



## A P P E T I Z E R

## S A L A D S

### SOUP DU JOUR \* GFO

13.50

### SALMON TARTARE

Cilantro, Fried Green Lentils,  
Curry Mayonnaise

18.00

### CAESAR SALAD GFO

Shaved parmigiano Reggiano,  
Croutons, Boqueron Anchovies,  
Caesar Dressing

14.50

### "SALADE DE CHÈVRE CHAUD"\* 14.50 GFO

Bed of Green Salad, Warm Goat Cheese,  
Toasted Tomato, Olive Brioche, Tomato  
Hummus

### BELGIAN ENDIVE SALAD\*

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

14.50

### BEET SALAD\*

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

14.50

## WATERMELON & BURRATA SALAD—MOTHER'S DAY SPECIALS

Watermelon, Cucumber, Tomatoes Aragula Salad, Shallots, Olive Oil, Cilantro, Mint  
Burrata & Cilento Hard Meringue

### 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

## K I D S C O R N E R

### 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

Until 12 Years Old

### CHICKEN FINGERS

13.00

Chicken Tenders Served with Belgian fries

### CAVATELLI BOLOGNAISE KIDS

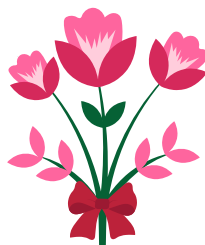
17.00

Homemade Cavatelli Pasta with Bolognaise 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

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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

#### **GRILLED TUNA - MOTHER'S DAY SPECIALS**

Warm Grilled Vegetables Salad: Zucchini, Bell Pepper, Fingerling Potatoes,  
Black Olives, Confit Tomato, Asparagus Shaves Parmesan Cheese  
Smoked Tuna Mayonnaise

### **BELGIAN STEAMED MUSSELS** GFO

BANG ISLAND MUSSELS SERVED WITH BELGIAN FRIES

#### **MARINIERE 29.50**

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

#### **BOUILLABAISE 33**

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

#### **DIJONNAISE 33**

Dijon Mustard Cream, Dijon Seeds, White Wine, Leeks

## 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

#### **VEAL CORDON BLEU - MOTHER'S DAY SPECIALS**

Fried Veal Breast Filled with Gruyere Cheese and Bayonne Ham, Bread Crumbs  
Served with Green Beans & Diable Tarragon Sauce

## 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 MOTHER'S DAY DESSERT MENU

## **BLACK FOREST CAKE \* –MOTHER'S DAY SPECIAL**

Cherry Jelly, Dark Chocolate Mousse, Chocolate Biscuit & Cacao Sablé.  
Served with Amarena Cherry Ice Cream

## **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, White Chocolate Whipped Cream  
Crunchy Pearls & 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,  
Chocolate Sauce, Whipped Cream, Sliced Almonds

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

\*Wines and Digestives Suggestions





# MOTHER'S DAY 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

