

Platters to Share

Charcuterie Board locally cured meats, grilled bread, accompaniments. \$16

- add house pickled vegetables. \$3
- add house marinated olives. \$2

Cheese Board selection of cheeses, crusty bread, accompaniments. \$16

- 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, cream, herb butter
- **Spicy Creole** andouille sausage, peppers, onions, celery, bleu cheese
- **Green Curry** fresh cilantro, basil

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, grilled asparagus, dill crème fraiche. \$17

Scallops mushroom rice cakes, warm asian slaw, szechuan style broth. \$18

Orecchiette Pasta spinach, shaved mushroom, artichoke, 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

Bruges Frites twice cooked, roasted garlic Dijon mayonnaise. \$6

Poutine the official street food of Montreal.

- Classic Montreal - white cheddar cheese curds, stock gravy. \$9
- Chef's Selection. \$12

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
- 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

Roasted Turkey emmental, apple, arugula, violet mustard, rustic roll. \$12

Cafe Chicken arugula pesto, tomato, mozzarella, lettuce, 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, mint, parsley, sugar snap peas, radish, mushroom, crumbled goat cheese, lemon herb vinaigrette. \$12

- with grilled chicken or portabella. \$15
- with pan seared salmon. \$17

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

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