



## A P P E T I Z E R

**BEET SOUP \*** GFO **13.50**  
Served with Croutons, Chives, Sour Cream

**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 Pecan and Chestnut Brioche, Liege Syrup

**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

**CRISP CRAB CANNELLONI - EASTER SPECIAL 21**   
Served with Tomato Salad, Avocado, Watermelon, Cilantro.

**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 Bolognese 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

Vegetarian/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

#### **COD MOUSSAKA - EASTER SPECIAL 35**

Roasted eggplant, Tomato sauce, Cod brandade, Eggplant caviar

### **BELGIAN STEAMED MUSSELS** GFO

BANG ISLAND MUSSELS SERVED WITH BELGIAN FRIES

#### **MARINIERE 29.50**

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

#### **BOUILLABAISE 33**

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

#### **DIJONNAISE 33**

Dijon Mustard Cream, Dijon Seeds, White Wine, Leeks, Butter

### 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

#### **BRAISED LAMB STEW - EASTER SPECIAL 44**

Braised Lamb Shoulder cooked with tomatoes, Onion, Herbs  
Served with Homemade Cavatelli pasta

### 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 EASTER

## DESSERT MENU

### **CHOCOLATE EASTER EGG \* - EASTER SPECIAL 15**

Chocolate Shell, filled with peanut Praline, Orange Marmalade

### **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 & Belgian 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,  
Belgian Dark Chocolate Sauce, Whipped Cream, Sliced Almonds

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

\*Wines and Digestives Suggestions





## **EASTER 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 &  
Mixed Green Salad.

