

Belga Cafe

514 8th St SE 20003-2834 · +12025440100 · Updated: Jan 14, 2026

[View online menu](#)



IF YOU NEED SOME EXTRAS & LIKE TO SHARE 7

Chou Fleur Gratinee	\$14.50
Gratin of Cauliflower; Morney sauce, Swiss - Gruyere cheese	
Cod Brandade Bouchon	\$17.00
Salted Cod Brandade, chive sour cream dip, salmon caviar	
The Brussels Sprouts	\$14.00
Sweet & sour fried pork belly, fried kale, curry, chili	
Buttery Mashed Potato	\$13.00
Potato puree, farm butter, potato crisps	
The Belgian Frites	\$9.00
The world's original fries! Served with a trio of homemade mayonnaise	
Bread and Two Butters	\$7.00
Freshly baked French baguette, seaweed butter, lard and bacon bits butter	
Slow Roasted Heirloom Carrots	\$14.00
Poppy seeds, ginger, confit lemon, butter, labneh, curry	

NEW IDEAS FROM THE CHEF 6

Grootmoeders Tomaten Soep	\$16.00
Grandma's heirloom tomato soup, Belgian cheese waffle	
Tartaar Van St. Jakobsschelpen	\$20.00
Tartare of scallops, passion fruit gel, baby tomato, micro herbs, chili peppers, radish, tomato tuile	
Brusselse Salade Met Spek	\$17.00
Brussels sprouts salad, cream of Brussels sprout, bacon dressing, sour dough	
Risotto Van Wilde Paddenstoelen	\$24.00
Mushroom Arborio risotto, smoked crème fraiche, pickled mushrooms, winter truffles, mushrooms	
Snapper Met Wortel Gnocchi	\$38.00
Pan seared snapper, potato-carrot gnocchi, carrot cream, puffed grains, orange cardamom sauce	
Gekonfijte Eendenbout Met Savooi Kool	\$36.00
Duck leg confit, savoy cabbage, truffle butter, chanterelle mushrooms, white Porto duck sauce	

OUR CLASSIQUES APPS 4

The Best Steak Tartare in DC

The Belgian steak tartare, fried onions, cornichons, capers, quail egg

\$19.50

As Main Course: \$34.00

Endive & Betterave Salade

Salad of Belgian endives, red beets, orange, blue cheese cream, tahini dressing, coco nibs

\$16.50

Vier Kazen Kroketten

Croquettes of four cheeses, cheese waffle, cheese cream, puffed tomatoes, Parmesan snow

\$14.50

Kip & Krab Sigaars

Spicy cigars of chicken & crabmeat, dipping sauces

\$14.00

100% BELGIAN ⁵

NY Strip Met Groene Peppersaus

Pepper crusted NY strip steak 10oz, puffed tomato, green pepper sauce, our crazy frites

\$57.00

Varken Met Belgische Pickels

Roasted pork loin, braised pork belly, bacon jam, Belgian pickles, beans, Rodenbach beer mustard sauce

\$39.00

Stoverij Met Frietjes en Witloof

Belgian beef stew, Chimay beer, Belgian frites, mayonnaise, endive salad, grain mustard

\$33.00

Bart's Better Bistro Burger

Grilled burger, bacon, American cheese, tomato, pickles, crazy sauce, brioche bun, Belgian frites

\$23.00

Braadkip Met Champignon Saus

Herb stuffed roasted chicken, wild mushrooms, braised Belgian endives, mushroom cappuccino sauce

\$32.00

OUR GUEST'S FAVORITES ⁵

Not So Simple Pasta and Crab

Simple tagliatelle pasta appetizer, Maryland crab, Meyer lemon, garlic-chive butter, crisps

\$25.00

La Gaufre de Homard

Maine lobster waffle, velvety-lobster bisque, fennel, watermelon radish, petite salad, pink grapefruit

\$20.50

Escargots a la Bourguignonne 2.0

Escargots, red wine, garlic, green herb butter, bread chips, confit lemon

\$16.50

Wilde Champignon Wafel

Wild mushroom waffle, porcini, shiitake, beech mushroom, Pecorino cream, mushroom jus shooter

\$17.75

Brie de Meaux aux Truffle

Brie stuffed with truffle and mascarpone, frisée artichoke salad, truffle dressing, homemade brioche

\$21.00

FROM THE BIG POND ⁶

Mussels "Mariniere" the Classique

White wine, shallots, butter, garlic, parsley

\$28.00

Mussels From Brussels	\$35.00
Brussels mussels, ½ lobster, Cognac bisque sauce, tomato confit	
Bouillabaisse à L'ostendaise	\$36.00
Fish stew in lobster broth, celery, fennel, tomato, carrots, saffron rouille, baguette toast	
Gebakken Zalm Met Mais	\$34.00
Skin on salmon filet, cherry tomato, roasted sweet corn, saffron broth, english cucumber	
Gegrilde Branzino Met Farro Granen	\$37.00
Grilled Branzino, farro grains, acorn squash, curly kale, mussels, green herb butter sauce	
Dover Sole a la Meunière	\$57.00
Whole Dover Sole, Meunière butter sauce, petite salad, Belgian frites, lemon	

SEASONAL COCKTAILS 2

Chef's White Sangria	\$14.00
Chablis, passion fruit, crème de pêche, lychee and more	
Tropical Belgian Mule	\$14.00
Home made lemon Genever, Q tropical ginger beer	

BELGA'S COCKTAILS 6

I Wish I Was on the Beach	\$15.00
Pineapple infused rum, colada perfect sorbet, pineapple syrup, sparkling rosè	
Summer G&T	\$16.00
Basil-cucumber infused Mcclintock Gin, Fever-Tree light and cucumber tonics, key lime ice cube	
Hot Lips	\$16.00
Milagro tequila, Del Mague Vida mezcal, pineapple juice, jalapeño infused agave, valentina spice rim	
The Only French in the House '75'	\$17.00
Nolet's silver gin, lemon, simple syrup, sparkling wine, lemon twist	
Smoky Negroni	\$16.00
Mezcal, Campari, Boomsma beerenburger herbal, clear ice, orange zest	
Not so Classic G&T (Zero Proof)	\$14.00
Zero proof Ceder's Crisp gin infused with lemon and mint, big ice, Fever-Tree sparkling Sicilian lemonade	

DRAFT BEERS 5

Belga's Ale 6%	\$14.00
Belgian blonde taste impressions of malt and bread, lemon, and herbs	
Stella Artois 5.2%	\$8.50
Pilsner hazy golden yellow, grainy malts, crisp and pleasant	

La Chouffe 8%	\$12.00
Pale strong ale aromas of bananas, sweet fruit, malt and spice	
Vedett Extra White by Duvel 5%	\$12.00
Belgian white beer Sweet aroma with spice and a bit of coriander	
Delirium Tremens 8.5%	\$15.00
Strong pale ale clear blond, fruity bouquet, gooseberry, cloves, citrus	

WHITE WINE BY THE GLASS 7

Sancerre, Christian Lauerjat 2022	\$24.00
Notes of fresh fruits, green apples, white flower	
Sauvignon Blanc, Jacques Dumont 2022	\$14.00
Nice mix of citrus, gooseberries, and grapefruit aromas	
Chardonnay, Sequoia Grove, Napa Valley 2020	\$18.00
Flavors of tangerine, pear, wet stone, and lemon oil	
Chardonnay, Camille Le Labrie 2021	\$15.00
Fruity bouquet with notes of apple and lemon to a more floral palette	
Chef's Favorite, Scarpetta, Italy 2018	\$15.00
Ripe strawberry, citrus and candied lemon all folded in with a hint of cinnamon and spice	
White Blend, Cuvee French Kiss 2022	\$14.00
Light wine, notes of grapefruit, pear and apples, nice acidity	
Cotes du Rhone, E. Guigal 2020	\$14.00
Light body with aroma of green fruits, gooseberry, lime and honey	

RED WINE BY THE GLASS 7

Bourgogne, Domaine Nicolas Rossignol 2017	\$27.00
Medium to full body, fine and linear tannins and a long fresh finish	
Pinot Noir, Boedecker Cellars 2018	\$14.00
Notes of very ripe red fruit, mixed cherry and spices	
Tempranillo, Marques de Caceres Reserva 2017	\$15.00
Refined and complex aroma with a touch of cherry, vanilla and soft toasted notes	
Bordeaux, Chateau la Graviere 2020	\$15.00
Notes of cherries, plums, and raspberries, earthy	
Primitivo, Montecore, Puglia 2020	\$14.00
Full bodied, fruity, pleasant boquette with earthy tones	
Cabernet Sauvignon, J.Lohr, 'Hilltop' 2020	\$18.00
Elegant palate with silky, integrated tannis that lead to a long structured finish	

