



APPETIZERS


EASTER SPECIALS

ENGLISH PEA SOUP * 13.50 **GFO**
Topped With Egg Mimosa, Croutons

OCTOPUS TERRINE 13
Tomato Chutney, Mushroom Consommé


STARTERS

HAMACHI TARTARE 21.00  
Cherry Blossom Gelée, Royal Trompette Mushrooms,
Croutons, Parsley Oil, Served with Rice Consomme


6 BURGUNDY BAKED SNAILS 15.50 
Garlic, Parsley, Butter, Parmesan Cheese,
Breadcrumbs, Toasted Country Bread

PATE DE CAMPAGNE *14.95
Pork Butt, Green Pepper, Garlic, Hazelnut, Bacon.
Toasted Rustic Bread,
Seasonal Pickles, Mix Green Salad

SALADS

WARM GOAT CHEESE SALAD* 13.50  **GFO**
Warm Goat Cheese, Pecan and Chestnut Brioche,
Mesclun, Liege Syrup

BELGIAN ENDIVE SALAD* 14.50  
Bleu and Chimay Cheese, Roasted Pecan Nuts,
Gala Apples, Shallots, Endive Dressing

BEEF SALAD* 14.50  
Feta Cheese, Grapefruit Suprem, Cashew Nuts,
Chives, Green Onions, Citrus Dressing

CAESAR SALAD 13.50  **GFO**
Shaved Parmigiano Regiano, Croutons, Boqueron
Anchovies, Caesar Dressing

SIDES

**SAUTEED BRUSSELS SPROUTS
WITH PORK BELLY** 12  

SAUTEED BABY SPINACH 12  

LENTILS DU PUY 12  

GREEN SALAD 9.00  

BELGIAN POTATOE FRIES 10 

SWEET POTATOE FRIES 10 

MASHED POTATOES 10  



CAVATELLI PASTA 9.25 

6 CHEESE PUFFS 9.00 

KIDS CORNER

CHICKEN FINGERS 12
Breaded Chicken Tenders Served
with Belgian fries

CAVATELLI PASTA 12 
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
Starting on March 08th 2025, we are including an automatic 20% Gratuity to all large party greater than 5 guests.

MAINS

EASTER SPECIALS

SPINASH LINGUINI

Blue Cheese Sauce, Garlic Chip

PAN SEARED BRANZINO

Served With Barigoule Style Artichokes

LAMB PARMENTIER

Served With Sauteed Baby Carrots and Turnips

MUSSEL OF THE YEAR AND BELGIAN FRIES

Endive Cream, Hoegaarden Sweet Potatos Confits

FROM THE SEA

GRILLED NORWEGIAN SALMON 32

Du Puy Lentils, Dijon Mustard Sauce

WHOLE NORWAY SOLE MEUNIERE Market Price GFO

Butter, Parsley, Lemon, Capers, Served with Sauteed Baby Spinach and Mashed Potatoes

NORTH CAROLINA TROUT 32.95

Served with Sauteed Baby Spinach, Mashed Potatoes and Champagne Sauce

THE 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 31

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

FROM THE LAND

HANGER STEAK 36.50

French Green Peppercorn Sauce, Served with Green Salad and Belgian Fries

BELGIAN BEEF STEW 33.95

Marinated in Belgian Beer, Served with Mashed Potatoes

TENDERLOIN BEEF TARTARE 32 GFO

Shallots, Chives, Capers, Cornichons, Tabasco, Worcestershire Sauce, American Sauce, Served With Mixed Greens Salad and Belgian Fries

MUSHROOM RAGU PASTA 26.95

Homemade Zucca Pasta served with Vegetarian Mushroom Ragu, Tomatoes, Shallots, Garlic, Parmesan, Gruyere

RIGATONI BOLOGNAISE 24.95

Ground Beef, Berkshire Pork, Veal, Italian Sausage, Tomato, Garlic, Onions, 24 months Aged Parmesan Cheese