



APPETIZER

SALADS

SOUP OF THE DAY

13.50

"SALADE DE CHÈVRE CHAUD" * **14.50**

Bed of Green Salad, Warm Goat Cheese, Toasted Pecan and Chestnut Brioche, Liege Syrup

SALMON TARTARE

Cilantro, Fried Green Lentils, Curry Mayonnaise

18.00

BELGIAN ENDIVE SALAD* **14.50**

Bleu & Chimay Cheese, Roasted Pecan, Gala Apples, Shallots, Endive Dressing

CAVIAR "MON AMOUR"

Fried Rice Cake, Yuzu Panna Cotta, Imperial Gold Merolin Caviar

TBD

BEET SALAD* **14.50**

Feta Cheese, Grapefruit Supreme, Cashew Nuts, Chives, Green Onions, Citrus Dressing

LOVE ON THE HALF SHELL

Half Dozen of Raspberry Oysters with Mignonette

\$24

CAESAR SALAD **14.50**

Shaved parmigiano Reggiano, Croutons, Boqueron Anchovies, Caesar Dressing

PÂTÉ DE CAMPAGNE * **16.95**

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

CHEF'S UNDERCOVER LOVE * **\$38**

Ask your server to reveal it !

SIDES DISHES

KIDS CORNER

Until 12 Years Old

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**

CHICKEN FINGERS

13.00

Chicken Tenders Served with Belgian fries

CAVATELLI BOLOGNAISE KIDS

17.00

Homemade Cavatelli Pasta with Bolognaisse 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

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.

MAINS FROM THE SEA

GRILLED NORWEGIAN SALMON 32

Du Puy Lentils, Dijon Mustard Sauce

WHOLE NORWAY SOLE MEUNIERE MKP

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

NORTH CAROLINA TROUT 32.95

Served with Sauteed Baby Spinach,
Mashed Potato & Champagne Sauce

SCALLOPS \$TBD

Pan Seared Scallops, Cauliflower Puree,
Sauteed Romanesco Broccoli, Sultan Sauce

BELGIAN STEAMED MUSSELS

BANG ISLAND MUSSELS SERVED WITH BELGIAN FRIES 

MARINIÈRE 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

CURRY MUSSELS * \$33

Red Curry, Leek, Lemon grass, Bamboo Shoot, Peanut, Coconut Milk

FROM THE LAND

CREEKSTONE FARMS PREMIUM BLACK ANGUS BEEF

ALL OUR MEAT ARE SERVED WITH OUR FAMOUS BELGIAN FRIES

HANGER STEAK 37.50

French Green Peppercorn Sauce

LAMB SHANK \$TBD

Braised Lamb Shank, Seasonal Ratatouille, Rosemarie & Thym Sauce

BEEF TARTARE 32

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

BELGIAN BEEF STEW 36.95

Marinated in Belgian Beer, Served with Mashed Potatoes

PASTA'S

ET VOILA VEGETARIAN PASTA 26.95

Homemade Zucca Pasta served with Vegeterian 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