Natural Grenache, Mas Amiel, Pays d'Oc, 2020**\$16.00**

Medium body, nice acidity, fresh, crisp aromas of cherry, cassis and pepper

CHAMPAGNE & SPARKLING WINE 3**Charles Le Bel, Brut, Reims NV****\$28.00**

Champagne inspiration 1818 Brut by Billecart-Salmon

Saumur Brut Vintage, Bouvet, Saphir 2019**\$16.00**

Complex aromas of peaches and toasted brioche

Cremant Rose, Dom Albert Bichot**\$16.00**

Light, bouquet of raspberries, red currants and white blossom

OLE OLE ROSE 3**Sancerre, Karine Lauerjat, Loire Valley 2022****\$22.00**

Medium-bodied, fruity, bright, strawberries, & raspberries, long finish

Chef's Favorite Rose From Provence**\$16.00**

Citrus and floral notes retain their freshness and brightness

Cotes du Rhone, La Nerthe 2020**\$14.00**

The palate is fresh and full of flavor with savory spice notes on the finish

NEW COCKTAILS 2**Belga's Mulled Wine****\$15.00**

hot red wine, armagnac, spices, orange, herbs

Home Sweet Home (Hot)**\$16.00**

Jameson Orange, ginger liquor, hot apple cider

DESSERTS 6**Marquise aux Chocolat Ruby Rouge****\$15.00**

Ruby red buttered chocolate mousse popsicle, tuile, raspberry, mint, Madeleine, choco snow

Blauwe Bosbessen Marsepein Cake**\$15.50**

Warm almond cake, blueberry, cacao crumble, Genever buttermilk sorbet, Anglaise, butterfly

Speculoos Kwark Taart**\$14.00**

Lemon honey cheesecake, Virginia peaches, Speculoos crumbles, basil, Stella cidre gelee, flowers

Brusselse Wafel Met Aardbeien**\$16.00**

Brussels waffle, strawberry, raspberry, roses, sorbet, crisps, vanilla whipped cream

Pavlova Met Witte Chocolade en Meloen**\$14.50**

White chocolate yoghurt crémeux Pavlova, compressed melons, red wine and fig's, lemon thyme

Assortment of Belga Made Sorbets and Ice Creams**\$5.00**

Ask your server for the flavors of the day

AFTER DINNER DRINKS 5**Perfect Espresso Martini****\$17.00**

Ketel one vodka, Julius Meinl espresso, Kahlua, trio of beans

Belgian Coffee**\$14.00**

Jenever young, crystal sugar, drip coffee, unsweetened cream float

Irish Coffee**\$14.00**

Slane Irish Whiskey, drip coffee, raw sugar, unsweetened cream float

Belgian Hot Chocolate & Irish Cream**\$14.00**

Made with real Belgian dark chocolate, marshmallows

Champagne, Charles le Bel**\$28.00**

Light patisserie, spiced mandarin, and green apple

CALVADOS 2**Chateau du Breuil VSOP****\$22.00****Chateau du Breuil 12 Years****\$31.00****COGNAC** 6**Hennessy VSOP****\$27.00****Hennessy XO****AVAILABLE OPTIONS**

1oz: \$20.00

2oz: \$40.00

Martel 'Blue Swift'**\$19.00****Tesseron 'XO Ovation'****AVAILABLE OPTIONS**

1oz: \$14.00

2oz: \$27.00

Pierre Ferrand 'Réserve' - 20 Years**\$28.00****Pierre Ferrand 'Cigare' - 25 Years****AVAILABLE OPTIONS**

1oz: \$16.00

2oz: \$32.00

ARMAGNAC 8**Domaine Des Cassagnoles, XO****\$16.00****Bas-Armagnac, Dartigalongue, XO****\$20.00**

Darroze - 'Les Grands Assemblage' 8 Years	\$25.00
Darroze - 'Domaine de Paguy' - 2005	\$33.00
Darroze - 'Domaine de Monturon' - 1990	AVAILABLE OPTIONS
	1oz: \$18.00
	2oz: \$35.00
Darroze - 'Château de Lamarquette' - 1985	AVAILABLE OPTIONS
	1oz: \$20.00
	2oz: \$40.00
Darroze - 'Château de Gaube' - 1970	AVAILABLE OPTIONS
	1oz: \$38.00
	2oz: \$75.00
Darroze - 'Domaine au Durre - 1995	AVAILABLE OPTIONS
	1oz: \$19.00
	2oz: \$39.00

RUM 3

Zacapa Centenario 23 Years	\$17.00
Zacapa Centenario Negra Solera	\$29.00
Zacapa Centenario XO	\$39.00

SWEET & FORTIFIED WINE 17

Cadillac la Croix de la Martingue 2016 (Chilled)	\$12.00
Churchill's White Port (Chilled)	\$13.00
Churchill's 20-Years Tawny Porto	\$29.00
Dona Matilde Finest Reserve Porto	\$14.00
Croft Reserve Ruby Porto	\$12.00
Croft Reserve Tawny Port	\$14.00
Taylor-Fratgate LBV Port 2017	\$14.00
Taylor-Fladgate 10-Years Tawny	\$16.00
Taylor-Fladgate 20-Years Tawny	\$26.00
Taylor-Fladgate 30-Years Tawny	\$59.00
Taylor-Fladgate 40-Years Tawny	\$69.00
Madeira Miles, Tinta Negra, 2008 (Medium Dry)	\$25.00

Bodegas Fino Tradicion Jerez	\$20.00
Bodegas Tradicion VOS 20 Years, Jerez, Cream	\$25.00
Emilio Lustau Dry Oloroso, Don Nuno (Dry)	\$10.50
Emilio Lustau Fino, Jarana (White, Very Dry)	\$10.50
Emilio Lustau Deluxe Cream, Capataz Andres	\$14.00

GRAPPA ³

Jacopo Poli Po di Poli Elegante	\$17.00
Jacopo Poli Barili de Torcolato	\$25.00
Jacopo Poli Po di Poli Vespaiolo	\$28.00

EAU-DE-VIE ⁴

G.E. Massenez Wild Raspberry	\$17.00
G.E. Massenez Williams Pear	\$17.00
G.E. Massenez Mirabelle, Plum	\$17.00
G.E. Massenez Kirsch Vieux	\$17.00

DRAFT BEER ⁵

Belga's Ale 6%	\$14.00
Belgian blonde taste impressions of malt and bread, lemon, and herbs	
Stella Pilsner 5.2%	\$8.50
Pilsner hazy golden yellow, grainy malts, crisp and pleasant	
La Chouffe 8%	\$12.00
Pale strong ale aromas of bananas, sweet fruit, malt and spice	
Vedett Extra White by Duvel 5%	\$12.00
Belgian white beer Sweet aroma with spice and a bit of coriander	
Delirium Tremens 8.5%	\$15.00
Strong pale ale clear blond, fruity bouquet, gooseberry, cloves, citrus	

THE BEER SPECIALS ¹²

Duvel 6,66% Brouwerij Duvel Moortgat 6%	\$13.00
Aroma of tangerine, banana, some distant clove	
Liefmans Goudenband Brouwerij Liefmans 8%	\$14.50
Aromas of tart pie cherries, hay, grass, wheat, ripe yeast	

Kwak Pauwel Brouwerij Bosteel, Bruggenhout 8.1%	\$17.00
Deep amber, earthy, licorice, malt, nougat chewiness	
Scaldis Pêche Mel Brouwerij Dubuisson Frères Sprl 8.5%	\$14.50
Nice aromas of peach, backed up by a very nice malty and wheaty backbone	
Kerel Saison Brouwerij Vbdck 5.5%	\$14.50
Aromas of sweet malt, yeast, coriander, banana, bread and slight pepper	
Bourgogne des Flandres Brouwerij Timmermans 5%	\$15.00
Brown ale, sweet and soft notes of fruit and hints of roasted caramel	
Timmermans Lambicus Blanche Brouwerij Timmermans 4.5%	\$24.00
Notes of coriander, dried orange peels, spicy notes	
St. Feuillien Grand Cru Brasserie St. Feuillien 9.5%	\$16.50
Strong ale, notes of peach, honey, banana, ripe peaches and herbal hops	
Gouden Carolus Tripel Brouwerij Het Anker 9%	\$15.00
Sweet caramel, wheat, grass, oranges, vanilla, sugar cookies	
Val-Dieu Triple Brasserie de L'Abbaye du Val-Dieu 9%	\$16.00
Candied oranges, white pepper and warm spice. Creamy, smooth feel	
Oude Geuze Boon Apogee Brouwerij Boon 7%	\$45.00
Tart grapefruit, apple, apricot, some light Chardonnay fruitiness in the flavor profile	
Stella Artois Unfiltered Stella Artois 5%	\$8.50
Rich orange, malt, spices, vanilla, wheat	

