

## SNACKS

- Frites, garlic aioli, house-made ketchup, curry ketchup 9
- Citrus and thyme marinated warm olives 5
- Brandade croquettes, lemon aioli 8
- Cruditès, market vegetables & dill-chive yogurt 7

## OYSTERS

- Oysters on the half shell, traditional accoutrement
- Half dozen 15 or Dozen 28

## CHARCUTERIE BOARDS

- Medium 23 Large 39
- Country Pate • Porc Roulee • Liverwurst • Smoked Ham
- Saucisson Sec • Giardinere, Mustard & Fruit Compote

## SMALL

- Asparagus soup, lemon oil, fried bread 9
- Bibb lettuce salad, breakfast radish, chevre & champagne vinaigrette 9
- Marinated beets, honey-candied hazelnuts, point reyes blue & upland cress 11
- Salad Lyonnais, ham hock, frisee, egg, savoy cabbage, & mustard vinaigrette 12
- Asparagus salad, celery hearts & sauce gribiche 11
- Chicken liver mousse, apple cider gelée & pickled mustard seeds 12
- Genever cured artic char, fennel, radish, crème fraiche & seeded levain 15
- Roasted marrow bones, onion marmalade & horseradish toast 13
- Flatbread, squash blossoms, lemon, thyme, torpedo onion, & crescenza 16

## MUSSELS, ETC.

- Dry roasted mussels & clarified butter 15
- Pan roasted mussels, whitbier, shallots & green garlic 15
- Cod, mussels & clams, cream, white wine & grilled bread 19

## PLATES

- Roasted half-chicken, preserved lemon, young artichoke & dandelion 19
- Carbonade, Flemish beer stew 23
- Duck leg confit, French lentils, mirepoix & herb salad 19
- 7oz bar steak au poivre & frites 19
- Pan roasted trout, nicoise olive tapenade & lemon 23

## WOOD FIRE GRILL

- Currywurst, tomato chutney 13
- Boudin blanc, onion soubise & charred endive 12
- Boudin noir, soft potato & apple 13
- Andouille, grilled tomato & white bean ragout 12
- Hamburger & frites, caramelized onion, Chimay Trappiste cheese 15
- Grilled shoulder pork chop, trumpet mushrooms & cipollini 22
- 18oz New York for two, bernaise butter 45
- 10oz Bavette steak, sauce bordelaise 24
- Sausage board, naked with mustard & Belgian mashed 35

## VEGETABLES

- Spaetzle & braised cabbage 9
- Grilled broccoli rabe & anchovy butter 8
- Stoemp, mashed potatoes & melted leeks 6
- Endive & ham gratin 11
- Cauliflower, vadouan, golden raisins & almonds 9
- Wood fire carrots & pistou 7

# BEER

## LIGHT

Firestone Pivo, CA, 12 oz, 5.3%	6
Ninkasi Lux, OR, 12 oz, 5.2%	6
Affligem Blonde, BEL, 300 ml, 6.8%	8
Lefebvre Blanche de Bruxelles, BEL, 750 ml, 4.5%	20

## HOPPY

Stone Delicious, CA, 12 oz, 7.7%	6
21A Down to Earth, CA, 12 oz, 4.4%	6
Drakes 1500, CA, 12 oz, 5.5%	6
Ballast Point Sculpin, CA, 12 oz, 7.0%	8
D'Achouffe Houblon Chouffe, BEL, 330 ml, 9.0%	12
De La Senne Brusselseir, BEL, 330 ml, 8.0%	18
Kneedeep BelgoHoptologist, CA, 750 ml, 9.0%	22
Popperings Hommel, BEL, 750 ml, 7.5%	30

## MALTY

Anchor Brekles Brown, CA, 12 oz, 6.0%	6
Bosteels Kwak, BEL, 330 ml, 8.4%	14
Achel Bruin, BEL, 330 ml, 8.0%	16
Speakeasy Payback Porter, CA, 22 oz, 7.5%	14
Mightnight Sun Brewtality, AK, 22 oz, 9.7%	38

## FUNKY

Stillwater Debutante, MD, 12 oz, 6.4%	10
De Proef Reinaert Wild, BEL, 330 ml, 9.0%	14
Lost Abbey Saison Blanc, CA, 375 ml, 5.5%	18
Goller Rauchbier, GER, 500 ml, 5.2%	16
Boulevard Long Strange Tripel, MO, 750 ml, 9.2%	28
Anchorage Whiteout Wit, AK, 750 ml, 6.5%	32
Allagash Victor, ME, 750 ml, 9.0%	48
Allagash Victoria, ME, 750 ml, 9.0%	48

## FRUITY

Unibroue Ephemere Apple, CAN, 12 oz, 5.5%	10
St Louis Peche, BEL, 375 ml, 2.6%	12
Kasteel Rouge, BEL, 330 ml, 8.0%	14
Oud Beersel Framboise, BEL, 375 ml, 5.0%	28

