



APERITIFS

BREAD – 5 V

warm baguette slices, whipped honey butter.

FRÜTE – 10 V, GFA

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

HUMMUS – 14 V, GFA

a traditional chickpea dip made with tahini, lemon & spices. served with sumac, celery micros, oil, warm na'an.

LABNEH – 15 V, GFA

a tart cheese dip made with linden dale goat cheese & yogurt. served with crushed pistachio, za'atar oil, micro dill, warm na'an.

MUHAMMARA – 15 V, GFA

a roasted red pepper dip made with walnuts, pomegranate balsamic reduction, lemon, oil & spices. served with tahini, mint, pine nuts, and warm na'an.

APPETIZERS

FRITES – 5 V, GF

thin and crispy fried potatoes.

CURDS – 9 V

fried wisconsin cheese curds, roasted garlic aioli.

PRETZEL – 5 / 9 V

warm bavarian pretzel.

BURRATA – 18 V, GFA

fresh burrata, stone fruit preserves, zhoug, capers, fuschia, aleppo, basil micros, bread.

SPROUTS – 12 V, GF

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

POUTINE – 14

crispy frites, fried wisconsin cheese curds, house demi gravy.

CHICKEN GOUJONS – 9 GF

(3) house marinated and dredged fried chicken tenderloins.

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 – 16

(6) veal, pork, and beef meatballs, creamy mushroom gravy made with blonde ale, bread.

SALADS

HACHÉE – 15 V

chopped vegetable seasonal salad curated by chef daily.

SAISON – 15 V

fresh, seasonal greens salad curated by chef daily.

proteins: grilled or fried chicken – 8
burrata – 9 / poached salmon – 11

FLATBREADS

MUSHROOM & ONION – 10 / 16 / 18 V, GFA

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

SPICY HARISSA CHICKEN – 10 / 17 / 19 GFA

slow roasted chicken breast, roasted red pepper sauce, tahini, celery micros.

HOT HONEY PERNIL – 10 / 17 / 19 GFA

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

HUMMUS – 10 / 16 / 18 V, GFA

toasted flatbread, hummus, capers, cucumber, sumac, aleppo, pine nuts, pistachio, celery micros.

HANDHELDS

SMASHBURGER – 15

1/4 lb Patty, cheddar cheese, lettuce, onion, pickle, brioche bun, frites. additional patty: \$4

BUFFALO BLEU SMASHBURGER – 17

1/4 lb Patty, gorgonzola, buffalo drizzle, lettuce, onion, pickle, brioche bun, frites. additional patty: \$4

CHICKEN SANDWICH – 15

6oz house marinated grilled or fried chicken breast, lettuce, onion, pickle, brioche bun, frites.

BUFFALO BLEU CHICKEN SANDWICH – 17

6 oz house marinated grilled or fried chicken breast, buffalo, gorgonzola, lettuce, onion, pickle, brioche bun, frites.

CHICKEN CAESAR WRAP – 17

house marinated grilled or fried chicken breast, greens, house caesar, shaved manchego, house crouton, flour tortilla, frites.

HUMMUS WRAP – 14

V

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

LABNEH WRAP – 14

V

whipped linden dale farms goat cheese, sumac, dried fig, mixedgreens, cucumber, onion, herbs, flour tortilla, frites.

MAINS

MEAT

BOULETS LIÉGEOIS WITH KNÖPFLE – 21

belgian meatballs, creamy mushroom gravy made with brugsezot blonde ale, egg noodles, bread.

PAN-SEARED CHICKEN – 26

GF

6 oz house marinated chicken breast, white bean & roastedgarlic purée, za'atar red skins, zhoug, duqqa, celery micros, market fresh vegetables selected by chef daily.

TAGLIATELLE BOLOGNESE – 22

tagliatelle, bolognese, basil micros, bread.

FISH

MOULES FRITES – 25

1 lb mussels, 4 oz brugse zot blonde ale, leek, cream, lemon, celery micros, frites, bread.

MOULES CHAMPIGNONS – 30

1 lb mussels, 4 oz brugse zot blonde ale, creamy oyster mushroom & leek gravy, lemon, celery micros, frites, bread.

MOULES BOLOGNESE – 31

mussels, bolognese, tagliatelle, basil micros, bread.

MOULES BOLOGNESE BURRATA – 38

mussels, bolognese, tagliatelle, burrata, basil micros, bread.

MOULES TAGLIATELLE – 26

mussels, 2 oz brugse zot blonde ale, leek, cream, lemon, tagliatelle, shaved manchego, celery micros, bread.

POACHED SALMON – 30

GF

6 oz salmon poached in umami mushroom broth, white bean & roasted garlic purée, za'atar red skins, zhoug, duqqa, celery micros, market fresh vegetables selected by chef daily.

DESSERT

WAFFLE – 12

V

a traditional liège waffle stuffed with pearl sugar with accoutrements selected daily by chef.

HALVA – 10

V, GF

a rich & fudgy tahini confection made with rose water & pistachio topped with cypress flake salt.

EXTRAS

HOUSE SPÉCIALE – 4

GF

beer cheese, mushroom gravy, poutine gravy, whipped goat cheese

HOUSE CRAFT – 2

GF

andalouse, balasamic vinaigrette, caesar curried ketchup, garlic aioli, gorgonzola dip, harissa, hot honey, peach whiskey bbq, seasonal vinaigrette, ranch, tahini sauce, zhoug

PURVEYOR – 1

GF

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

BREAD – 3

GFA

warm baguette slices
warm na'an