

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

Market Board combination of Cheese Board & Charcuterie Board with pickled vegetables. Small \$20 Large \$30

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
- Arugula pesto, marinated tomato, basil, fresh mozzarella. \$13

Small Plates

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

Crispy Pork Belly fried avocado, sweet corn cream sauce. \$12

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

Jerk Spiced Twice Cooked Chicken Wings pineapple mango chutney. \$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
- Pork Carnitas - fried avocado, cheese curds, stock gravy, pico de gallo. \$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, 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

Soups and Salads

Bruges mixed greens, roasted corn & tomatoes, red onion, black beans, tortilla strips, cilantro lime vinaigrette. \$12

- with southwest rubbed grilled chicken. \$15
- with southwest rubbed grilled shrimp or salmon. \$17

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. \$24

Bay of Fundy Grilled Salmon lemon garden quinoa, sugar snap peas, honey ginger glaze. \$24

Chicken Milanese herb panko breading, arugula, artichoke, fennel, tomato, shaved parmesan, lemon vinaigrette. \$17

Fresh Fish summer succotash, sweet corn bisque. \$MP

Jamison Farm Grilled Lamb Loin citrus & goat cheese wheat berry salad, pomegranate balsamic reduction. \$28

Ohio City Fresh Fettucine tomato, olives, summer squash, garlic thyme infused olive oil. \$17

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

Low Country Boil middleneck clams, mussels, shrimp, andouille sausage, corn on the cob, potatoes, Old Bay lemon broth. \$26

Moules Frites pound and a half of PEI mussels, choice of sauce, crusty bread, Bruges frites. \$20

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

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 arugula pesto, tomato, mozzarella, lettuce, 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.