## SOUR

Anderson Valley Gose, CA, 12 oz, 4.2%	6
Bokor Jacobins Rouge, BEL, 330 ml, 5.5%	16
Almanac Strawberry, CA, 375 ml, 7.5%	20
Jolly Pumpkin Oro De Calabaza, MI, 375 ml, 8.0%	22
Praire Funky Gold Amarillo, OK, 500 ml, 7.5%	30
Hanssens Oudbietje, BEL, 375 ml, 6.0%	30
Oud Beersel Geuze, BEL, 375 ml, 6.0%	34
Cascade Blueberry, OR, 750 ml, 7.3%	65

## CONTEMPORARY

North Coast Puck, CA, 12 oz, 4.0%	6
Boulevard Tank 7, MO, 12 oz, 8.5%	10
Ommegang Hennepin, NY, 12 oz, 7.7%	12
Logsdon Seizon Brettia, OR, 375 ml, 8.0%	18
Firestone Opal, CA, 22 oz, 7.5%	22
Green Flash Le Freak, CA, 22 oz, 9.2%	22
Sierra Nevada Ovilla Saison, CA, 375 ml, 7.5%	22
Perennial Saison de Lis, MO, 750 ml, 5.0%	34

## CLASSIC

D'Orval Orval, BEL, 330 ml, 6.2%	14
Chimay Cing Cents, BEL, 330 ml, 8.0%	14
Westmalle Dubbel, BEL, 330 ml, 7.0%	16
Rochefort Rochefort 10, BEL, 330 ml, 11.3%	18
Achel Blonde, BEL, 330 ml, 8.0%	18
La Trappe Tripel, BEL, 750 ml, 8.0%	34

## CELEBRATORY

Calicraft Buzzzekeley, CA, 750 ml, 7.0%	30
Allagash Century Saison, ME, 375 ml, 8.0%	45
Argus Cider Perennial (Oak Aged)TX, 750 ml, 6.8%	70
Malheur Biere de Champagne, BEL, 750 ml, 9.0%	75
Duvel Golden, BEL, 1.5L, 8.5%	130

## CIDERS

Two River Huckleberry, CA, 12 oz, 6.0%	6
Golden State Mighty Dry, CA, 16 oz, 6.9%	9
Crispin The Saint, MN, 22 oz, 6.9%	16
Finnriver Dry Hopped, WA, 500 ml, 6.5%	26
Virtue Sidra De Nava, MI, 750 ml, 5.2%	45

## DRAFT

### PILS

16 oz: Bavik 6  
(BEL) 5.0%

### WIT

12 oz: St Archer White: 6  
(CA) 5.0%

### SAISON

12 oz: Henhouse Saison: 6  
(CA) 5.5%

### GOLDEN/TRIPEL

10 oz: Duvel Single: 8  
(BEL) 6.8%

### IPA

14 oz: Sierra Nevada Hop Hunter: 6  
(CA) 6.2%

### BELGIAN IPA

14 oz: Stone CaliBelgique: 7  
(CA) 6.9%

### SOUR

8 oz: Rodenbach Grand Cru: 10 (BEL)  
6.0%

### DUBBEL/QUAD

10 oz: St. Bernardus ABT 12: 9 (BEL)  
10.0%

### BELGIAN STOUT

10 oz: Allagash Black: 8  
(CA) 7.5%

### SEASONAL/RARE/ALLOCATED

10 oz: Tripel Karmeliet: 10  
(BEL) 8.4%

### RESERVE BOTTLE POUR

8 oz: Inquire with your Server MP

## FRENCH CIDER

F&C Pacory Poire Domfrontai, Pear,  
Normandie France 15

Manoir du Montreuil Pays d'Auge, Apple,  
Normandie France 15

all **COCKTAILS** \$11

---

Gin Tonic

London Dry, house tonic, lime

Belga Royale

Rodenbach Grand Cru, sparkling wine, sloe gin

Rue du Moulin

armangac, campari, sweet vermouth

Beer Cocktail #2

aged rum, ginger, kumquat, allspice, saison

Herbert West

vodka, grapefruit, lime, elderflower, Cynar

Loophole Cocktail

Aperol, IPA, old tom gin, grapefruit, eggwhite

Widow's Peak

calvados, aged genever, yellow chartreuse, Benedictine

Devil's Advokaat

brandy, egg, lemon, glogg, nutmeg

Oude Cobbler

aged genever, lemon, sugar, sherry, berries

Antwerp Mule

genever, ginger, lime, soda, basil

all **KOPSTOOT** \$11

---

Duvel+ Oude Genever

Allagash Black + Lagavulin 16

Bavik + Jelinek Fernet

Rodenbach Gran Cru + Ocho Plata