PILSNER 3

Stella Artois Stella Artois Brewery, Leuven 5.2%	\$8.50
Rich and malty mid-palate, creamy aromas and a clean bitterness with a hint of citrus	
Bavik Super Pils de Brabandere 5.2%	\$8.00
Hazy golden yellow, grainy malts, subtle hops, crisp and pleasant	
Pax Brouwerij Cornelissen 5%	\$10.00
Light caramelized notes and touch of hops	

WHITE BEERS 5

Hoegaarden Brouwerij Hoegaarden 4.9%	\$9.00
Pale, whitish-yellow, green-apple tartness, coriander, orange zest, slight honey sweetness	
Bavik Super Wit de Brabandere 5%	\$8.00
Aromas of ground coriander, dried flowers and fresh citrus peel	
Ommegang Witte Ommegang Brewery, Cooperstown, NY 5.1%	\$8.50
Pale gold, soft, dry, fluffy white head, muted spices, bitter orange, wheaty tang	

Limburgse Witte True Original | Brouwerij Cornelissen 5% **\$10.00**

Aromas of citrus zest, banana, clove spice, and white grain

Blanche de Chambly | Unibroue Brewery, Canada, 5% **\$11.00**

Notes of wheat, orange and spices, good sugar/acidity balance, honey finish

GLUTEN FREE 4

Green's 'Dry Hopped' Lager | De Proef Brouwerij, Lochristi 4.1% **\$18.00**

Pale golden in color, mix of citrus-floral aroma sensations, light malt taste with herbal, hoppy finish

Green's Dubbel Ale | De Proef Brouwerij, Lochristi 7.0% **\$18.00**

Maroon, in classic dubbel fashion, hint of dark sugar & toffee flavors, traditional Belgian yeast bouquet

Green's IPA | De Proef Brouwerij, Lochristi 6.0% **\$18.00**

Amber color, full bodied, herbal & piney notes, hints of caramel

Stella Artois Cidre | Stella Artois Brewery 5.2% **\$9.00**

Golden color, crisp apple. Aroma is yeasty and fruity, unlike any other beer

RED AND BROWN ALES 10

Rodenbach Classic | Brouwerij Rodenbach N.V. 5.2% **\$14.50**

Appearance is hazy light brown, similar to an unfiltered apple cider

Rodenbach Alexander | Brouwerij Rodenbach N.V. 5.6% **\$14.00**

This extraordinary, limited-edition beer with its unique, balanced palate, & complex finish

Rodenbach Grand Cru | Brouwerij Rodenbach N.V. 6% **\$15.00**

Aromas of dried cherry, a touch of raisin, touch of red wine vinegar, & hint of vanilla

Rodenbach 200th Anniversary | Brouwerij Rodenbach N.V. 6% **\$75.00**

Red Triple, slightly sour, the malty, fruity, and wood-aged characters in the glass

Duchesse de Bourgogne | Brouwerij Verhaege, Vichte 6.2% **\$16.50**

Red-brown, sweet, fresh, smooth, rich, florid, passionfruit and chocolate, long, dry, acidic finish

Petrus Aged Pale Ale | Brouwerij de Brabandere, Bavikhove 7.3% **\$13.50**

Old gold, oak, sherry and pears, sour and tart, low carbonation

Petrus Cherry Chocolate Nitro Quad | Brouwerij de Brabandere 8.5% **\$15.25**

Premium cherry and chocolate flavor are added forming a rich, complex taste

Corsendonk Pater Beer | Brouwerij Corsendonk 7.5% **\$13.25**

Deep mahogany, candied sugar, plums, sweets, dark fruits

Stupid Silly Sour | Brasserie de Silly S.A. 5.5% **\$13.50**

Aromas of extreme green apple sour notes and subtle hints of brown sugar and biscuit malt

Cherry Chouffe | Brasserie d'Achouffe 8% **\$12.00**

Sweet cherries, aromas of figs and woody hops

GOLDEN ALES 3

Duvel | Duvel Moortgat Corporation, Puurs 8.5% **\$13.00**

Light, golden color, solid white head, floral, spicy, yeasty, light body, full flavor

Duvel Triple Hop | Duvel Moortgat Corporation, Puurs 9.5% **\$13.00**

Aromas of tropical fruits, candied sugar, Belgian yeasts

La Chouffe | Brasserie d'Achouffe 8% **\$12.50**

Aromas of bananas, sweet fruit, malt and spice

SAISON 3

Saison Dupont | Brasserie Dupont, Tourpes-Leuze 6.5% **\$14.50**

Copper-blond, Benchmark for the style, complex, perfectly balanced, sharp, firm, refreshing, strong hop character, restrained fruitiness, hint of citrus, slightly bitter finish

Saison Dupont | Brasserie Dupont, Tourpes-Leuze 6.5% **\$31.00**

Copper-blond, Benchmark for the style, complex, perfectly balanced, sharp, firm, refreshing, strong hop character, restrained fruitiness, hint of citrus, slightly bitter finish

Hennepin | Ommegang Brewery, Cooperstown, NY 7.7% **\$10.00**

Pale flax, Belgian-style saison farmhouse ale, bright, lively, warming mix of spicy gingersnap & citrusy hops, notes of tropical fruit

SCOTCH ALES 2

Scotch de Silly | Brasserie de Silly, Silly 8.0% **\$12.50**

Reddish-brown scotch ale with a smooth, really velvety taste and a hoppy bitterness. It is brewed with pure malt, English hops and some sugars

MC Chouffe | Brasserie d'Achouffe, Achouffe 8.0% **\$12.50**

Deep, dark brown with a tan head. Bready yeast and dark malts with delicious flavours of aniseed, liquorice and toffee

BELGIAN ALE 4

Delirium Tremens | Huyghe Brewery, Melle/Ghent 8.5% **\$17.00**

Clear blond, dense head, fruity bouquet, gooseberry, cloves, citrus, spicy pepper to finish

Delirium Nocturnum | Huyghe Brewery, Melle/Ghent 8.5% **\$17.50**

Deep brown, dark, sweet, boozy, velvety soft, dried fruit, long, bitter finish

Brugse Zot | Brouwerij de Halve Maan, Brugge 6% **\$15.00**

Deep, hazy golden colour, aromas of cloves, banana, yeast, and pear

Cuvee de Trolls | Brasserie Dubuisson Frères Sprl 7% **\$12.50**

Belgan pale ale. yeasty and bready notes, with hints of citrus and spice

BIERES BRUT 1

Scaldis Prestige de Charmes | Brasserie Dubuisson Frères, Leuze-Pipaix 13.0% **\$79.00**

Oak-barrel aged for 6 months in Mersault white wine barrels from Burgundy. It has an aromatic explosion of yellow fruit, with flowery and citrusy touches, as well as wine-like impressions contributed by the Chardonnay grape

EXCEPTIONAL TRIPLES & QUADRUPLES 7

Tripel Karmeliet | Bosteel Brewery, Bruggenhout 8.4% **\$17.00**

Golden-bronze, complex, robust, 3 grain ale, elegant, generous spicing, bananas, vanilla pudding, light and crisp, quinine dryness, citrus

Piraat Ale | Van Steenberge Brewery, Ertvelde 10.5% **\$15.25**

Light golden-bronze, wickedly rich, complex, strong, hops and malt, bread dough, spicy, light sweetness of tropical fruit

Straffe Hendrik Tripel | Brouwerij de Halve Maan, Brugge 9.0% **\$14.75**

Amber, authentic Brugean triple ale, rich, creamy, deep malt character, rum and pears

