

Entrées

Liege Waffles powdered sugar, seasonal fruit topping or chocolate. \$11 / Single Waffle. \$6

Brunch Sandwich scrambled egg, sausage, cheddar, potato onion hash, pickled apple & jalapeño, rustic roll. \$12

Eggs Benedict* tomato herb hollandaise, seasonal fruit.

- with Canadian bacon \$12
- with house made crab cakes \$16

Omelette of the Day, seasonal fruit. \$12

Vegetable Frittata of the Day, seasonal fruit. \$11

Shrimp & Grits* poached eggs, stone ground grits, cajun spiced peppers & onions, white cheddar. \$14

Breakfast Taco Platter cheesy scrambled eggs, refried beans, fajita peppers & onions, pico de gallo, corn tortillas, avocado salad. \$11

Southern Fried Chicken & Waffles boneless thigh, cornbread waffle, country gravy. \$14

Pork Belly Hash* smashed yukon gold potatoes, apples, poached eggs. \$14

Brugge Seasonal Cobb mixed greens, bleu cheese, red onion, hardboiled egg, apple, dried pears, toasted walnuts, sherry vinaigrette. \$13

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

Moules Bowl

P.E.I. mussels with choice of sauce, crusty bread. One pound \$14 / Larger size with 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

Prix Fixe Brunch

Choice of Entrée, Side Dish and Brunch Beverage

Entrée

Eggs Benedict with Crab Cakes, Pork Belly Hash, Shrimp & Grits, Chicken & Waffles, **or** Brunch Special

\$25

Liege Waffles, Breakfast Taco Platter, Brunch Sandwich, Frittata, Omelette **or** Eggs Benedict with Canadian Bacon

\$21

Side Dish

Potato Gratin, Sausage, Bacon, Canadian Bacon, Grits **or** Granola & Yogurt

Beverage

House Mimosa, House Bloody Mary, glass of Champagne **or** Sparkling French Hard Cider

à la Carte

Granola & Yogurt Cup \$3.50 Bowl \$5

Applewood Smoked Bacon. \$6

Canadian Bacon. \$4.50

Housemade Breakfast Sausage. \$5

Brugge Frites basil mayonnaise. \$6

Herb Potato Gratin. \$5

Stone Ground Grits white cheddar. \$5

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

Grilled Cheese roasted red peppers, classic rye. \$8
• with bacon \$9.50

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

Mixed Greens Salad lemon vinaigrette. \$7

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