp, scallops, mussels & salmon, tomato broth, leeks, fennel, fingerling potatoes, spicy rouille. \$27

Gemelli Pasta butternut squash, kale, caramelized shallot mascarpone cream sauce, romano cheese. \$17

- seared shrimp. \$20
- grilled chicken or portabella. \$19
- seared salmon. \$20
- seared tofu. \$19

Pasta Bolognese rich sauce of beef & lamb, simmered with red wine & fresh herbs. \$18

Moules Frites pound and a half of PEI mussels, choice of sauce, crusty bread, Bruges frites. \$18

- Classic white wine, shallots, herbed beurre blanc
- Spicy creole, andouille sausage, peppers, onions, celery, crumbled Maytag bleu
- Green curry, fresh cilantro, basil

Sandwiches

Served with choice of slaw or mixed greens salad

Bruges Burger* fresh ground chuck, shredded short ribs, gouda cheese, green peppercorn mayo. \$13

Cafe Chicken roasted tomato, fresh mozzarella, arugula, lemon rosemary olive oil, toasted ciabatta. \$9

Southwest Veggie Burger cheddar cheese, roasted poblano pepper, pico de gallo. \$9

Hamburger* fresh ground chuck cooked to order. \$9.50

- with cheddar, emmental or Maytag Blue. \$10

Grilled Cheese blend of Italian cheeses, fire roasted tomatoes, multigrain country bread. \$8

- with bacon. \$9.50

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