



A P P E T I Z E R

BUTTERNUT SQUASH SOUP  **13.50**
With Sour Cream, Croutons, Chives, Olive Oil

SALMON TARTARE  **18.00**
Avocado Sorbet, Jasmine Rice Cracker

Stuffed Fry Shitake Mushrooms, Lobster and Lobster Bisque **TBD**

S A L A D S

“SALADE DE CHÈVRE CHAUD”*  **GFO 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  **GFO 14.50**
Shaved parmigiano Reggiano, Croutons, Boqueron Anchovies, Caesar Dressing

CHICKEN LIVER MOUSSE 16.95 **GFO**
Organic Amish Chicken Liver, Shallots, Cream, Porto Jelly, Red Wine Onion Chutney, Toasted Country Bread

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
 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
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

PANSEARED SCALLOPS TBD  
Pumpkin Gratin with Roasted Chicken Thyme Sauce

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 TBD
Potatoes Pancake, Brussel Sprouts with Cranberries 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 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

Mac and Cheese TBD
Cavatelli, White Mushrooms