

## Platters to Share

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**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 pita. \$16

## 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

## Lunch Entrees

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

**Pan Seared Sea Scallops** roasted leek risotto, sautéed green beans, spring onion tarragon cream. \$17

**Gemelli Pasta** spring pesto, peas, asparagus, grilled scallions, goat cheese. \$12

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

**Bay of Fundy Salmon** braised green lentils, grilled asparagus, Italian salsa verde. \$17

## Small Plates

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**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, porcini gravy. \$12

**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
- Prosciutto, asparagus, blood orange black pepper ricotta. \$14
- Crispy kale, white bean basil puree, marinated tomatoes. \$12

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

## Sandwiches - Served with slaw

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**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. \$9.50

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

- with bacon. \$10

**Slow Roasted Beef Brisket** emmental cheese, horseradish cream, Corsendonk Brown au jus, baguette. \$13

**Cuban** smoked pork loin, ham, emmental cheese, pickles, chipotle mustard aioli, rustic Italian roll. \$12

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

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

- with Flemish Four Onion Soup. \$11

## Salads

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

**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

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

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

## Soups

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

### Daily Soup Selection

Cup \$4 Bowl \$6

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