



Soups, Salads & Stews

Carbonnades \$15
slow braised beef, root vegetables,
Flanders Red

Classic Tomato Bisque \$6

Soup du Jour \$6

Field Greens Salad \$8
cured red onion, tomato, organic mixed
greens, strawberry vinaigrette

Caesar Salad \$8
organic romaine lettuce, ground parmesan

Crispy Goat Cheese & Beets \$10
goat cheese croquettes, organic candy cane
beets, organic mixed greens, house
vinaigrette

Small Plates & Sharables

Crostini \$4 each
tomato & goat cheese with basil
chorizo, fennel, & honey
house-made pimento cheese & bacon
house-made meatballs & marinara
beef & brie with caramelized onion

Waffles \$7
house-made classic Liege waffle recipe utilizing
confectioners sugar & brewers yeast
add strawberry \$3
add chocolate \$2
add chicken \$7

Balls of Glory \$10
3 house-made meatballs with parmesan & basil

Chef selected cured meats & cheeses \$3 each
Selections change regularly, traditional accompaniments

Frites & Crispy

Mignonette \$9
crystallized red wine vinegar,
crispy shallots

Traditional Poutine \$10
brown gravy, farmer's cheese

Parmesan Truffle \$9
house-ground parmesan,
black truffle oil

Cheddar Bomb \$10
four cheese sauce
& more cheese

Sea Salt \$6
when you want to keep it simple

Fish & Chips \$16
crispy fried fresh cod,
sea salt frites

Tenders & Chips \$16
crispy fried chicken strips,
sea salt frites

Bar Pretzel \$9
three fresh fried pretzels,
cheese sauce, house mustard

Non-Alcoholic Beverages

cane sugar sweetened Coke, Diet Coke, Sprite
iced tea, coffee, hot tea (assorted) lemonade

*The FDA advises consuming raw or undercooked meats, poultry, seafood, or eggs increases your risk of food borne illness.

Separate Checks available for parties of 5 or less

Sandwiches

served with chips, fries +3, salad +1.5

Veg Out \$11

local seasonal veggies on ciabatta

The Return \$14

braised beef, brie cheese, caramelized onion on ciabatta

Balls of Glory Sandwich \$13

three house-made meatballs, parmesan, marinara on ciabatta

Croque Monsieur \$10

classic ham & swiss on marbled rye
make it a croque madame & add an egg*
+2

Chicken Salad \$13

greens, tomato, on marbled rye

Grilled Cheese \$10

four cheeses & more cheese on ciabatta

Fish Sammich \$15

crispy cod, aioli, capers on ciabatta

Crispy Chicken \$15

lettuce, house-made honey mustard on ciabatta

Philly Sandwich \$16

braised beef, peppers, onions, four cheese sauce on ciabatta

Mussels

Chorizo & Fennel \$16

La Guillotine, Olli chorizo, sliced fennel

Beef & Brie \$16

Nocturnum, pulled beef, brie

Provençal \$15

white wine, sun-dried tomato, capers, olives, sage

Beer & Butter \$15

Delirium Tremens, butter, fresh herbs

Chicken & Endive \$15

white wine, pulled chicken, fresh endive, herbs, cream

Boullabaisse \$18

Delirium Tremens, a fresh cooked pot of mussels, cod, sun-dried tomatoes, scallions, butter

Red Bone \$16

Delirium Red, beets, crispy bacon

Desserts

— \$7 —

Mom's Apple Pie a la mode

Quad Crème Brulee

Assorted Belgian Chocolate Plate

Nocturnum Bread Pudding

caramel sauce

Three Scoops of Vanilla Ice Cream

Hot Chocolate Cake

strawberry compote

Hoppy Hour

Everyday 4 - 6pm

\$5 select domestic drafts

\$5 select wines

\$6 Genever cocktails



Brunch

Saturday & Sunday 10 am - 4 pm

Mimosas & Bloodies



*The FDA advises consuming raw or undercooked meats, poultry, seafood, or eggs increases your risk of food borne illness.
Our local farm partners are: Baker Farm, Lost Corner Farm, Chapel Hill Farm, Walter's Bluemont Produce, and more!