Straffe Hendrik Tripel | Brouwerij de Halve Maan, Brugge 9.0% **\$32.00**

Amber, authentic Brugean triple ale, rich, creamy, deep malt character, rum and pears, brewed according to the original historical recipe

Straffe Hendrik Quadrupel | Brouwerij De Halve Maan, Brugge 11.0% **\$15.25**

Dark chestnut, classic Belgian quad. Spiced herbal flavors, coffee, anise. Slightly dry finish

Gulden Draak | Brouwerij Van Steenberge N.V. 10.5% **\$15.50**

Dark brown red, smoked malt, caramel, nuts, spices, bittersweet

Scaldis Triple | Brasserie Dubuisson Freres Sprl 10.5% **\$13.00**

Sweet malt along with banana, spice, clove, some peppery note, and lingering citrus

THE AMERICANS 6

Three Philosophers | Brewery Ommegang, NY 9.8% **\$12.50**

Dark ruby, Belgian quadruple ale with Lindemans Kriek, malt, vanilla, brandied raisins, chocolate, sour notes

Ommegang Abbey Ale | Brewery Ommegang, NY 8.5% **\$10.00**

Dark ruby, Belgian style double, plumcinnamon aromas

Elliot Ness Amber Lager | Great Lakes Brewing Company, OH 5.8% **\$8.00**

Medium hops with a bit of spiciness

Tank 7 | Bouevard Brewing Company 8.5% **\$10.00**

Saison, sweet malt, funk, yeast, citrusy, pepper, grass, apricot and banana

Sofie | Goose Island Brewery, Chicago, IL 8.8% **\$10.75**

A smooth creamy aroma, fruity, citrusy

Matilda | Goose Island Brewery, Chicago, IL 8.8% **\$10.00**

Golden sunrise color, fruity biscuity malt flavor

SPECIALS & PALE ALES 6

Houblon Chouffe Triple IPA Brasserie d'Achouffe, Achouffe 10%	\$13.50
Dark gold color, orange, strong, refreshing, fruit and sour	
Scaldis Ambree Brasserie Dubuisson, Leuze-Pipaix 12.0%	\$13.00
Belgian strong pale ale. Known as Bush Ambrée in Belgium	
Neon Rainbows IPA Brewery Ommegang, NY 6.5%	\$12.00
Juicy Hazy IPA, splash of juicy hops, a bright, hazy celebration of a nice weather	
Dragon's Milk Reserve New Holland Brewing Company, Michigan 12.3%	\$14.00
Stout, American Imperial, aromas of chocolate, roast, and bourbon	
Bitburger Premium Pils Bitburger Brauerei, Germany 0.5%	\$13.00
Non-Alcoholic. Clear yellow golden appearance, medium head	
Stella Artois Liberte Stella Artois Brewery 0.5%	\$12.00
Non-Alcoholic. Bright, crystal clear golden beer with a moderate cap of velvety white foam	
BELGIAN TRAPPIST BEERS 11	
Rochefort 6 Abbey of Nôtre-Dame de Saint-Remy, Rochefort 7.0%	\$17.00
Autumn leaves, soft, earthy, herbs (Darjeeling), deep fruitiness	
Rochefort 8 Abbey of Nôtre-Dame de Saint-Remy, Rochefort 9.0%	\$17.00
Tawny, assertive, figs & spices, cakey dryness	
Rochefort 10 Abbey of Nôtre-Dame de Saint-Remy, Rochefort 11.0%	\$18.00
Deep red-brown, viscous, fruits & roots, pear, banana, bitter chocolate	
Rochefort Extra Triple Abbey of Nôtre-Dame de Saint-Remy 11.0%	\$17.00
Notes of banana and close, stone fruits, raisinss, and sweet spices	
Chimay Red Abbaye de Scourmont, Forges Les Chimay 7.0%	\$16.50
Amber, hoppy, figs & spices, sour and dry	
Chimay Cinq Cents White Abbaye de Scourmont, Forges Les Chimay 8.0%	\$17.00
Pale amber, hoppy, fruity Muscat, dry grapes, dry & strong	
Chimay Blue Abbaye de Scourmont, Forges Les Chimay 8.0%	\$17.50
Dark brown, powerful, complex, pepper & sandalwood, caramel	
Westmalle Dubbel Brouwerij der Trappisten Van Westmalle, Westmalle 7.0%	\$17.00
Reddish-dark brown, soft, rich, complex, herby, fruity, malty & coffee-ish, anise, passionfruit	
Westmalle Tripel Brouwerij der Trappisten Van Westmalle, Westmalle 9.0%	\$17.00
Reddish-dark brown, soft, rich, complex, herby, fruity, malty & coffee-ish, anise, passionfruit	
Westmalle Extra Brouwerij der Trappisten Van Westmalle, Westmalle 9.0%	\$16.50
Good malt aroma with a simple but fresh character	
Orval Brasserie d'Orval, Villers d'Orval 6.2%	\$16.50
Light amber, slightly cloudy, dry-hopped, earthy, leathery, horse-blanket & spice	

ABBEY BEERS 5

Herkenrode Vesper Tripel Brouwerij Cornelissen 9%	\$11.50
Pleasant bitterness, slightly sweet touch of malt and robust finish thanks to the high alcohol volume	
Leffe Blonde Abbaye de Leffe, Dinant 6.6%	\$10.00
Sunny color, aromatic malt, fragrant, faint clove, orange fruitiness, banana, cedar, yeasty finish	
Maredsous Triple Duvel Moortgat Brewery, Puurs 10.0%	\$12.50
Deep blond, soft, creamy, malt & fruit, sweet-sour, bitter	
St. Bernardus Abt 12 St. Bernardus Brewery, Watou 10.5%	\$16.50
Ebony and dark ivory, big, assertive, high fermentation, historical water, soft, genuine aroma, warming coconut brandy, full-bodied taste	
St. Bernardus Tripel St. Bernardus Brewery, Watou 8.0%	\$16.00
Iridescent orange, rosewater aroma, vanilla, cookies, sesame, historical water	

THE LAMBIC FAMILY 7

Lindemanns Pêche Brouwerij Lindemans, Vlazenbeek 4.0%	\$14.00
Translucent maple, smooth & silky, fruity complexity, lively carbonation, big peach flavor	
Lindemanns Framboise Brouwerij Lindemans, Vlazenbeek 4%	\$14.00
Dark red-brown body, pinkish fat head of foam - Raspberry flavored, super juicy, moderately sweet, no bitterness	
Lindemanns Kriek Brouwerij Lindemans, Vlazenbeek 4.0%	\$17.00
Deep red with a pink hiead, aroma flavors of cherry soda, sourness, herbalness, light	
Oude Geuze Vielle Oud Beersel Oud Beersel Brewery, Beersel 6.0%	\$24.00
Yellow gold, rich, refreshing, complex, intriguing, hoppy, aromas of wild yeasts	
Oude Kriek Vielle Oud Beersel Oud Beersel Brewery, Beersel 6.5%	\$25.00
Dark scarlet, rich, fresh, fruity, intriguing, overwhelming fruitiness of cherry with a touch of almond, dry palate	
Oude Kriek, de Troch 2014 Wambeek, Belgium, Pajottenland, 5.5%	\$25.00
Bordeaux color, aromas is ripe cheery, wood, vinegar, green apples	
Oude Gueuze Tilquin à L'Ancienne Gueuzerie Tilquin 6.4%	\$69.00
It is unfiltered and unpasteurized, and refermented in the bottle for at least 6 months	

THE BIG BOTTLES 11

Saison Dupont Brasserie Dupont, Tourpes-Leuze 6.5%	\$31.00
Copper-blond, Benchmark for the style, complex, perfectly balanced, sharp, firm, refreshing	
Duvel Duvel Moortgat Corporation, Puurs 8.5%	\$30.00
Light golden color, solid white head, floral, spicy, yeasty, light body, full flavor	
Straffe Hendrik Tripel Brouwerij de Halve Maan, Brugge 10.5%	\$29.00
Amber, authentic Brugean triple ale, rich, creamy, deep malt character, rum and pears	

