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LUNCHE MENU

Served from 11 am - 4 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

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

Sandwiches \$7

served with chips - frites +3, salad +1.5

Veg Out

local seasonal veggies on French baguette

The Return

brisket, brie, lettuce on French baguette

Meatball Hoagie

three house-made meatballs, parmesan,
marinara on French baguette

Croque Madame

ham & swiss on rye topped with
a fried egg*

Grilled Cheese

Trappist cheese sauce & more cheese
on French baguette

Fish Sammich

crispy cod, house made tartar sauce on
French baguette

Crispy Chicken

tenders, lettuce, house-made honey
mustard on French baguette

Smashed Meatball

literally smashed 6oz meatball, marinara,
bubbly melted cheese on brioche

Pub Goodies \$11

Belgian Mac-n-Cheese

house made Trappist cheese sauce, Brie & breadcrumb

Crispy Wings with Belgian Samurai sauce (8)

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.