



## APERITIFS

bread – 5

*warm baguette slices, whipped honey butter.*

soup du jour – 7

*fresh, handcrafted soup selected by chef daily.*

früte – 10

(V)

*whipped linden dale farms goat cheese, seasonal fruit preparation, herbs, bread.*

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.*

fried sprouts – 10

(V, GF)

*halved crispy brussels sprouts served with your choice of hot honey or sweet tahini & pistachio.*

burrata – 16

(V)

*fresh burrata, cranberry persimmon compote, orange candied pecan, micros, 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, belgian golden ale, cream and mushroom gravy, bread.*

## SALADS

chopped – 14

(V, GF)

*hearty kale, fennel, dried tart cherry & fig, orange candied pecan, linden dale farms feta, cranberry vinaigrette.*

season – 14

(V)

*fresh, seasonal salad selected by chef daily.*

proteins: grilled or fried chicken – 8 / salmon – 11

## 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, harissa, honey, tahini sauce, parsley.*

hot honey pernil – 9 / 16 / GF: 18

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

stoemp – 9 / 15 / GF: 17

(V)

*whipped potato puree, smashed carrot and brussels sprouts, gouda, chervil.*

## HANDHELD

### smash burger – 15

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

additional patty: 2.00

### buffalo bleu burger – 17

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

additional patty: 2.00

### chicken sandwich – 15

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

### buffalo bleu chicken sandwich – 17

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

### chicken caesar wrap – 14

marinated grilled or zesty fried chicken breast, mixed greens,  
caesar, manchego, croutons, flour tortilla, frites.

### hummus wrap – 13

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

(v)

### labneh wrap – 13

whipped linden dale farms goat cheese, sumac, mixed greens,  
onion, mint, flour tortilla, frites.

(v)

## EXTRAS

### house craft – 2

(v, GF)

balsamic vinaigrette, cranberry vinaigrette, curried  
ketchup, garlic aioli, gorgonzola dip, harissa, hot honey,  
peach whiskey, poutine, remoulade, tahini.

### purveyor – 1

bbq, buffalo, dijon mustard, honey mustard, ranch, spicy  
brown mustard.

### bread – 2

warm baguette slices  
warm na'an

## MAINS

### moules frites – 22

1 lb mussels, 4 oz Brugse Zot, leek, cream, chicken stock, 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.

### 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, cream, chicken stock, linguine,  
manchego, bread.

### mussels & red curry noodles – 24

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

### salmon – 28

(GF)

6 oz poached salmon with a light searing, stoemp,  
fresh vegetables selected by chef daily.

### boulets liégeois with knöpfle – 19

veal, pork, and beef meatballs, egg noodles, creamy belgian  
blonde ale and mushroom gravy, bread.

### pan-seared chicken – 23

6 oz chicken breast slathered in mushroom gravy, stoemp,  
fresh vegetables selected by chef daily.

## DRINKS



## TAKE-OUT

