

## 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

**Grilled Chicken** citrus & goat cheese wheat berry salad, pomegranate balsamic reduction. \$16

**Bay of Fundy Grilled Salmon** lemon garden quinoa, sugar snap peas, honey ginger glaze. \$17

**Ohio City Fresh Fettucine** tomato, olives, summer squash, garlic thyme infused olive oil. \$13

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

## Small Plates

---

**Jerk Spiced Twice Cooked Chicken Wings** pineapple mango chutney. \$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
- Pork Carnitas - fried avocado, cheese curds, stock gravy, pico de gallo. \$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
- Arugula pesto, marinated tomatoes, basil, fresh mozzarella. \$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, 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

**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

---

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