



Point Brugge Platters

Charcuterie Board locally cured meats, grilled bread, accompaniments. \$15

- add house pickled vegetables. \$3

Cheese Board selection of cheeses, crusty bread, accompaniments. \$15

- add beer braised Parma sausage. \$3
- add house pickled vegetables. \$3

The Big Board combination of Cheese Board and Charcuterie Board with pickled vegetables. \$29

Mediterranean Platter Muhammara red pepper-walnut dip, roasted garlic hummus, grilled flatbread, Greek salad. \$16

Flatbread

- bacon, gruyere cheese, caramelized onions, crème fraiche. \$14
- leeks, roasted tomato, asparagus, arugula, chevre, parmesan. \$14

Small Plates

Crab Cakes mixed greens with lemon vinaigrette, roasted red peppers, sriracha remoulade. \$13

Confit Chicken Wings jerk sauce, avocado crème. \$10

Hop Devil Shrimp beer battered & fried, napa slaw, Korean BBQ sauce. \$13

Macaroni Gratin blend of gruyere, parmesan & cheddar. \$9.50

Brugge Frites twice cooked Belgian style, basil mayonnaise. \$6

Roasted Tomato and Spinach Dip crostini, celery sticks. \$9

Moules

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

- **Classic White Wine** shallots, garlic, cream
- **Red Curry** coconut milk, lime juice, basil, cilantro
- **Prosciutto** roasted garlic tomato broth, lemon, parmesan
- **Fromage** garlic, shallots, bacon, spinach, bleu cheese, beer

Moules Frites

A pound and a half of mussels served with Brugge Frites. \$20

Moules Small Bowl

A smaller size portion, about a pound. \$14

Soups and Salads

Chaud Chevre Salad mixed greens, warmed goat cheese, asparagus, roasted red peppers, tossed in lemon vinaigrette. \$13

- with grilled chicken or portabella. \$16
- with pan seared salmon. \$18

Brugge Seasonal Cobb mixed greens, bleu cheese, red onion, hardboiled egg, apples, dried cranberries, candied pecans, sherry vinaigrette. \$13

- with grilled chicken or portabella. \$16
- with pan seared salmon. \$18

Roasted Pear Salad mixed greens, arugula, pickled cranberries, feta cheese, toasted walnuts, poppyseed vinaigrette. \$10

House Salad mixed greens, house lemon vinaigrette. \$7

Daily Soup Selection

Cup \$4 Bowl \$6

Dinners

Steak Frites* prime NY strip, red wine caramelized onion butter, Brugge frites, sautéed vegetables. \$32

Bay of Fundy Salmon toasted lemon spelt, roasted root vegetables, parsley sauce. \$24

Carbonnade Flamande braised beef in Belgian brown ale, onions, apricots, cherries & rosemary, Brugge frites. \$25

House Made Ricotta Gnocchi duck confit, leeks, butternut squash, wild mushrooms, spinach, red wine caramelized onion butter. \$23

Lamb Cassoulet braised lamb shank, merguez sausage, stewed white beans, crispy bread crumbs. \$26

Linguini with Roasted Garlic Tomato Cream Sauce julienne vegetables, spinach, asparagus. \$17

- seared shrimp. \$22
- grilled chicken or portabella. \$20
- seared salmon. \$22

Apple & Sage Stuffed Pork Chop* roasted fingerlings, butternut squash puree, apple cider reduction. \$25

Chicken Milanese sage panko breading, sautéed artichoke hearts, tomatoes, banana peppers, asparagus. \$20

Moules Frites pound and a half of PEI mussels, choice of sauce, crusty bread, Brugge frites. \$20

- **Classic White Wine** shallots, garlic, cream
- **Red Curry** coconut milk, lime juice, basil, cilantro
- **Prosciutto** roasted garlic tomato broth, lemon, parmesan
- **Fromage** garlic, shallots, bacon, spinach, bleu cheese, beer

Sandwiches

Served with Point Brugge slaw or mixed greens salad

Point Burger* ground chuck, braised beef, pickles, onion, Tillamook cheddar cheese, wholegrain horseradish mayo. \$13

Veggie Burger white cheddar, green chilies, Guapo sauce, lettuce, tomato, onion. \$9.50

Hamburger* grilled to order. \$10

- add cheddar, gruyere or bleu cheese. \$1

Tofu Torta black bean spread, avocado crème, pickled jalapeno & carrot, romaine, rustic roll. \$9

Café Chicken gruyere, caramelized onion, arugula, roasted tomato basil mayo, toasted rustic roll. \$9.50

Grilled Cheese blend of rich cheeses, roasted red peppers, classic rye. \$8

- with bacon. \$9.50

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