

Platters to Share

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

- add house pickled vegetables. \$2

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

- add Parma dry chorizo. \$3
- add house marinated olives. \$2

Mediterranean Platter muhammara red pepper & walnut dip, roasted garlic hummus, Moroccan carrot salad, lemon zaatar yogurt, feta cheese, grilled flatbread. \$16

Lunch Entrees

Steak Frites* pan seared prime NY strip, red wine & whole grain mustard sauce, julienne vegetables, Bruges frites. \$18

Chicken Milanese citrus herb panko breading, arugula, pancetta, goat cheese, red onion, butternut squash, honey bourbon vinaigrette. \$15

Small Plates

Applewood Smoked Chicken Wings mustard bourbon BBQ sauce. \$10

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

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

Poutine the official street food of Montreal.

- Classic Montreal - white cheddar cheese curds, stock gravy. \$9
- Slow Roasted Shortribs - white cheddar cheese curds, scallions, stock gravy. \$12

Moules

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

- **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

Moules Frites

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

Moules Small Bowl

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

Linguini Pasta sage brown butter, roasted cauliflower, butternut squash, kale, wild mushrooms, romano cheese. \$12

- chicken or portabella. \$15
- salmon or shrimp. \$17

Bay of Fundy Salmon herb risotto sautéed escarole, gremolata. \$17

Bruges Frites twice cooked, roasted garlic Dijon mayonnaise. \$6

Tarte Flambée From the Alsace region of France, a thin crispy crust with a variety of toppings.

- Emmenthal, bacon, crème fraiche, caramelized onions - the classic version. \$14
- Pancetta, Beemster XO gouda, sliced Yukon Gold potatoes, rosemary, chives. \$14
- Sage pesto, butternut squash, crispy kale, fontina cheese, pomegranate drizzle. \$12

Sandwiches - Served with slaw

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

Hamburger* grilled to order. \$10

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

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

Cafe Chicken brie, fig jam, arugula, roasted garlic aioli, rustic Italian roll. \$9

Slow Roasted Beef Brisket emmental cheese, horseradish cream, Corsendonk Brown au jus, baguette. \$12

Salmon BLT smoked paprika aioli, multigrain country bread. \$12

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

- with bacon. \$9.50

Soup & Sandwich choice of half sandwich (Café Chicken, Slow Roasted Beef Brisket or Grilled Cheese) with a cup of the daily soup. \$9

Salads

Grilled Steak Salad* prime NY strip, mixed greens, warm potatoes, caramelized onions, bleu cheese, champagne vinaigrette. \$18

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

Baby Kale Salad goat cheese, butternut squash, pickled shallots, maple pecans, pomegranate balsamic vinaigrette. \$10

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

Soups

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

Daily Soup Selection

Cup \$4 Bowl \$6

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