La Chouffe Brasserie d'Achouffe, Achouffe 8.0%	\$27.50
Golden color, peachy, strong, refreshing, fruity-sweet, citrus, spice	
Burgundy Barrel Aged Scotch Silly Brasserie de Silly S.A. 9.5%	\$30.00
Brown with amber color, caramel, milk chocolate, berry hints	
Straffe Xmas Blend Huisbrouwerij de Halve Maan 9%	\$45.00
The nose is sweet with caramel plums and dried cherries	
St. Bernardus Tripel Brouwerij St. Bernardus NV 8%	\$33.00
Citrusy, yeasty, malty pale ale	
Gulden Draak Van Steenberge Brewery, Ertvelde 10.5%	\$38.00
Dark brown, triple ale, rich, boozy, glowing taste, thick, plums, cherries, barley, sweet coffee	
Corsendonk Pater Beer Brouwerij Corsendonk 7.5%	\$25.00
Deep mahogany, candied sugar, plums, sweets, dark fruits	
Gouden Carolus Cuvée Van de Keizer Imperial Dark Brouwerij Het Anker 11%	\$38.00
Sweet caramel aroma, lots of dark skinned fruit a touch of alcohol	
Gouden Carolus Cuvée Van de Keizer Blond Brouwerij Het Anker 10%	\$38.00
Honeyed malt, herbal mint, clove, white pepper, pear, and a hint of floral orange	

WHITE WINES BY THE GLASS ⁸

Sancerre, Renaissance, 'La Magie des Caillottes' 2020	\$24.00
Notes of fresh fruits, green apples, white flower	
Sauvignon Blanc, Jacques Dumont, Val de Loire 2022	\$14.00
Nice mix of citrus, gooseberries, and grapefruit aromas	
Chardonnay, Sequoia Grove, Napa Valley 2020	\$18.00
Flavors of tangerine and pear, wet stone, lemon oil and a long refreshing finish	
Chardonnay, Camille le Labrie, France 2021	\$15.00
Fruity bouquet with notes of apple and lemon to a more floral palette	
Chef's Favorite, Friulano, Scarpetta, Friuli Colli Orientali, Italy 2018	\$15.00
Ripe strawberry, citrus and candied lemon all folded in with a hint of cinnamon and spice	
Cotes du Rhone Blanc, E. Guigal, France 2020	\$14.00
Light body with aroma of green fruits, gooseberry, lime and honey	
White Blend, Cuvee French Kiss, Entre-Deux-Mers 2022	\$14.00
Light wine, notes of grapefruit, pear and apples, nice acidity	
Sweet Wine, Muscat de Beaumes de Venise, Tresor du Clocher 2018	\$14.00
Aromas of tangerines, exotic fruits and apricots	

SPARKLING WINES & CHAMPAGNE ³

Charles le Bel: Champagne Inspiration 1818 Brut by Billecart-Salmon, Brut, Reims, France NV	\$28.00
Light patisserie, spiced mandarin, and green apple	
Saumur Brut Vintage, Bouvet, Saphir 2019	\$16.00
Complex aromas of peaches and toasted brioche	
Cremant Rose, Domaine Albert Bichot NV France	\$16.00
Light, bouquet of raspberries, red currants and white blossom	

RED WINES BY THE GLASS 7

Bourgogne, Domaine Nicolas Rossignol, Pinot Noir 2017	\$27.00
Medium to full body, fine and linear tannins and a long fresh finish	
Pinot Noir, Boedecker Cellars, Willamette Valley 2018	\$14.00
Notes of very ripe red fruit, mixed cherry and spices	
Tempranillo, Marques de Caceres Reserva, Rioja 2017	\$15.00
Refined and complex aroma with a touch of cherry, vanilla and soft toasted notes	
Natural Grenache, Mas Amiel, Pays d'Oc, France 2020	\$16.00
Medium body, nice acidity, fresh, crisp aromas of cherry, cassis and pepper	
Bordeaux, Chateau la Graviere 2020	\$15.00
Notes of cherries, plums, and raspberries, earthy	
Primitivo, Montecore, Puglia 2020	\$14.00
Full bodied, fruity, pleasant boquette with earthy tones	
Cabernet Sauvignon, J.lohr, 'Hilltop' Paso Robes 2020	\$18.00
Elegant palate with silky, integrated tannis that lead to a long structured finish	

ROSÉ WINES BY THE GLASS 3

Sancerre, Karine Lauerjat, Loire Valley, France 2022	\$22.00
Medium-bodied, fruity, bright, fresh strawberries, raspberries, long finish	
Chef's Favorite Rose from Provence	\$16.00
Citrus and floral notes retain their freshness and brightness	
Otes du Rhone, La Nerthe, France 2022	\$14.00
The palate is fresh and full of flavor with savory spice notes on the finish	

SWEET & FORTIFIED WINES 16

Churchill's White Port (Chilled)	\$13.00
Churchill's 20-Years Tawny Porto	\$29.00
Dona Matilde Finest Reserve Porto	\$14.00

Croft Fine Ruby Porto	\$12.00
Croft Fine Tawny Porto	\$14.00
Taylor-Fladgate 10-Years Tawny	\$16.00
Taylor-Fladgate 20-Years Tawny	\$26.00
Taylor-Fladgate 30-Years Tawny	\$59.00
Taylor-Fladgate 40-Years Tawny	\$69.00
Madeira Miles, Tinta Negra 2008 (Medium Dry)	\$25.00
Bodegas Fino Tradicion Jerez	\$20.00
Bodegas Tradicion 20 Years Jerez, Cream, Spain	\$25.00
Emilio Lustau Dry Oloroso, Don Nuño (Dry)	\$10.50
Emilio Lustau Fino, Jarana (White, Very Dry)	\$10.00
Emilio Lustau Deluxe Cream, Capataz Andres	\$14.00
Noval 20-Years Tawny	\$27.00

CHAMPAGNE & WHITE WINE 14

Champagne, Veuve Clicquot, Rosé, Reims, Vintage 2004	\$125.00
Chardonnay, Pike Road, Wilamette Valley 2020	\$56.00
Chardonnay, Calera, Central Coast 2021	\$59.00
Sauvignon Blanc, Scarpetta, Italy 2018	\$64.00
Chardonnay, Daou, 'Reserve' 2018	\$80.00
Chardonnay, Francoise Carillon 1611, Bourgogne Alegote 2020	\$98.00
Chardonnay, Joseph Phelps, 'Freestone Vineyards' Napa Valley 2013	\$110.00
Gewurztraminer, Domaine Jean Luc Mader, Alsace 2015	\$60.00
Riesling, Domaine Jean Luc Mader, 'Roasaker' Alsace 2014	\$78.00
Chardonnay, Domaine Jm Guillon 2017	\$80.00
Chardonnay, Domaine Albert Bichot, VV 2018	\$85.00
Pedro Ximénez, Odysseus, Viñedos de Ithaca, Priorat 2011	\$69.00
White Blend, Conceito, Douro, Rita Ferrera 2009	\$92.00
Sauternes, Gran Vin de Bordeaux, Chateau les Justices 2016 (Sweet)	\$89.00

RED WINE 6

Bourgogne, Nicolas Rossignol, Pinot Noir 2017	\$87.00
Pinot Noir, Cambria, Julia's Vineyard, Santa Maria Valley 2021	\$59.00
Pinot Noir, La Follette, Hawk's Roost Vineyard, Russian River 2017	\$75.00
Merlot, Matanzas Creek Winery, Alexander Valley 2019	\$89.00
Cabernet Sauvignon, Stark Conde 2016	\$109.00
Carmenere, Purple Angel, by Montes, Colchagua Valley, Chile 2015	\$124.00

WHITE WINE 6

Macon-Fuisse, Vincent Girardin, Les Vieilles Vignes 2020	\$95.00
Rully Blanc, Domaine de L'Ecette, Les Gaudoirs 2020	\$105.00
Meursault, Domaine Louis Jadot 2015	\$165.00
Graves Blanc, Chateau Respide-Medeville 2018	\$89.00
Chateauf-neuf-du-Pape, Famille Perrin, Les Sinards 2021	\$118.00
Sancerre Blanc, Alphonse Mellot, 'Le Romains' 2020	\$200.00

PASO ROBLES 9

Cabernet Sauvignon, Markham 2019	\$105.00
Tablas Creek Vineyard, Picardan 2021	\$85.00
Tablas Creek Vineyard, En Gobelet 2020	\$90.00
Tablas Creek Vineyard, Esprit Blanc 2021	\$105.00
Tablas Creek Vineyard, Syrah 2020	\$120.00
L'Aventure, Estate Cuvee White 2021	\$184.00
L'Aventure, Cabernet Sauvignon 2019	\$210.00
L'Aventure, Estate Cuvee Red 2021	\$220.00
L'Aventure, Côte à Côte 2019	\$185.00

