



A P P E T I Z E R

Butternut Squash Soup 13.50
With Croutons, Chives, Olive Oil

SALMON TARTARE 18.00
Avocado Sorbet, Jasmine Rice Cracker

Salsify & Smoked Shiitake Fricassée 29
With Mushroom Panna Cotta

ESCARGOTS À LA BOURGUIGNONNE 15.95
Garlic, Parsley, Butter, Parmesan Cheese
Breadcrumbs, Toasted Country Bread

S A L A D S

“SALADE DE CHÈVRE CHAUD”* 14.50
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

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

FOIE GRAS TERRINE * 38
Homemade Foie Gras served with Pecan Brioche, Liege Syrup

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
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 and Mashed Potato

NORTH CAROLINA TROUT 32.95  
Served with Sauteed Baby Spinach, Mashed Potato &
Champagne Sauce

PAN SEARED BRANZINO 39  
With Kabocha Squash Mousse, Pommes Dauphine, Sauteed
Mushrooms, Thyme Chicken Juice

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

CREEKSTONE FARMS PREMIUM BLACK ANGUS BEEF
ALL OUR MEAT ARE SERVED WITH OUR FAMOUS BELGIAN FRIES

HANGER STEAK 36.50 GFO
French Green Peppercorn Sauce

ROASTED TURKEY SUPREME 38
With Swiss Chard, Potato And Turkey Leg Confit Gratin, Cranberry-Port wine sauce.

BEEF TARTARE 32 GFO
Shallots, Chives, Capers, Cornichons, Tabasco, Worcestershire Sauce, American Sauce

BELGIAN BEEF STEW 34.95
Marinated in Belgian Beer, Served with Mashed Potatoes

P A S T A ' S

ET VOILA VEGERATION 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