

# DINNER MENU

Served from 4 pm - 10 pm

## Small Plates & Sharables

- Crostini 4 each  
- chorizo, fennel & honey  
- beef short rib & Brie  
- farmers cheese & roasted tomato jam
- Meatballs 9  
3 meatballs, marinara, Parmesan & basil
- Crispy Goat Cheese Balls  
batter dipped & fried fresh goat cheese croquettes served with  
strawberry compote 9  
blood orange compote 9  
raspberry & ginger compote 12
- Deviled Eggs 6  
bacon, paprika, balsamic glaze, fried onions
- Bar Pretzel 9  
three fresh fried pretzels, Trappist beer cheese, house mustard
- Crispy Wings 11  
(8) honey & Old Bay, Frank's Red Hot, Belgian samurai or sweet Thai chili sauce
- Belgian Mac 'n' Cheese 11  
Trappist beer cheese, Brie & breadcrumb

## Waffles

- house-made classic Leige waffle recipe utilizing confectioners sugar & brewers yeast
- Plain Waffle 6
- Add Fruits 3  
strawberry • blood orange  
raspberry compote
- Add Compotes 3  
strawberry • blood orange  
raspberry & ginger compote
- Add Toppings 1  
chocolate drizzle  
caramel drizzle  
mint • roasted walnuts  
whipped cream • cinnamon

## Frites

- Poutine 10  
brown gravy, farmers cheese
- Parmesan Truffle 9  
Parmesan, black truffle oil
- Cheddar Bomb 10  
Trappist beer cheese, cheddar, bacon
- Disco Fries 10  
a Jersey classic  
Trappist beer cheese, gravy, cheddar, bacon
- Sea Salt 7  
with choice of aioli  
samurai sauce • jalapeño aioli  
lemon dill aioli • rosemary aioli

## Salads & Soup

- Field Greens 7  
red onion, cherry tomatoes, strawberries, red beets, strawberry vinaigrette
- Caesar Salad 8  
romaine lettuce, croûtons, ground Parmesan
- Chopped Salad 13  
carrot, asparagus, fennel, radish, onion, cherry tomatoes, arugula, balsamic dressing, goat cheese
- House Salad 10  
pickled red onion, cherry tomatoes, croûtons, spring mix, balsamic dressing, Chimay Trappist cheese
- Soup du Jour 6

## Mussels

- Chorizo & Fennel 15  
witbier, chorizo, fennel
- Provençal 15  
white wine, roasted tomato compote, kalamata olives
- BLT 15  
witbier, bacon, basil, roasted tomato compote
- Roasted Garlic 15  
white wine, roasted garlic, chives
- Bottomless Mussels +5

## Mains

- Fish & Chips 14  
crispy fried cod, frites, aioli
- Braised Brisket 16  
heirloom carrots, frites, aioli
- Seared Salmon\* 18  
cucumber, cherry tomatoes, mint, dill, red onion, strawberry vinaigrette, horseradish sauce
- The Return 14  
pulled brisket, Brie, arugula, ciabatta bread, frites
- Mama's Meatloaf & Frites 15
- Steak Frites\* 21  
roasted garlic & chive butter, rosemary, frites, aioli
- Pork Tenderloin Schnitzel 19  
frites, aioli, herb salad
- Petite Cochon 15  
bacon waffle, pork belly, arugula, pickled red onion, samurai sauce, frites, served open face

## Desserts

- Mom's Pie a la mode 7  
ask server for this week's selection
- Seasonal Crème Brûlée 7
- Bread Pudding 7
- Hot Chocolate Cake 7  
raspberry orange compote
- Cookie Plate 7
- Big Sundae 9  
ice cream, cookies, maraschino cherries, caramel & chocolate sauce, whipped cream

## Non-Alcoholic Beverages

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

follow us   



**Hoppy Hour**  
Sun. thru Thur. 4 - 7pm  
select drafts & wines - \$5

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