

BERT & THE ELEPHANT

Welcome to Bert & the Elephant!

At Bert & The Elephant, we take immense pride in offering a thoughtfully curated selection of genuine Belgian beers, each served in its signature glassware, true to the traditions of Belgium.

Our dedication to quality and heritage ensures that every sip transports you to the enchanting cobblestone streets of Bruges or the vibrant squares of Brussels.

But it's more than just beer; it's an experience. We cherish the opportunity to engage with our guests, sharing our knowledge and passion for craft beer.

Keeping in the vast multicultural tradition of Belgium, we have carefully curated a collection of mouth-watering fares to not only complement our craft beers, but to entice the palate of each one of our guests.

Whether you're a seasoned aficionado or just starting your craft beer adventure, we invite you to explore, discover, and savor every moment with us.

ALLERGENS

Please be advised that we take every measure possible to meet your allergen and dietary necessities.

However, we must also advise that we cannot guarantee the total absense of any allergen in-house or otherwise the cross contamination of product before it reaches our space.

Please inform your server of any known allergens or restrictions and we will do our best to accomodate to the very best of our abilities.

You will find notations of for available vegetarian and gluten free options labeled as (V) and (GF) respectfully.

SOURCING

We live in a region rich with farms, purveyors, and craftspeople. We source all that we can locally as much as we're able based on seasonal and market availability.

Our list of local purveyors include:

Sunny Daze Flatbreads
Linden Dale Farms
Brogue Hydroponics
Lancaster Farm Fresh Cooperative
Seasons Olive Oil & Vinegar Taproom
Saife's Middle Eastern Foods

APERITIFS

soup du jour – 7

fresh, handcrafted soup selected by chef daily.

früte – 10

(v)

whipped linden dale farms goat cheese, pear compote, oregano.

hummus – 13

(v)

chickpeas, garlic, tahini, lemon, oil, spices, warm na'an.

labneh – 13

(v)

*whipped linden dale farms goat cheese, crushed pistachio,
dried fruit, sumac, mint, oil, warm na'an.*

APPETIZERS

frites – 5

(V, GF)

thin and crispy fried potato, mayo and/or ketchup.

cheese curds – 8

(V)

fried Wisconsin curds, garlic aioli.

warm pretzels – 5 / 9

(V)

warm Bavarian pretzels.

burrata – 16

(V)

*fresh burrata, pear compote, dried fig, spiced pepitas, oregano,
balsamic reduction, bread.*

poutine – 13

crispy frites, fried wisconsin cheese curds, gravy.

chicken tenders – 8

fried zesty breaded chicken breast tenderloin.

twice-baked wings – 9 / 16

(GF)

*dry rubbed and twice-baked wings: naked, buffalo, bbq,
or peach whiskey (10 / 18). served in portions of 5 and 10.*

boulets liégeois – 14

*veal, pork, and beef meatballs, creamy mushroom gravy made with
Brugse Zot Blond, bread.*

SALADS

chopped – 14

(V, GF)

*heartly kale, cortland apple, fennel, chopped date,
spiced pepitas, linden dale farms feta, zaatar, apple cider vinaigrette.*

season – 14

fresh, seasonal salad selected by chef daily.

proteins: grilled or fried chicken – 8 / salmon – 11
besan crusted oyster mushroom – 10

FLATBREADS

mushroom & onion – 9 / 15 / GF: 17

(V)

*sweet onion jam, whipped linden dale farms goat cheese,
crispy oyster mushroom, micros, balsamic reduction.*

spicy harissa chicken – 9 / 16 / GF: 18

slow roasted chicken breast, roasted red pepper sauce, tahini, parsley.

hot honey pernil – 9 / 16 / GF: 18

slow roasted pork, hot honey, gouda, red onion, cilantro.

courge & chèvre – 9 / 15 / GF: 17

(V)

*creamy, spiced butternut squash & sweet potato puree,
whipped linden dale farms goat cheese, sage ribbons.*

HANDHELOS

smash burger – 15

*two 3oz patties, cheddar cheese, lettuce, tomato, onion,
pickle, brioche bun, frites.*

additional patty: 2.00

buffalo bleu burger – 17

*two 3oz patties, bleu cheese, buffalo drizzle, lettuce, tomato,
onion, pickle, brioche bun, frites.*

additional patty: 2.00

chicken sandwich – 15

*marinated grilled or zesty fried chicken breast, lettuce, tomato,
onion, pickle, brioche bun, frites.*

buffalo bleu chicken sandwich – 17

*marinated grilled or zesty fried chicken breast, buffalo, bleu cheese,
lettuce, tomato, onion, pickle, brioche bun, frites.*

chicken caesar wrap – 14

*marinated grilled or zesty fried chicken breast, greens, caesar,
shaved parmesan, croutons, flour tortilla, frites.*

hummus wrap – 13

(v)

*hummus, parsley, mixed greens, tomato, onion, pickle,
flour tortilla, harrisa, frites.*

labneh wrap – 13

(v)

*whipped linden dale farms goat cheese, sumac, mixed greens,
tomato, leek, mint, parsley, flour tortilla, frites.*

MAINS

fish

moules frites – 22

1 lb mussels, 4 oz Brugse Zot, leek, cream, lemon, frites, bread.

red curry moules frites – 22

1 lb mussels, red curry paste, coconut milk, red onion, chili flake, lime, cilantro, frites, warm na'an.

mussels pumking – 25

1 lb mussels, 4 oz Pumking Imperial Ale, cream, butternut squash & sweet potato puree, sage, frites, bread.

moules champignons – 27

1 lb mussels, 4 oz Brugse Zot, creamy oyster mushroom and leek gravy, frites, bread.

mussels linguine – 24

mussels, 2 oz Brugse Zot, leek, cream, lemon, linguine, shaved parmesan, bread.

mussels & red curry noodles – 24

mussels, red curry, coconut milk, noodles, chili flake, lime, cilantro, warm na'an.

salmon – 28

6 oz poached salmon with a light searing, fragrant rice, duqqa, sumac, fresh vegetables selected by chef daily.

(GF)

MAINS

meat

carbonnade flamande – 20

belgian beef & onion stew made with St. Bernardus Abt 12, frites.

boulets liégeois with knöpfle – 19

*belgian meatballs, creamy mushroom gravy made with Brugse Zot
Blond, egg noodles, bread.*

chicken with pear sauce – 23

*6 oz seared chicken breast slathered in fresh pear sauce, fragrant rice, (GF)
fresh vegetables selected by chef daily.*

veg

besan crusted oyster mushroom – 25

*6 oz oyster mushroom cluster lightly battered in chickpea flour, (V, GF)
fried, and gently drizzled with hot honey and lemon, fragrant rice,
fresh vegetables selected by chef daily.*

EXTRAS

house craft – 2

balsamic vinaigrette
chipotle bbq
curried ketchup
garlic aioli
gorgonzola dip
harrissa
hot honey
apple cider vinaigrette
peach whiskey bbq
poutine
remoulade
tahini sauce

purveyor – 1

bbq
buffalo
dijon mustard
honey mustard
ranch
spicy brown mustard

bread – 2

warm baguette slices
warm naan

DRINKS

soft drinks – 3

coke
cherry coke
diet coke
sprite
barq's root beer
fanta orange
ginger ale
n.a. ginger beer
club soda
tonic
unsweetened tea
cranberry

mocktails – 9

better than booze - elderberry g&t
better than booze - rosemary grapefruit paloma
better than booze - mint mojito

DRAFTS

in-house drafts:



BOTTLES & CANS

in-house bottles:

