

## 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

**Mediterranean Platter** muhammara red pepper & walnut dip, Kalamata olive hummus, grilled vegetable salad, feta, flatbread. \$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
- **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

## Lunch Entrees

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

**Bay of Fundy Grilled Salmon** porcini mushroom risotto, baby carrots, ginger sesame sauce. \$17

**Pan Seared Sea Scallops** roasted root vegetables, lemon cream sauce. \$18

**Orecchiette Pasta** roasted cauliflower, kale, chickpea, butternut squash pesto cream sauce. \$13

- chicken or portabella. \$16
- salmon or shrimp. \$18

## Small Plates

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**Moroccan Spiced Twice Cooked Chicken Wings** harissa BBQ sauce. \$10

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

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

**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
- Butternut squash, ricotta, roasted cauliflower, crispy kale. \$14
- Fresh marinated tomatoes, basil, harissa oil, feta. \$13

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

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

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

**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

**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

## Soups

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**Flemish Four Onion Soup** simmered with Rodenbach Red Ale, fennel, caramelized apples, croutons, emmental cheese. \$7

### Daily Soup Selection

Cup \$4 Bowl \$6