



A P P E T I Z E R

S A L A D S

SOUP DU JOUR \* GFO 13.50

"SALADE DE CHÈVRE CHAUD"\* 14.50 GFO
Bed of Green Salad, Warm Goat Cheese,
Toasted Pecan and Chestnut Brioche, Liege
Syrup

SALMON TARTARE 18.00
Cilantro, Fried Green Lentils,
Curry Mayonnaise

BELGIAN ENDIVE SALAD\* 14.50
Bleu & Chimay Cheese, Roasted
Pecan, Gala Apples, Shallots, Endive
Dressing

CAESAR SALAD GFO 14.50
Shaved parmigiano Reggiano,
Croutons, Boqueron Anchovies,
Caesar Dressing

BEET SALAD\* 14.50
Feta Cheese, Grapefruit Supreme,
Cashew Nuts, Chives, Green Onions,
Citrus Dressing

WATERMELON & BURRATA SALAD-MOTHER'S DAY SPECIALS

Watermelon, Cucumber, Tomatoes Aragula Salad, Shallots, Olive Oil, Cilantro,
MintHalf Burrata Cilento Hard Meringue

GRILLED TUNA SALAD - MOTHER'S DAY SPECIALS

Warm Grilled Vegetables Salad: Zucchini, Bell Pepper, Fingerling Potatoes,
Black Olives, Comfit Tomato, Asparagus Shaves Parmesan Cheese
Smoked Tuna Mayonnaise

PÂTÉ DE CAMPAGNE \* 16.95 GFO

Heritage-breed Pork, Green Pepper, Hazelnut, Bacon.
Toasted Rustic Bread, Seasonal Pickles, Mix Green

S I D E S D I S H E S

K I D S C O R N E R

- Sauteed Brussels Sprouts & Pancetta 12
Sauteed Baby Spinach 12
Green Lentils Du Puy 12
Organic Mix Green Salad 7.95
Caesar Salad Side 9
Belgian Fries or Sweet Potato Fries 10
Mashed Potato 10
Cavatelli Pasta & Cheese 9.25
6 Comte Cheese Puffs 9
Extra Basket of Baguette & butter 4.5

Until 12 Years Old

- CHICKEN FINGERS 13.00
Chicken Tenders Served with Belgian fries
CAVATELLI BOLOGNAISE KIDS 17.00
Homemade Cavatelli Pasta with Bolognaise Sauce
CAVATELLI AU BEURRE 13.00
Homemade Ricotta Pasta with Butter and
Parmesan Cheese



\*DISH MAY CONTAIN NUTS AND/OR SHELLFISH

BEFORE ORDERING, PLEASE LET US KNOW OF ANY FOOD ALLERGIES

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

Vegeterian/Pescaterian

Gluten Free

GFO Gluten Free Option

We do not recommend taking Mussels Leftovers Home

Split Plates Are Subject to an additional \$4 dollars Charge

\*\*First bread basket is complimentary; all others will be charged \$4.50\*\*

Any Substitution in the menu is Subject to an Additional Charge of \$4

Automatic 20% Gratuity add to all large party greater than 5 guests.

## M A I N S

### F R O M T H E S E A

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#### **GRILLED NORWEGIAN SALMON 32**

Du Puy Lentils, Dijon Mustard Sauce

#### **WHOLE NORWAY SOLE MEUNIERE MKP** GFO

Butter, Parsley, Lemon, Capers,  
Served with Sauteed Baby Spinach & Mashed Potatoes

#### **NORTH CAROLINA TROUT 32.95**

Served with Sauteed Baby Spinach,  
Mashed Potatoes & Champagne Sauce

### **BELGIAN STEAMED MUSSELS** GFO

BANG ISLAND MUSSELS SERVED WITH BELGIAN FRIES

#### **MARINIERE 29.50**

White Wine, Leeks, Celery, Onions, Garlic, Butter

#### **BOUILLABAISE 33**

Tomatoes, Fennel, Pastis, Saffron, Confit Cherry Tomatoes, Confit Fennel, Confit Garlic

