

Entrées

Liege Waffles seasonal fruit topping or chocolate, powdered sugar. \$11 / Single Waffle. \$6

Open Faced BLT* North Country Smokehouse bacon, sunnyside up eggs, tomato, arugula, smoked paprika aioli, on country white. \$12

Tarte Flambée* Italian sausage, roasted tomatoes, ricotta, mozzarella, fried sage, sunnyside up eggs. \$14

Steak & Eggs* prime NY strip, sunnyside up eggs, horseradish cream, Bruges frites. \$18

Eggs Benedict* seasonal fruit.

- Parma rosemary ham, chive hollandaise. \$12
- Southern style crabcakes, creole hollandaise. \$16

Omelette of the Day seasonal fruit. \$11

Vegetable Frittata of the Day seasonal fruit. \$11

Slow Roasted Beef Brisket Potato Hash* sunnyside up eggs, gouda cheese, horseradish cream. \$14

Ham & Gruyere Croque Madam* fried eggs, buttered country white, seasonal fruit. \$12

Bruges Salad mixed greens, beets, shaved fennel, parsnip crisps, dried figs & cranberries, Beemster XO gouda, orange white balsamic vinaigrette. \$12

- with grilled chicken or portabella. \$15
- with pan seared salmon. \$17

Southern Style Crabcakes braised kale & bacon, smoked tomato remoulade. \$13

Grilled Cheese fire roasted tomatoes, multigrain bread. \$8 / With Bacon. \$9.50

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

PEI Mussels choice of sauce. \$14 / Larger size with Bruges frites. \$20

- **Classic White Wine** shallots, herbed beurre blanc
- **Spicy Creole** andouille sausage, peppers, onions, celery, bleu cheese
- **Green Curry** fresh cilantro & basil
- **Romesco** chorizo, almond, orange zest, roasted red pepper sauce

Prix Fixe Brunch

Choice of Entrée, Side Dish
and Brunch Beverage

Entrée

Eggs Benedict with Crabcakes,
Steak & Eggs, Tarte Flambée,
Beef Brisket Potato Hash **or** Brunch Special
\$25

Liege Waffles, Open Faced BLT,
Frittata, Omelette, Croque Madam **or**
Eggs Benedict with Ham
\$21

Side Dish

Potato Gratin, Sausage,
Bacon **or** Cup of Oatmeal

Beverage

House Mimosa, Bellini,
Bloody Mary **or** seasonal Beer Cocktail

Poutine

The official street food of Montreal – our Bruges Frites poutine style with your choice of topping.

- Classic Montreal - white cheddar cheese curds, stock gravy. \$9
- Brunch Style* - sausage gravy, white cheddar cheese curds, sunnyside up eggs. \$12

Sides

Brown Sugar Oatmeal with dried cranberries & apricots.
Cup \$3.50 Bowl \$5

Seasonal Fruit Bowl. \$4

North Country Smokehouse Bacon. \$6

Housemade Country Breakfast Sausage. \$5

Bruges Frites roasted garlic Dijon mayonnaise. \$6

Herbed Potato Gratin. \$5

Mixed Greens Salad champagne vinaigrette. \$7

Zeppole Ricotta Donuts seasonal jam, powdered sugar. \$7

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