

DINNER

Lets get started:

- Green garlic butter & bread. 5
- Burrata with daily accompaniments. 11
- Chopped raw steak, fixins, and Worcestershire chips. 14
- Big Easy BBQ shrimp. 12
- Crispy calamari, chili peppers, remoulade 11
- Oysters Casino 12

SALADS:

- Lettuces, apples, cider vinegar, oregano oil, goats' cheese toast. 12
- Arugula, almond puree, lemon & salt. 13
- Butter lettuce, avocado, green goddess dressing 14
- Deep greens, red chili, anchovy & lemon. 12
- Throb Salad: salmon, tomato, avocado, smoked almonds, soybeans, flax dressing 16.50

"The edge... the only ones who know where it is are the ones who have gone over."
 - Hunter S. Tompson

SOUP & SANDWICH:

- Market puree soup (vegan). Cup 5.50 Bowl 7
- Manhattan style steamed clams 14
- Mussels, hard cider, lardon, spiced fries. 14
- Belle Burger: 2 all beef patties, pickle sauce, deviled ham, tomato, chillies on a sesame seed bun 12
- Steak sandwich, caramel/coriander onion, raw cow cheese sauce. 19

PASTA

- Pork ragu, priest stranglers 19.50
- Veggie pasta 17
- Clams, badly cut pasta, shaved fennel & parsley 21
- Devil May Care lasagna 20

MEAT: + 2 SIDES

- Roasted chicken, marsala sauce 24
- Fried bone-in pork cutlet, lemon/herb salad 26
- Big Bucks Steak, grass-fed, dry-aged, bone-in NY Strip, herb puree or whiskey/peppercorn sauce 52
- Starving Artist Steak. herb puree or whiskey/peppercorn sauce 21
- Fish of the day 22

VEG & GRAIN: 7 ea - 3 FOR 20

- Marrow splashed french fries
- Orange carrots
- Cauliflower, caper pesto, cherry peppers
- Zucchini braised in tomato sauce
- Broccoli, lemon, & chilies
- Smoked mushrooms
- Baked farro, parm & pesto
- Eggplant caponata
- Charred kale, pickled chili peppers
- Jerk beets, lime yogurt
- Roasted & stewed peppers
- Mac & Mornay

DESSERT: 9 ea

- Spumoni sundae - Profiteroles - Chocolate mousse

WINES BY THE GLASS

Kapi glass / bottle - 9 / 36
Heretiques glass / bottle - 9 /
36
PJ glass - 19
Bellevue glass - 11

WINES BY THE BOTTLE

Abymes bottle - 40
Bordeaux bottle - 60
CdR bottle - 45

BEERS

Draught 7
Lagunita IPA
Shiner Bock
Six Point BEAST Mode (seasonal)

Bottles 6
Miller High Life
Cony Island Mermaid Pilsner
Samuel Smith Organic Chocolate
Stout

Can 5
Gensee (seasonal)

Hard Cider 6
Magners

Coffee 2
Tea 2
Espresso 3

Soda
Coke, diet coke, Sprite, Ginger
ale and Tonic 4

Juice
Orange, cranberry, grapefruit
and pineapple 4

Water 6
Reverse Osmosis Flat (L) Bottle
Reverse Osmosis Sparkling (L)
Bottle

Belle Reve COCKTAILS 13

The Grandpa

Dark rum, orgeat, lime, Coin-
treau, topped with Prosecco,
dashes of bitters

Disco Billy

Vodka, lemon, tea syrup, topped
with ginger ale

J. Kosma

Gin, Cointreau, lime, hibiscus
syrup

Babo

Tequila, Aperol, Cocchi Rossatta

do JaJa

Rye, sweet vermouth, Cointreau,
dashes of bitters

BRUNCH COCKTAILS

Sweets

Cocchi Rosatta, soda water, Pro-
secco

Mamita

Belle Reve's version of a bloody
mary made with mango nectar and
love...love you mom