#### **DIJONNAISE 33**

Dijon Mustard Cream, Dijon Seeds, White Wine, Leeks

## F R O M T H E L A N D

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CREEKSTONE FARMS PREMIUM BLACK ANGUS BEEF

**ALL OUR MEAT ARE SERVED WITH OUR FAMOUS BELGIAN FRIES**

#### **HANGER STEAK 37.50** GFO

French Green Peppercorn Sauce

#### **BEEF TARTARE 32** GFO

Shallots, Chives, Capers, Cornichons, Tabasco, Worcestershire Sauce, American Sauce

#### **BELGIAN BEEF STEW 36.95**

Marinated in Belgian Beer, Served with Mashed Potatoes

#### **VEAL CORDON BLEU - MOTHER'S DAY SPECIALS**

Fried Veal Breast Filled with Gruyere Cheese and Bayonne Ham, Bread Crumbs  
Served with Green Beans & Diable Tarragon Sauce

## P A S T A ' S

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#### **ET VOILA VEGETARIAN PASTA 26.95**

Homemade Zucca Pasta served with Vegetarian Mushroom Ragu,  
Tomatoes, Shallots, Garlic, Parmesan, Gruyere

#### **RIGATONI BOLOGNAISE 26.95**

Ground Beef, Berkshire Pork, Veal, Italian Sausage, Tomato, Garlic, Onions,  
24 months Aged Parmesan Cheese



# CHEF ALEX MOTHER'S DAY DESSERT MENU

## **BLACK FOREST CAKE \* –MOTHER'S DAY SPECIAL**

Cherry Jelly, Dark Chocolate Mousse, Chocolate Biscuit & Cacao Sablé.  
Served with Amarena Cherry Ice Cream

## **BERRIES BELGIAN WAFFLE 13**

Vanilla Whipped Cream &  
Raspberry Coulis and Mixed Berries

\* Samuel Louis Smith 2021 Pinot Noir

## **VANILLA CRÈME BRULÉE 12**

Baked English Custard & Caramelized Layer

\* Yellow Chartreuse, Pere Chartreux

## **CHOCOLATE BELGIAN WAFFLE 12**

Whipped Cream & Chocolate Sauce

\* Marc D'alsace, Massenez

## **PROFITEROLES \* 12**

Choux Pastry Puffs, Vanilla Ice Cream,  
Chocolate Sauce, Sliced Almonds

\* Don Ciccio & Figli Amaro Delle Sirene

## **BELGIAN CHOCOLATE MOUSSE \* 10**

Cookies & Chocolate pearls

\* Bas-Armagnac, Darroze 12 Years

## **CHOCOLATE SUNDAE \* 12**

Chocolate Praline Ice Cream, Vanilla Whipped Cream  
Crunchy Pearls & Chocolate Sauce

\*Domaine de la Couterie Toutain 3 year Calvados

## **FLOATING ISLAND 11**

Soft Meringue Floating Over Vanilla Bean Custard Cream

\* Pear Prisoner Brandy, Massenez

## **DAME BLANCHE \*12**

2 Scoops of Vanilla Ice Cream,  
Chocolate Sauce, Whipped Cream, Sliced Almonds

## **DESSERT MAY CONTAINS NUTS \***

\*Wines and Digestives Suggestions





# MOTHER'S DAY BRUNCH CORNER

**AVAILABLE UNTIL 2:30 PM**

## **CHEESE OMELETTE 19.50**

Choice of Spinach or Mushrooms or Ham, Served with Belgian Fries

## **BENEDICT EGGS WITH SMOKED SALMON 22**

Two toasted English Muffin, Smoked Salmon, Hollandaise Sauce

## **EGGS BENEDICT FLORENTINE 22**

Two Toasted English Muffin, Spinach, Hollandaise Sauce

## **BENEDICT EGGS WITH COUNTRY HAM 22**

Two Toasted English Muffin, Curred Country Ham, Hollandaise Sauce

## **CROQUE MONSIEUR 19.95**

White Pullman Bread, Parisian Ham, Dijon Mustard,  
Bechamel Sauce, Gruyère Cheese  
Served with Mixed Green Salad

## **CROQUE MADAME 21.50**

White Pullman Bread, Parisian Ham, Dijon Mustard,  
Bechamel Sauce, Gruyère Cheese, Topped with Fried Eggs,  
Served with Mixed Green Salad

## **HANGER STEAK & EGGS 36.50**

Sunny Side up Egg, Bordelaise Sauce, Served with Belgian Fries

