

LUNCH MENU

Served from 11 am - 4 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, red
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 and 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

Sandwiches

served with chips - frites +3, salad +1.5

The Return 10
pulled brisket, Brie, arugula,
ciabatta bread

Cold Cut 11
Genoa salami, prosciutto, ham,
provolone, arugula, pickled red onions,
ciabatta bread, cherry peppers, aioli

Crispy Chicken 9
tenders, arugula, honey mustard, red
onion, tomatoes, brioche

Grilled Cheese 7
Trappist beer cheese, cheddar, Swiss

Fish Sammich 10
cod, arugula, tartar sauce, ciabatta

Smashed Meatball 9
meatball, provolone, brioche

Petite Cochon 12
bacon waffle, pork belly, arugula, pickled
red onion, samurai sauce,
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.