BERT & THE ELEPHANT

WELCOME

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 specialty beers.

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

Our menu is classically inspired, but intentionally eclectic to laud the often overlooked diasporic experience of Belgium, alongside that of our ownership and chef.

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

To ensure all our guests enjoy a well-paced dining experience, we kindly allot 90 minutes for smaller parties and 2 hours for larger groups. We appreciate your understanding.

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 absence 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 accommodate to the very best of our abilities.

You will find notations for available vegan, vegetarian and gluten-free dishes labeled as (VG), (V) and (GF) respectfully, as well as (GFA) indicating a gluten-free option is available upon request.

We fry in highly refined peanut oil. It does not contain the peanut protein that typically affects those with nut allergens. We urge you to use your best judgment in regards to your allergen.

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. Because of our commitment to only selecting the best fresh, local produce, we have a policy of removing tomatoes from our handhelds in between the growing seasons.

Our list of local friends, colleagues & purveyors includes:

Brogue Hydroponics
Daily Dose Urban Farm
Fox Meadows Creamery
Lancaster Farm Fresh Co-op
Lancaster Pickle Company
Linden Dale Farms
S. Mandros Imported Foods
Saife's Middle Eastern Foods
Seasons Olive Oil & Vinegar Taproom
Sunny Daze Flatbreads

BEERS

We take immense pride in being able to offer a selection of beers that can change with the market, season, opportunities to access exclusive reserves, and Bert-curated choices., alongside our staples.

Because of that, providing a physical beer list is practically impossible. Please use the QR Code Below to view our current beer list.

If you're looking for a recommendation or pairing, please feel free to ask your server or bartender. If timing allows a recommendation may come directly from Bert!

Santé!

COCKTAILS

APEROL SPRITZ 13
APEROL, PROSECCO, CLUB SODA, ORANGE.

AUTUMN SPRITZ 13
APEROL, APPLE CIDER, PROSECCO, CLUB SODA, CINNAMON STICK.

BOULEVARDIER 14
BOURBON, APEROL, SWEET VERMOUTH, ORANGE.

COSMOPOLITAN 13
VODKA, TRIPLE SEC, CRANBERRY, LIME.

ESPRESSO MARTINI 13
VODKA, FRANGELICO, ESPRESSO.

GREEN TEA 13
WHISKEY, PEACH SCHNAPPS, SOURS.

HARD AUTUMN SHRUB 14
HAND-CRAFTED CRANBERRY PEAR VINEGAR, CRANBERRY PUREE, SIMPLE, ORANGE, VODKA.

HUGO SPRITZ 13
ELDERFLOWER LIQUER, PROSECCO, CLUB SODA, MINT, LIME.

LEMON DROP MARTINI 14
VODKA, TRIPLE SEC, LEMON.

LIMONCELLO SPRITZ 13
LIMONCELLO, PROSECCO, CLUB SODA, LEMON.

LONG ISLAND 10
VODKA, GIN, RUM, TRIPLE SEC, SOURS, COKE, LEMON.

MAPLE OLD FASHIONED 14
RYE, MAPLE SYRUP, AGNOSTURA BITTERS, ORANGE, CHERRY.

MULES 10-14
GINGER BEER, LIME, CHOICE OF LIQUOR.

P.S. ESPRESSO MARTINI 14
PUMPKIN PIE SIMPLE, ESPRESSO, SPICE GARNISH.

APERITIFS

BREAD – 5

V

toasted baguette slices, whipped honey butter.

FRÜTE – 10

V, GFA

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

SOUP DU JOUR – 7

fresh, hand-crafted soup selected by chef daily.

MEZE

HUMMUS – 14

VG, GFA

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

LABNEH – 15

V, GFA

a tart cheese dip made with local goat cheese & yogurt. served with crushed pistachio, za'atar honey, mint, warm na'an.

BABA GHANOUJ – 17

VG, GFA

a traditional levantine dip made with smoked eggplant, tahini & lemon. served with capers, celery micros, warm na'an

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MEZE (PRONOUNCED MEZ-AY):

a small plate made to be shared among the table. an experience focused on community/family-style dining to be shared over conversation.

APPETIZERS

FRITES – 5
VG, 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, pear compote, pistachio butter, nasturtium, pistachio, arugula micros, sumac, bread.

SPROUTS – 12
V, GF

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

CHICKEN GOUJONS – 9
GF

(3) house marinated and dredged fried chicken tenderloins.

POUTINE – 14

crispy frites, fried wisconsin cheese curds, gravy made with handcrafted beef stock & St Bernardus Abt 12 ale.