GROWER CHAMPAGNE 5

Vrain-Auge, Tradition Brut NV	\$110.00
L. Aubry Fils, 1er Cru, Brut, À Jouy-Les-Reims NV	\$123.00

Mousse Fils, Blanc de Noir, Perpetuelle l'Or d'Eugene NV	\$135.00
J. Lassalle, 'Cuvée Preference', 1er Cru, Chigny-Les-Roses NV	\$137.00
Pierre Gimonnet et Fils, Blanc de Blanc, 1er Cru, À Jouy-Les-Reims NV	\$149.00

N.V. CHAMPAGNE 20

Colin, Cuvée Alliance Tradition, Brut, VertusKrug, Grand Cuvée, Reims NV	\$99.00
Eric Rodez, 'Cuvée de Crayère, Ambonnay Krug, Grand Cuvée, Reims NV	\$101.00
Piper-Heidsieck, Brut, Reims NV	\$107.00
Taittinger, Reims NV	\$109.00
Charles le Bel, 'Inspiration 1818', Brut Reserve NV	\$110.00
Nicolas Feuillatte, Brut, Chouilly NV	\$112.00
Charles Heidsieck, Brut Reserve, Reims NV	\$129.00
Delamotte, Nicolas Louis, Brut, Le Mesnil-Sur-Oger NV	\$135.00
Billecart-Salmon, Brut Reserve, Epernay NV	\$136.00
Veuve Clicquot, 'Yellow Label' Brut, Reims NV	\$140.00
Philipponnat, Royale Réserve, Brut NV	\$155.00
Perrier-Jouet, 'Grand Cru', Epernay NV	\$135.00
Gonet-Medeville, 'Blanc de Noirs' 1er Cru, Extra Brut, Epernay	\$150.00
Eric Rodez, 'Cuvée des Grands Vintages' Grand Cuvée, Ambonnay NV	\$155.00
Billecart-Salmon, 'Brut Nature', Epernay NV	\$145.00
Ruinart, 'Blanc de Blancs', Reims NV	\$225.00
Billecart-Salmon, 'Sous Bois', Epernay NV	\$230.00
Billecart-Salmon, 'Blanc de Blanc', Grand Cru, Epernay NV	\$249.00
Billecart-Salmon, Xbrut, 'Le Rendez-Vous' No. 3, Epernay NV	\$295.00
Krug, Grand Cuvée, Reims NV	\$380.00

ROSÉ 5

Gonet-Medeville, 1er Cru, Extra Brut Rosé, Epernay NV	\$134.00
Gaston Chiquet, Brut Rosé, Aÿ Grand Cru NV	\$149.00
Veuve Clicquot, Rosé, Reims NV	\$154.00

Ruinart, Brut Rosé, Reims NV	\$230.00
Fleur de Mirval, 'Er2' Rosé, Le Mesnil-Sur-Oger NV	\$595.00

VINTAGE 9

Lallier, Millesime, Grand Cru, Aÿ 2008	\$199.00
Billecart-Salmon, Epernay 2006	\$225.00
Veuve Clicquot 'La Grand Dame' Reims 2008	\$245.00
J.lassale, 'Special Club' 1er Cru, Chigny-Les-Roses 2007	\$250.00
Gonet-Medeville 'Le Grand Ruelle' Ambonnay, Grand Cru, Epernay 2005	\$325.00
Taittinger, 'Comtes de Champagne' Blanc de Blanc, Reims 2011	\$330.00
Billecart-Salmon, 'Nicolas François' Epernay 2007	\$360.00
Billecart-Salmon, 'Nicolas François' Epernay 2002	\$459.00
Billecart-Salmon, 'Cuvée Elizabeth' Rosé, Epernay 2008	\$525.00

SPARKLING WINES 4

Domaine Jean-Luc Mader, Crémant d'Alsace Brut, Alsace NV	\$67.00
Thibaut Janisson, Xtra Brut, Virginia NV	\$67.00
Cremant de Bourgogne, Albert Bichot Brut, Rosé NV	\$72.00
Graham Beck, Sparkling, Vintage Collection 2017	\$75.00

HALF BOTTLES SPARKLING 2

Billecart-Salmon, Brut, Rosé, Mareuil-Sur-Ay NV	\$121.00
Krug, Grande Cuvée, Reims	\$135.00

LARGE BOTTLES CHAMPAGNE 5

Taittinger, 'Cuvee Prestige' Reims NV	\$250.00
Billecart-Salmon, Brut Reserve, Epernay NV	\$275.00
Veuve Clicquot, Brut, Reims NV	\$285.00
Magnum Billecart-Salmon, 'Sous Bois', Epernay NV	\$410.00
Billecart-Salmon, Brut Reserve, Epernay NV	\$525.00

LARGE BOTTLES WHITE WINE 2

Garnatxa Blanca, En Numeros Vermells, Priorat 2014	\$195.00
---	-----------------

Sancerre Blanc, Alphonse Mellot, 'Cuvee Edmond' 2018	\$295.00
---	-----------------

HALF BOTTLES WINE 2

Sancerre, Lauverjat, Loire Valley, France 2021	\$42.00
---	----------------

Chardonnay, Louis Jadot, Macon-Villages 2020	\$45.00
---	----------------

ROSE WINE 5

Cotes-du-Rhone, La Nerthe, Les Cassagnes 2022	\$55.00
--	----------------

Sancerre, Karine Lauverjat, Loire Valley 2022	\$80.00
--	----------------

Sancerre, Alphonse Mellot, 'La Mousierre' 2020	\$115.00
---	-----------------

Orange Wine, Mas Martinet, Cami Pesseroles, Brisat, Priorat 2018	\$151.00
---	-----------------

Chateau d'Esclans, Garrus, Cotes de Provence 2019	\$215.00
--	-----------------

ALSACE 14

Pinot Blanc, Domaine Trimbach 2020	\$63.00
---	----------------

Riesling, Domaine Trimbach 2020	\$79.00
--	----------------

Riesling, Weinbach, 'Les Vignes du Precheur' 2020	\$85.00
--	----------------

Riesling, Domaine Riefle, 'Grand Cru Steinart' 2014	\$108.00
--	-----------------

Riesling, Domaine Trimbach, 'Cuvée Frédéric Emile' 2011	\$167.00
--	-----------------

Riesling, Domaine Trimbach, 'Clos Ste. Hune' 2001	\$279.00
--	-----------------

Riesling, Domaine Trimbach, 'Clos Ste. Hune' 2009	\$375.00
--	-----------------

Riesling, Domaine Trimbach, 'Grand Cru Geisberg' 2011	\$239.00
--	-----------------

Pinot Gris, Domaine Trimbach, 'Réserve' 2015	\$67.00
---	----------------

Pinot Gris, Domaine Riefle, 'Grand Cru Steinart' 2011	\$80.00
--	----------------

Pinot Gris (Sweet), Domaine Trimbach, 'Vendanges Tardives' 2000	\$123.00
--	-----------------

Gewurztraminer, Domaine Trimbach 2014	\$91.00
--	----------------

Gewurztraminer, Weinbach, 'Les Treilles du Loup' 2019	\$105.00
--	-----------------

Gewurztraminer (Sweet), Domaine Trimbach, 'Selection de Grains Nobles' 2001	\$299.00
--	-----------------

LOIRE VALLEY 12

Sancerre, Renaissance, 'La Magie des Caillottes' 2020	\$87.00
Sancerre, C. Lauerjat, 'Perle Blanche' 2021	\$92.00
Sancerre, Château de Sancerre 2020	\$94.00
Sancerre, Alphonse Mellot, 'La Moussière' 2021	\$115.00
Sancerre, Alphonse Mellot, 'Cuvee Edmond' 2018	\$280.00
Muscadet, Clos de la Fontaine, Sèvre et Maine 'Sur Lie' 2020	\$50.00
Sauvignon Blanc, Domaine Bellevue, 'Touraine' 2022	\$52.00
Vouvray Sec, Jean Marc Gilet, 'Les Perruches' 2019	\$53.00
Pouilly-Fumé, Karine Lauerjat, 'Moulin de Vrilleres' 2020	\$70.00
Pouilly-Fumé, Domaine des Berthiers by J.C. Dagueneau 2019	\$72.00
Pouilly-Fumé, Didier Dagueneau, 'Pur Sang' 2018	\$197.00
Pouilly-Fumé, Didier Dagueneau, 'Silex' 2016	\$223.00

