

## Platters to Share

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

- add house pickled vegetables. \$3

**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, Kalamata olive hummus, grilled vegetable salad, feta cheese, flatbread. \$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
- Butternut squash, ricotta, roasted cauliflower, crispy kale. \$14
- Fresh marinated tomatoes, basil, harissa oil, feta cheese. \$13

## Small Plates

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

**Macaroni and Cheese** spicy blend of three cheddars. \$10

**Moroccan Spiced Twice Cooked Chicken Wings** harissa 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
- **Dijon Cream** white wine, rosemary ham, mirepoix, herb butter

### 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

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**Bruges** mixed greens, sage roasted root vegetables, beets, shaved fennel, roasted pecans, goat cheese, apple cider vinaigrette. \$13

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

**Grilled Steak\*** Jubilee Hilltop grassfed strip, mixed greens, warm potatoes, caramelized onions, bleu cheese, champagne vinaigrette. \$19

**Honeycrisp Apple & Bleu Cheese** mixed greens, red onion, dried cranberries, walnuts, pomegranate vinaigrette. \$10

**House** 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. \$7

### Daily Soup Selection

Cup \$4 Bowl \$6

## Dinners

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**Steak Frites\*** pan seared Jubilee Hilltop grassfed 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 Grilled Salmon** porcini mushroom risotto, baby carrots, ginger sesame sauce. \$24

**Chicken Milanese** sage parmesan panko breading, arugula, green beans, sweet potato, bacon, radish, goat cheese, sherry herb vinaigrette. \$20

**Jubilee Hilltop Grassfed Pork Chop** brussel sprout & bacon potato hash, caramelized onion whiskey demi glace. \$26

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

**Orecchiette Pasta** roasted cauliflower, kale, chickpeas, butternut squash pesto cream sauce. \$17

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

**Seafood Waterzooi** scallops, shrimp, mussels & fish fillet, white wine leek broth, fingerling potatoes, fresh tomato, shaved fennel, saffron aioli, grilled bread. \$29

**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
- **Dijon Cream** white wine, rosemary ham, mirepoix, herb butter

## Sandwiches

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Served with choice of slaw or mixed greens salad

**Bruges Burger\*** Jubilee Hilltop grassfed beef, shredded short ribs, gouda cheese, green peppercorn mayo. \$14

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

**Southwest Veggie Burger** cheddar cheese, roasted poblano pepper, pico de gallo. \$10

**Hamburger\*** Jubilee Hilltop grassfed beef. \$11

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

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

- with bacon. \$10

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