

Small Plates & Sharables

- Crostini** \$4 each
tomato & goat cheese with basil chorizo, fennel, & honey house-made pimento cheese & bacon house-made meatballs & marinara beef short rib & brie with caramelized onion
- Balls of Glory** \$9
3 house made meatballs, marinara, parmesan
- Crispy Goat Cheese Balls** \$9
batter dipped and fried fresh goat cheese croquettes served with strawberry compote
- Deviled Eggs** \$6
bacon, crispy onions, paprika, balsamic glaze
- Bar Pretzel** \$9
three fresh fried pretzels, cheese sauce, house mustard
- Cured Meats & Cheeses** \$3 each
Selections change regularly, traditional accompaniments

Waffles

- house-made classic Leige waffle recipe utilizing confectioners sugar & brewers yeast
- Strawberry** \$8
- Chocolate** \$7
- Chicken & Waffle** \$13
- Caramel Waffle** \$7
- Plain Waffle** \$6

Frites

- 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

Brunch

Saturday & Sunday 10 am - 4 pm
\$5 Mimosas & Bloodies

Non-Alcoholic Beverages

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

Salads & Soup

- Field Greens Salad** \$8
red onion, tomato, organic mixed greens, strawberry vinaigrette
- Chef's Salad** \$14
organic mixed greens, chicken, bacon, tomato, red onion, cheddar, caramelized onion, balsamic vinaigrette
- Caesar Salad** \$8
romaine lettuce, croûtons, ground parmesan

- Chopped Salad** \$13
romaine lettuce, egg, red onion, bacon, sun dried tomato, basil, croûtons, cheddar, strawberry vinaigrette
- Crispy Goat Cheese & Watermelon** \$10
local goat cheese, watermelon, organic mixed greens, house vinaigrette
- Soup du Jour** \$6

Sandwiches

- served with chips, fries +3, salad +1.5
- Veg Out** \$11
local seasonal veggies on French baguette
- The Return** \$14
brisket, brie, lettuce on French baguette
- Meatball Hoagie** \$13
three house-made meatballs, parmesan, marinara on French baguette
- Croque Madame** \$10
ham & swiss on rye topped with a fried egg*
- Chicken Salad** \$13
greens, tomato, on marbled rye
- Grilled Cheese** \$10
four cheese & more cheese on French baguette
- Fish Sammich** \$15
crispy cod, house made tartar sauce on French baguette
- Crispy Chicken** \$15
tenders, lettuce, house-made honey mustard on French baguette
- Philly Short Rib** \$16
peppers, onions, four cheese sauce on French baguette
- Smashed Meatball** \$10
literally smashed 6oz meatball, marinara, bubbly melted cheese on brioche

Mussels

- Chorizo & Fennel** \$16
Delirium Tremens, chorizo, sliced fennel
- Provençal** \$15
white wine, sun dried tomato, capers, olives, sage
- Beer & Butter** \$14
Delirium Tremens, butter, fresh herbs
- BLT** \$15
pilsner, bacon, basil, tomato

Mains

- Boullabaisse** \$18
Delirium Tremens, a fresh cooked pot of mussels, fish, sun dried tomatoes, scallions, butter
- Fish & Chips** \$16
crispy fried fresh cod, sea salt frites
- Tenders & Chips** \$16
crispy fried chicken strips, sea salt frites
- Mama's Meatloaf & Frites** \$14
- Braised Brisket** \$15
with heirloom carrots, frites
- Poached Red Snapper** \$15
over peppers & onion ragout, sun dried tomato, basil pesto
- Steak Frites-12oz NY Strip*** \$17
marinated in rosemary & roasted garlic, frites

Desserts

- Mom's Apple Pie a la mode** \$7
- Crème Brulee** \$7
- Nocturnum Bread Pudding** \$7
caramel sauce
- Three Scoops of Vanilla Ice Cream** \$7

- Molten Chocolate Cake** \$7
red berry compote
- Cookie Plate** \$5
- Big Sundae** \$9
ice cream, cookies, chocolate chips, red cherries, caramel & chocolate sauce, whipped cream

Hoppy Hour

Sunday thru Thursday 4 - 7pm
select drafts - \$5
delectable small plates
bar area only



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