

MOTHER'S DAY BRUNCH CORNER

Until 2PM

GGG MEURETTE

\$14.50

*English Muffin, Poached Eggs,
Mushrooms, Bacon & Red Wine Sauce.*

EGG SANDWICH

\$14.00

*English Muffin, Fried Egg,
Confit Onions, Bacon & Gruyere Cheese*

CROQUE MONSIEUR OR MADAME

\$ 14.50

*Sandwich Bread, Parisian Ham, Dijon Mustard
Bechamel Sauce & Gruyere Cheese
Served with Mixed Green Salad.*

STEAK & EGG

\$ 29.95

*Hanger Steak, Sunny Side Up Egg, Bordelaise Sauce.
Served with Mixed Green Salad & Belgian Fries.*

EGGS BENEDICT

\$14.95

*English Muffin, Poached Eggs,
Choice of Spinach or Ham or Smoked Salmon*

MOTHER'S DAY MENU

***FOIE GRAS TERRINE** \$ 22.50

Sliced Homemade Foie Gras Terrine, Pecan Brioche Bread, Sirop de Liege

***WARM GOAT CHEESE SALAD** \$ 11.50

*Warm Goat Cheese /Olives & Oregon Brioche/ Mesclun /
Tarragon & Tomato Chutney*

***BELGIAN ENDIVE SALAD** \$ 12.50

*Chopped Endives, Bleu & Chimay Cheese,
Roasted Pecan Nuts, Gala Apples, White Balsamic Dressing.*

VEGETABLES TERRINE "NAPOLEON" \$ 22.00

*Grilled Vegetables: Eggplant, Zucchini, Yellow & Red Bell peppers, Fennel, Tomato Confit
Goat cheese Foam/ Basil Oil/Arugula Salad*

***BEET SALAD** \$ 10.95

*Red Heirloom Beets, Feta, Grapefruit,
Cashew Nuts & Citrus Dressing.*

CAESAR SALAD \$ 9.95

*Chopped Romaine, Shaved Parmesan,
Boquerón Anchovies, Croutons & Caesar Dressing.*

BAKED SNAILS \$ 13.95

6 Burgundy Escargots, Toasted Country Bread.

SALMON TARTARE \$ 15.95

*Lemon Zest, Olive Oil, Lemon Juice, Cilantro, Thyme, Parsley
Pickled Carrots, Carrots Jelly
Parsley Crumble, Micro Mustard*

***CHEESES PLATTER** \$ 16.90

*Cremeux de Bourgogne, Fourme d'Ambert, Langres,
Ossau Iraty, Tomme Brulee & 4 Cheese Puffs
Served with Caramelized Pecans, Dried Apricots & Mesclun.*

*** MUSHROOM SOUP** \$ 10.00

White Mushroom, Chicken Broth, Garlic, Onion, Shallot, Croutons, Chives, Olive Oil

KID'S CORNER

CHICKEN FINGERS & FRIES \$10.00

CAVATELLI BUTTER & PARMESAN CHEESE \$10.00

SPLIT PLATES ARE SUBJECT TO AN ADDITIONAL \$4 CHARGE
ANY SUBSTITUTION IN THE MENU IS SUBJECT TO AN ADDITIONAL CHARGE OF \$4

WE DO NOT ALLOW LEFTOVER MUSSEL DISH TO BE TAKEN HOME.

* 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 food borne illness"

Main Course

GRILLED NORWEGIAN SALMON \$ 28.95

Grilled Salmon, "Du Puy" Lentils & Dijon Mustard Sauce.

NORWAY SOLE MEUNIÈRE Market Price

*Whole Sole Sauteed with Butter, Parsley, Lemon & Capers.
Served with Sauteed Baby Spinach & Mashed Potatoes*

***BLACK BASS SEARED** \$ 42

*Fava beans, Roasted Beet, tarragon, pickled Onion
Armoricaïne Sauce, Crispy potato*

*** BRANZINO FILET** \$ 29.95

*Pan Seared Branzino Filet Served with Amish Green Asparagus & Sauteed Butternut Squash.
Crispy Kale and Romesco Sauce.*

STEAMED MUSSELS & BELGIAN FRIES (Origin: Dutch Mussels from Maine)

Marinière: White Wine, Leeks, Celery, Onions, Garlic & Butter \$ 25.50

**Diable: Lobster Bisque, Tomatoes & Shallots* \$ 27.00

**Curry: Red Curry Sauce, Bamboo Shoots, Lemongrass, Leeks, Peanuts, Ginger* \$ 25.50

HANGER STEAK (9oz Origin: Shenandoah Valley) \$ 30.95

*French Green Peppercorn Sauce.
Served with Belgian Fries & Mixed Green Salad.*

WHITE FRENCH ASPARAGUS & MOREL WITH CASARESCA PASTA \$ 31.00

Homemade Casarecce Pasta mix with Cream of White Asparagus, Morels Mushrooms, Pecorino Cheese.

SKIRT STEAK "BAVETTE A L'ÉCHALOTE" \$ 41

Skirt Steak with Burgundy Red Wine Sauce. Served with Belgian Fries and Mix Green Salad

CARBONNADE A LA FLAMANDE \$ 30.95

*Flemish Beef Stew Simmered in Dark Belgian Beer.
Served with Mashed Potatoes.*

BEEF TARTARE \$ 29.95

*Diced Beef Tenderloin, Shallots, Chives, Capers, Cornichons,
Tabasco, Worcestershire & Sauce Tartare.
Served with Mixed Green Salad & Belgian Fries.*

RIGATONI BOLOGNESE \$ 22.85

*Roseda Ground Beef, Berkshire Pork, Veal, Italian Sausage,
Tomato, Carrots, Garlic, Onions, Thyme & 24Months Aged Parmesan*

SIDE DISHES \$ 8.25

- *Sautéed Brussels Sprouts w/Pork Belly*
- *Mashed Potatoes*
- *Cavatelli Pasta w/Parmesan*
- *Belgian Fries or Sweet Potato Fries*
- *Sautéed Baby Spinach*
- *Lentils "Du Puy"*

SIDE SAUCES \$ 3.50

- *French Green Peppercorn Sauce*
- *Smoked Fleur de Sel & Sarawak Pepper Butter*

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