RHÔNE 11

Côtes-du-Rhône, Domaine la Colliere, 'Les Bergeronnettes' 2017	\$64.00
Châteauneuf-du-Pape, Domaine Berthet-Rayne 2017	\$74.00
Châteauneuf-du-Pape, Château la Nerthe 2017	\$138.00
Saint-Joseph, Domaine des Pierres Sèches 2015	\$90.00
Saint-Joseph, Domaine des Pierres Sèches, 'Sainte-Épine' 2015	\$105.00
Saint-Joseph, Romain Duvernay 2018	\$104.00
Crozes-Hermitage, Alain Graillot 2017	\$99.00
Hermitage, E. Guigal 2009	\$140.00
Condrieu, Gilles Barge, 'La Solarie' 2015	\$107.00
Condrieu, E. Guigal 2012	\$144.00
Chateau Grillet 2018	\$680.00

BURGUNDY - CHARDONNAY 33

Chablis, Jean-Marc Brocard, 'Sainte Claire' 2020	\$80.00
Chablis, Jean-Marc Brocard, 'Côte de Léchet' 1er Cru 2018	\$119.00
Chablis, Alain Geoffroy, 'Beuroy' 1er Cru 2017	\$92.00

Chablis, Domaine Vocoret et Fils 2018	\$97.00
Chablis, Louis Jadot, 1er Cru 2020	\$115.00
Chablis, Louis Michel & Fils, 'Vaudesir' Grand Cru 2020	\$225.00
Chardonnay, Domaine Bruno Lorenzon,'Clos Alfred' 2020	\$91.00
Chardonnay, Domaine J-L & F Chavy 2017	\$95.00
Chardonnay, Francois Mikulski, 'Meursault, Côte d'Or' 2018	\$99.00
Chardonnay, Jean-Claude Bachelet Et Fils 2018	\$100.00
Meursault, Domaine d'Ardhuy, 'Les Pellans' 2020	\$180.00
Meursault, Domaine François Mikulski 2020	\$220.00
Meursault, Girardin, 'Les Narvaux' 2020	\$230.00
Corton Blanc, Domaine Maillard, Grand Cru 2008	\$215.00
Saint-Aubin, Jean-Claude Bachelet Et Fils, 1er Cru 2014	\$125.00
Saint-Aubin, Hubert Lamy, 'en Remilly' 1er Cru 2014	\$165.00
Saint Aubin, Louis Jadot 2018	\$175.00
Puligny-Montrachet, Domaine Larue,'Le Trézin' 2008	\$103.00
Puligny-Montrachet, Domaine Bzikot, 'Les Folatieres' 1er Cru 2008	\$133.00
Puligny Montrachet, Domaine D'Ardhuy, 'Le Trezin' 2019	\$199.00
Puligny-Montrachet, Jean-Claude Bachelet et Fils, 'Les Aubues' 2019	\$225.00
Chassagne-Montrachet, Marie Bernard, 'Les Verges' 1er Cru 2014	\$155.00
Chassagne-Montrachet, Dom Marc Morey & Fils, 'Morgeot' 1er Cru 2013	\$159.00
Chassagne-Montrachet, Jean-Claude Bachelet et Fils, 'Les Encegnieres' 2019	\$218.00
Bienvenues Bâtard Montrachet, Jean-Claude Bachelet et Fils, Grand Cru 2011	\$675.00
Santenay, Domaine J.m. Guillon, 'Les Bras' 2014	\$99.00
Rully, Vincent Girardin, Vieilles Vignes 2019	\$86.00
Rully, Domaine Marc Morey 2017	\$125.00
Marsannay Blanc, Domaine J.m. Guilon, 'Les Champs Perdrix' 2015	\$94.00
Saint-Romain, Maison Ponsot,'Cuvée de la Mésange' 2020	\$285.00
Morey-St-Denis, Domaine Ponsot, 'Clos de Monts Luisants' 1er Cru 2015	\$365.00

Morey-St-Denis, Domaine Ponsot, VV, 'Clos de Monts Luisants' 1er Cru 2020	\$475.00
--	-----------------

Pouilly-Fuisee, Domaine David Fagot, 1er Cru 2020	\$115.00
--	-----------------

ITALY 3

Sauvignon Blanc Blend, Possessioni, Serego Alighieri, Veneto 2020	\$57.00
--	----------------

Pinot Grigio, Kurtatsch, Alto Adige Doc 2021	\$58.00
---	----------------

Chardonnay, Tenute del Cabreo, 'La Pietra' , Toscana 2019	\$110.00
--	-----------------

HUNGARY 2

Tokaji Furmint, Oremus, by Tempos Vega Sicilia, 'Mandolas' 2018	\$83.00
--	----------------

Tokaji, Oremus, Late Harvest (Sweet) Tempos Vega Sicilia 2015	\$69.00
--	----------------

SPAIN 8

Grenacha Blend, Odysseus, 'Viñedos de Ithaca' , Priorat 2012	\$67.00
---	----------------

Garnatxa Blanca, en Numeros Vermells, 'Del Carlos' Priorat 2017	\$104.00
--	-----------------

Garnatxa Blanca, en Numeros Vermells, Priorat 2014	\$110.00
---	-----------------

Garnacha Blanca, Xavier Clua, 'IL Lusió' Terra Alta 2015	\$65.00
---	----------------

Albarino, Gran Vinum, D.O. Rias Baixas 2020	\$75.00
--	----------------

Xarel.lo "XXX", Finca Villadellops, Penedes 2014	\$79.00
---	----------------

Grenache, Vina Otano, Gran Reserva, Rioja 2014	\$95.00
---	----------------

Verdejo, Belondrade Y Lurton, D.O. Ruedo, Orange Label 2016	\$119.00
--	-----------------

PORTUGAL 1

Dona Matilda, Douro Branco, Reserva 2018	\$100.00
---	-----------------

NEW ZEALAND & GREECE 2

Sauvignon Blanc, Cloudy Bay, Marlborough 2021	\$89.00
--	----------------

Assyrtiko, Santo Winery, Santorini 2019	\$73.00
--	----------------

UNITED STATES 18

Sauvignon Blanc, Decoy, Sonoma County 2020	\$54.00
---	----------------

Sauvignon Blanc, Mauritson, Dry Creek Valley, Sonoma 2020	\$68.00
--	----------------

Sauvignon Blanc, Cakebread Cellars, North Coast 2022	\$92.00
Pinot Gris, Van Duzer, Willamette Valley, Oregon 2019	\$55.00
Viognier, Stags' Leap, Napa Valley 2019	\$85.00
Viognier, Darioush, Napa Valley 2014	\$119.00
Chardonnay, Diatom, Santa Barbara 2022	\$58.00
Chardonnay, Brewer-Clifton, Sta. Rita Hills 2021	\$60.00
Chardonnay, J.lohr, Arroyo Vista, Monterey 2021	\$64.00
Chardonnay, Hartford, Russian River Valley 2021	\$65.00
Village Chardonnay, Linden, VA 2018	\$65.00
Chardonnay, Sequoia Grove, Napa Valley 2020	\$76.00
Chardonnay, Willakenzie, Willamette Valley, Oregon 2018	\$79.00
Chardonnay, Stags' Leap, Napa Valley 2019	\$83.00
Chardonnay, Resonance, Willamette Valley 2021	\$119.00
Chardonnay, Colene Clemens Vineyards, Chehalem, Oregon 2019	\$128.00
Chardonnay, Newton, 'Unfiltered' Napa Valley 2015	\$143.00
Chardonnay, Far Niente, Napa Valley 2019	\$159.00

HALF BOTTLES ⁴

Malbec, Las Perdices, Mendoza 2019	\$35.00
Cabernet Sauvignon, Chateau la Mothe du Barry, Bordeaux 2019	\$38.00
Pinot Noir, Elk Cove, Willamette Valley 2021	\$48.00
Châteauneuf-du-Pape, Domaine Berthet-Rayne, Rhône 2015	\$62.00

LARGE BOTTLES ¹¹

Vina Otano, Rioja Reserva Tinto 2015	\$125.00
Garnacha-Cabernet, Celler Cecilio, 'Billo' 2016	\$135.00
Bordeaux, Chateau Mondesir Gazin, Blaye 2015	\$149.00
Bourgogne, Domaine Nicolas Rossignol 2015	\$185.00
Grenache Blend, Escoda-Sanahuja, 'La Llopetera', Conca de Barbera 2009	\$199.00
Granacha, en Numeros Vermells, 'Classic Carinyena', Priorat 2013	\$210.00

