

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

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

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

Tarte Flambée

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

- Emmenthal, bacon, crème fraîche, caramelized onions - the classic version. \$14
- Prosciutto, asparagus, blood orange black pepper ricotta. \$14
- Crispy kale, white bean basil puree, marinated tomatoes. \$12

Small Plates

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

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

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

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

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

- Classic Montreal - white cheddar cheese curds, stock gravy. \$9
- Slow Roasted Shortribs - white cheddar cheese curds, scallions, porcini 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, roasted red pepper, orange zest, almond

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

Soups and Salads

Bruges Salad mixed greens, marble potatoes, white beans, green beans, radish, sugar snap peas, creamy lemon dill vinaigrette. \$12

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

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

Golden Beet Salad arugula, blood orange ricotta, wasabi peas, smoked farro, white balsamic vinaigrette. \$10

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

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

Daily Soup Selection

Cup \$4 Bowl \$6

Dinners

Steak Frites* pan seared prime NY strip, red wine & whole grain mustard sauce, Bruges frites, sautéed julienne vegetables. \$32

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

Bay of Fundy Salmon braised green lentils, grilled asparagus, Italian salsa verde. \$24

Chicken Milanese lemon parmesan panko breading, arugula, pancetta, sugar snap peas, asparagus, red onion, black pepper parmesan vinaigrette. \$20

Pan Seared Sea Scallops roasted leek risotto, sautéed green beans, spring onion tarragon cream. \$29

Red Wine Porcini Braised Short Ribs fingerling potatoes, roasted vegetables. \$25

Gemelli Pasta spring pesto, peas, asparagus, grilled scallions, goat cheese. \$17

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

Moules Frites pound and a half of PEI mussels, choice of sauce, crusty bread, 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, roasted red pepper, orange zest, almond

Sandwiches

Served with choice of slaw or mixed greens salad

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

Cafe Chicken artichoke pesto, fontina, roasted tomatoes, arugula, rustic Italian roll. \$10

Southwest Veggie Burger cheddar cheese, roasted poblano pepper, pico de gallo. \$9.50

Hamburger* grilled to order. \$10

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

Grilled Cheese blend of Italian cheeses, fire roasted tomatoes, multigrain country bread. \$9

- with bacon. \$10

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