

Platters to Share

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 fraiche, caramelized onions - the classic version. \$14
- Duck confit, smoked gouda, onion jam, arugula. \$15
- Creamy spinach, roasted tomatoes, crispy parsnips, feta cheese. \$13

Small Plates

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

Bruges mixed greens, chevre croquette, smoked lentils, roasted beets, green beans, tomato, lemon herb 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

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 Salmon risotto style lentils, fried brussel sprouts, roasted red pepper cream sauce. \$24

Chicken Milanese parmesan panko breading, arugula, artichoke, fennel, tomato, shaved parmesan, lemon vinaigrette. \$20

Cassoulet slow cooked with pork, bacon, duck confit, white beans, tomatoes & herbs, crispy breadcrumbs. \$26

Red Wine Porcini Braised Short Ribs celery root & horseradish puree, roasted vegetables. \$26

Orecchiette Pasta spinach, cauliflower, roasted fennel, arugula, garlic tomato 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

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 onion jam, smoked gouda, roasted tomatoes, arugula, rustic 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

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