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DINNER MENU

Served from 4 pm - 10 pm

Hoppy Hour
Sunday thru Thursday 4 - 7pm
select drafts & wines - \$5

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
- farmer's cheese & local sausage
- Meatballs** 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
Trappist cheese sauce & more cheese
- Sea Salt** 6
when you want to keep it simple



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** 10
local goat cheese, seasonal vegetables or fruit, caramelized onions, mixed greens, house vinaigrette
- Soup du Jour** 6

Pub Goodies \$11

- Belgian Mac-n-Cheese**
house made Trappist cheese sauce, Brie & breadcrumb
- Crispy Wings** with Belgian Samurai sauce (8)

Mussels

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

Mains

- Boullabaise** 18
Delirium Tremens, a fresh cooked pot of mussels, fish, sun dried tomatoes, scallions, butter
- Fish & Chips** 14
crispy fried fresh cod, sea salt frites
- Braised Brisket** 16
with heirloom carrots, frites
- Poached Salmon*** 18
over pepper & onion ragout, sun-dried tomato pesto
- Mama's Meatloaf & Frites** 15

- Sous Vide Steak Frites*** 21
marinated in rosemary & roasted garlic, frites
- Chicken & Waffles** 17
crispy chicken & shredded cheddar covered with sausage gravy over a fresh liege waffle
- Pork Tenderloin Schnitzel** 19
warm German potato salad & fresh herbs
- Cardonnades** 19
beef tenderloin, roasted root vegetables, Flanders Red cream & herbs

Desserts

- Mom's Apple Pie a la mode** 7
- Crème Brulee** 7
- Nocturnum Bread Pudding** 7
caramel sauce
- Frozen Belgian Hot Chocolate** 7

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

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.