

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, edamame hummus, grilled vegetable salad, olives, feta, 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
- **Ancho Chili** grilled corn, fresh tomato, cilantro, garlic, lime

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

Steak Frites* pan seared NY strip, red wine & whole grain mustard sauce, julienne vegetables, Bruges frites. \$19

Pan Seared Sea Scallops parsnip celery root puree, sautéed sugar snap peas with bacon, roasted leek vinaigrette. \$18

Gemelli Pasta herb pesto, grilled summer squash, sugar snap peas, goat cheese, fresh tomatoes. \$12

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

Bay of Fundy Salmon braised green lentils, sugar snap peas, Italian salsa verde. \$17

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, 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 fraîche, caramelized onions - the classic version. \$14
- Smoked pork, bacon, pickled jalapeno, pineapple, mozzarella cheese. \$14
- Fresh marinated tomatoes, olives, basil, harissa oil, feta. \$13

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

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. \$10

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

Grilled Steak Salad* NY strip, mixed greens, warm potatoes, caramelized onions, bleu cheese, champagne vinaigrette. \$19

Bruges Salad mixed greens, grilled corn, avocado, black beans, bell peppers, heirloom tomatoes, fried tortilla chips, lime vinaigrette. \$12

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

Fresh Melon Salad arugula, prosciutto, blackberry 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

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