



A P P E T I Z E R

TOMATO SOUP * GFO 14.50

Plum Tomato, Tomato Paste, Eggplants, Olive Oil, Basil
topping: Ramp Pesto With Pistachio

SALMON TARTARE 18.00

Cilantro, Fried Green Lentils, Curry Mayonnaise

CAESAR SALAD GFO 14.50

Shaved parmigiano Reggiano, Croutons, Boqueron Anchovies, Caesar Dressing

S A L A D S

"SALADE DE CHÈVRE CHAUD"* 14.50 GFO

Bed of Green Salad, Warm Goat Cheese, Toasted Tomato, Olive Brioche, Tomato Hummus

BELGIAN ENDIVE SALAD* 14.50

Bleu & Chimay Cheese, Roasted Pecan, Gala Apples, Shallots, Endive 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, Mint Burrata & Cilento, Pistachio Hard Meringue

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

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

K I D S C O R N E R

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

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

GRILLED TUNA 43 - MOTHER'S DAY SPECIALS

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

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

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 44 - 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

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 13 – MOTHER'S DAY SPECIAL

Cherry Jelly, Dark Chocolate Mousse, Chocolate Biscuit & Cacao Almond Sablé Biscuit.
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, White Chocolate 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