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
GF

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

SALADS

CHOPPED – 15 V

chopped kale, fennel, carrot, golden raisin, cashew, local goat feta, seasonal dressing.

SAISON – 15 V

fresh, seasonal greens salad curated by chef daily.

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

FLATBREADS

GOAT CHEESE & ONION – 10 / 16 / 18 V, GFA

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

KOFTA – 10 / 17 / 19 GFA

spiced beef sausage, yogurt sauce, harissa, pomegranate balsamic reduction, pine nuts, arugula micros.

HOT HONEY PERNIL – 10 / 17 / 19 GFA

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

HUMMUS – 10 / 16 / 18 VG, GFA

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

HANDHELDS

SMASHBURGER – 15

1/4 lb local, pasture-raised beef patty, cheddar cheese, lettuce, , onion, pickle, brioche bun, frites. additional patty: $4

HOT HONEY BLEU SMASHBURGER – 17

1/4 lb local, pasture-raised beef patty, gorgonzola, house hot honey, lettuce,onion, pickle, brioche bun, frites. additional patty: $4

CHICKEN SANDWICH – 15

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

HOT HONEY BLEU CHICKEN SANDWICH – 17

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

CHICKEN CAESAR WRAP – 17

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

V

HUMMUS WRAP – 14

hummus, micros, mixed greens, onion, cucumber, caper, flour tortilla, harrisa, frites.

V

LABNEH WRAP – 14

levantine yogurt cheese, sumac, za'atar honey, mixed greens, cucumber, onion, mint, flour tortilla, frites.

MAINS

MEAT

BOULETS LIÉGEOIS WITH KNÖPFLE – 21
beef, pork, and veal meatballs served in a creamy mushroom gravy made with greens tripel, egg noodles, bread.

CARBONNADE FLAMANDE – 24
traditional flemish beef stew made of hearty beef, ale, caramelized onion, bacon, mustard. served with crispy frites.

TAGLIATELLE BOLOGNESE – 22
tagliatelle, bolognese, basil micros, bread.

PAN-SEARED CHICKEN – 26 GF
6 oz halal house marinated chicken breast, brown butter pear sauce, stoemp, celery micros, market fresh veg.

MAINS

FISH

MOULES FRITES – 25
1 lb mussels, 4 oz bavik super wit, leek, cream, lemon, celery micros, frites, bread.

MOULES CHAMPIGNONS – 30
1 lb mussels, 4 oz bavik super wit, creamy oyster mushroom & leek gravy, celery micros, frites, bread.

MOULES BOLOGNESE – 32
mussels, bolognese, tagliatelle, basil micros, bread.

MOULES BOLOGNESE BURRATA – 38
mussels, bolognese, tagliatelle, burrata, basil micros, bread.

MOULES BEURRE NOISETTE – 26
mussels, brown butter, lemon, caper, pistachio, tagliatelle, shaved manchego, breadcrumb, celery micros.

POACHED SALMON – 30 GF
6 oz salmon poached in umami mushroom broth, stoemp, celery micros, market fresh veg.

DIGESTIFS

AUTUMNAL SHRUB – 8 NA

hand-crafted cranberry & pear fruit vinegar, cranberry puree, simple syrup, orange, club soda.

GINGER & HONEY TONIC – 8 NA

hand-crafted ginger & honey vinegar, club soda.

FENUGREEK SODA – 7 NA

fenugreek leaf, fennel seed & mint decoction syrup, lemon, club soda.

TAMARIND SODA – 7 NA

tamarind pulp, fig leaf & ginger root decoction syrup, lime, club soda.

Each selected digestif is designed by the chef using simple ingredients and classic relationships with herbs, roots, and spices to aid in post-meal digestion.

DESSERT

WAFFLE – 12 V

a traditional liège waffle stuffed with pearl sugar served with chocolate sauce, mint & Fox Meadows Creamery Ice Cream.

HALVA – 10 V, GF

a rich & fudgy tahini confection from the levant made with rose water & pistachio.

EXTRAS

HOUSE SPÉCIALE - 4 GF

beer cheese
mushroom gravy
whipped goat cheese
poutine gravy (contains gluten)

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

PURVEYOR – 1 V, GF

bbq
buffalo
dijon mustard
honey mustard
spicy brown mustard

BREAD – 3 GFA

warm bread slices
warm na'an

DRINKS

SOFT DRINKS - 3

coke
cherry coke
diet coke
sprite
barq's root beer
fanta orange
ginger ale
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