

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

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

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

Bay of Fundy Salmon risotto style lentils, fried brussel sprouts, roasted red pepper cream sauce. \$17

Blackened Scallops celery root puree, green beans, bleu cheese cream sauce. \$18

Orecchiette Pasta spinach, cauliflower, roasted fennel, arugula, garlic tomato cream sauce. \$13

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

Small Plates

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

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

Sandwiches - Served with slaw

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

Smoked Salmon bacon, caper chive cream cheese, arugula, tomato, onion, dill sour cream, rustic roll. \$13

Cafe Chicken onion jam, smoked gouda, roasted tomatoes, arugula, rustic 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* Jubilee Hilltop grassfed strip, mixed greens, warm potatoes, caramelized onions, bleu cheese, champagne vinaigrette. \$19

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

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

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

Daily Soup Selection
Cup \$4 Bowl \$6