



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

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.

HANDHELDs

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

(V)

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

labneh wrap – 13

(V)

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

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