Sancerre Rouge, Alphonse Mellot, 'la Mousierre' 2018	\$235.00
Brunello di Montalcino, Tenuta di Collosorbo 2016	\$276.00
Châteauneuf-du-Pape, Dom. la Barroche, 'Julien Barrot' 2019	\$290.00
Chateau la Nerthe, le Nerthe 2012	\$297.00
Barolo, Michele Chiarlo 2012	\$350.00

SWEET RED WINES ¹

Malbec Vintage, Château de Cèdre, Cahors 2012	\$65.00
--	----------------

BURGUNDY-PINOT NOIR ³⁸

Bourgogne, Domaine Armelle et Bernard Rion 2017	\$76.00
Bourgogne, Domaine Nicolas Rossignol 2015	\$91.00
Bourgogne, Domaine Bruno Lorenzon 'Les 16 Oursees' 2020	\$98.00
Bourgogne, Domaine J.M. Guillon, 'Les Gravieres' 2017	\$119.00
Marsannay, Domaine J.M. Guillon, Clos de Portes, Monopole 2017	\$146.00
Fixin, Joliet Père et Fils, 'Clos de la Perrière' 1er Cru 2005	\$229.00
Gevrey-Chambertin, Domaine J.M. Guillon, 'Alphonsine' 2009	\$199.00
Gevrey-Chambertin, Domaine J.M. Guillon, 'Les Champonnets' 1er Cru 2012	\$163.00
Gevrey-Chambertin, Domaine J.M. Guillon, 'Les Champeaux' 1er Cru 2012	\$165.00
Gevrey-Chambertin, Domaine J.M. Guillon, 'La Petite Chapelle' 1er Cru 2009	\$215.00
Chambolle-Musigny, Domaine J.M. Guillon 2010	\$162.00
Chambolle-Musigny, Domaine Armelle et Bernard Rion, 'Les Echezeaux' 2015	\$225.00
Mazis-Chambertin, Domaine J.M. Guillon, Grand Cru 2012	\$217.00
Clos de Vougeot, Domaine J.M. Guillon, Grand Cru 2009	\$279.00
Clos de Vougeot, Domaine J.M. Guillon, Grand Cru 2012	\$285.00
Vosne-Romanée, Domaine Armelle et Bernard Rion, 'Dame Juliette' 2015	\$210.00
Vosne-Romanée, Domaine Manuel Olivier, Grand Cru 2018	\$250.00
Nuits-St.-georges, Louis Jadot, Cote d'or 2014	\$151.00
Nuits-St.-georges, Domaine Armelle et Bernard Rion, 'Dame Marguerite' 2015	\$212.00
Cote de Nuits-Villages, Domaine d'Ardhuy 2018	\$92.00

Savigny-les-Beaune, Domaine Antonin Guyon, 'Les Goudelettes' 2011	\$126.00
Savigny-les-Beaune, Domaine Nicolas Rossignol 2013	\$140.00
Aloxe-Corton, Domaine Chapelle et Fils 2015	\$135.00
Corton, Domaine Ponsot, 'Cuvée du Bourdon' Grand Cru 2015	\$560.00
Chorey les Beaune, Domaine Cauvard 2017	\$78.00
Pommard, Charles Père et Fille 2015	\$98.00
Pommard, Vincent Girardin, Vieilles Vignes 2019	\$182.00
Pommard, Domaine Nicolas Rossignol, 'Les Vignots' 2013	\$185.00
Pommard, Domaine Nicolas Rossignol, 'Chaponnieres' 1er Cru 2011	\$270.00
Volnay, Domaine Nicolas Rossignol, 'Chevret' 1er Cru 2008	\$275.00
Meursault, Domaine Prieur-Brunet 2020	\$142.00
Beaune, Domaine Nicolas Rossignol, 'Clos du Roy' 1er Cru 2012	\$156.00
Chassagne Montrachet, Domaine Chapelle et Fils, 'Morgeot' 1er Cru 2015	\$135.00
Chassagne Montrachet, Vincent Girardin, Vieilles Vignes 2018	\$129.00
Santenay-Maladiere, Domaine Prieur-Brunet, Grand Cru 2018	\$119.00
Mercury, Domaine Lorenzon, 'Champs Martin' 1er Cru 2014	\$229.00
Givry, Domaine Deliance, 'Clos de la Servoisine' 1er Cru 2018	\$99.00
Morgon, Château des Jacques, Morgon 2016	\$81.00

MÉDOC ⁶

Château la Pirouette, Cru Bourgeois Médoc 2015	\$65.00
Château Lanessan, Haut-Médoc 2016	\$72.00
Château Cissac, Cru Borgeois, Haut Médoc 2010	\$145.00
Château Cissac, Cru Borgeois, Haut Médoc 2000	\$165.00
Château Chasse-Slpeen, Moulis en Médoc 2012	\$178.00
Chateau Poujeaux, Cru Classé, Moulis-en-Médoc 1999	\$190.00

ST.-ESTÈPHE ¹²

Château Capbern, 3ème Cru Classé 2016	\$72.00
Château Saint-Roch 2016	\$89.00

Frank Phélan 2016	\$109.00
Château Ormes de Pez, Cru Bourgeois 2015	\$122.00
Château Ormes de Pez, Cru Bourgeois 2011	\$154.00
Château de Pez, Cru Bourgeois 2011	\$144.00
Château de Pez, Cru Bourgeois 2008	\$149.00
Chateau Dame de Montrose 2015	\$210.00
Château Phélan-Ségur, Cru Classé 2010	\$210.00
Château Phélan Ségur, Cru Classé 2005	\$275.00
Château Cos d'Estournel, 2ème Cru Classé 2004	\$274.00
Chateau Montrose, Grand Cru Classé 2011	\$495.00

PAUILLAC 4

Château la Rose Pourpre, Cru Classé 2009	\$155.00
Château Batailley, Cru Classé 1986	\$162.00
Château P.longueville, 'Les Griffons de Pichon Baron' 2015	\$199.00
Château Clerc Milon, Cru Classé 2001	\$257.00

ST.-JULIEN 12

Château Lagrange, 3ème Cru Classé 2014	\$111.00
Les Fiefs de Lagrange, 3ème Cru Classé 2012	\$115.00
Les Fiefs de Lagrange, 3ème Cru Classé 2015	\$155.00
Château Gloria, Cru Bourgeois 2007	\$130.00
Château Gruaud-Larose, 2ème Cru Classé 1999	\$143.00
Château Gruaud-Larose, 2ème Cru Classé 2002	\$199.00
Château Léoville-Poyferré, 2ème Cru Classé 2006	\$165.00
Château Talbot, 4ème Cru Classé 2005	\$178.00
Château Talbot, 4ème Cru Classé 1999	\$177.00
Château Talbot, 4ème Cru Classé 2003	\$180.00
Château Beychevelle, 4ème Cru Classé 2010	\$273.00
Château Beychevelle, 4ème Cru Classé 2006	\$248.00

POMEROL ⁴

Chateau L'Enchanteur de Vray Croix de Gay 2013	\$78.00
Château la Truffe 2018	\$120.00
Château de Sales 2018	\$175.00
Château la Conseillante 2015	\$330.00

MARGAUX ⁷

La Closerie des Eryins 2017	\$99.00
Château Château de la Coste 2018	\$99.00
Château la Tour de Mons, Cru Bourgeois 2018	\$101.00
Château Chateau d'Arsac 2014	\$117.00
Château des Eryins 2019	\$141.00
Château Prieuré-lichine, 4ème Cru Classé 2003	\$147.00
Château Siran 2015	\$180.00

PESSAC-LÉOGNAN ⁴

Château Lagrave-Martillac, Grand Vin de Graves 2015	\$89.00
Château Respide-Medeville, Graves Rouge 2019	\$91.00
Château Carbonnieux, Grand Cru Classé de Graves 2015	\$112.00
Château Haut-Bailly, Cru Classé 2003	\$156.00

ST.-ÉMILION ⁸

Château Billeron Bouquey 2018	\$65.00
Château Pailhas, Grand Cru 2018	\$85.00
Château Puy Blanquet, Grand Cru 2017	\$89.00
Château de Fleur Cardinale, 'Intuition', Grand Cru 2018	\$119.00
Château Lassegue, