

Point Brugge Platters

Mediterranean Platter Muhammara red pepper-walnut dip, roasted garlic hummus, grilled pita, Greek salad. \$16

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

- add house pickled vegetables. \$3

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

- add house pickled vegetables. \$3

The Big Board combination of Cheese Board and Charcuterie Board with pickled vegetables. \$30

Moules

Fresh from Prince Edward Island our mussels are prepared with a choice of sauce and served with crusty bread.

- **Classic White Wine** shallots, garlic, cream
- **Red Curry** coconut milk, lime juice, basil, cilantro
- **Prosciutto** roasted garlic tomato broth, lemon, parmesan
- **Fromage** garlic, shallots, bacon, spinach, bleu cheese, beer

Moules Frites

A pound and a half of mussels served with Brugge Frites. \$20

Moules Small Bowl

A smaller size portion, about a pound. \$14

Lunch Entrees

Steak Frites* Jubilee Hilltop organic grassfed strip, mushroom demi, Brugge frites, sautéed vegetables. \$18

Chicken Milanese sage panko breading, sautéed artichoke hearts, tomatoes, banana peppers, asparagus. \$15

Bay of Fundy Salmon lemon pepper rice pilaf, roasted asparagus, basil pesto oil. \$17

Fusilli Pasta with Roasted Garlic Tomato Cream Sauce julienne vegetables, spinach, asparagus. \$13

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

Small Plates

Crab Cakes mixed greens with lemon vinaigrette, roasted red peppers, Sriracha remoulade. \$13

Hop Devil Shrimp beer battered & fried, napa slaw, Korean BBQ sauce. \$14

Crispy Duck Leg Confit arugula salad with local tomatoes, olive oil poached potatoes, champagne vinaigrette. \$12

Fried Artichoke Hearts white bean salad, lemon aioli, parmesan. \$10

Vegetarian Stuffed Banana Peppers quinoa, white beans, southwestern tomato sauce, queso fresco. \$9

Seasonal Harvest Flatbread local tomatoes, corn, mushrooms, cheddar, basil pesto oil. \$11

- with pulled chicken. \$14

Macaroni Gratin blend of gruyere, parmesan & cheddar. \$10

Brugge Frites twice cooked Belgian style, basil mayonnaise. \$6

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

Sandwiches - Served with Point Brugge slaw

Roasted Pulled Chicken pickles, creamy slaw, onion straws, honey BBQ sauce, rustic roll. \$10

Brugge Rachel house smoked pastrami, gruyere, slaw, tomato, mustard, toasted rye. \$10

Café Chicken gruyere, caramelized onion, arugula, roasted tomato basil mayo, rustic roll. \$10

Grilled Cheese blend of rich cheeses, roasted red peppers, classic rye. \$9 with bacon. \$10

Point Burger* Jubilee Hilltop organic grassfed beef, pastrami, gruyere, pickle, spicy dijon mayo. \$14

Hamburger* Jubilee Hilltop organic grassfed beef. \$11
• add cheddar, gruyere or bleu cheese. \$1

Veggie Burger lettuce, pico de gallo, cheddar, guapo sauce. \$10

Two for lunch choice of half sandwich (Cafe Chicken, Brugge Rachel or Grilled Cheese) with a cup of soup or small house salad. \$9.50

Soups and Salads

Chaud Chevre Salad mixed greens, warmed goat cheese, asparagus, roasted red peppers, tossed in lemon vinaigrette. \$13

- with grilled chicken or portabella. \$16
- with pan seared salmon. \$18

Farro Salad arugula, local tomatoes, cucumber, fresh corn, feta, green goddess dressing. \$10

House Salad mixed greens, house lemon vinaigrette. \$7

Brugge Seasonal Cobb mixed greens, bleu cheese, red onion, hardboiled egg, strawberries, dried pears, toasted almonds, sherry vinaigrette. \$13

- with grilled chicken or portabella. \$16
- with pan seared salmon. \$18

Daily Soup Selection

Cup \$4 Bowl \$6

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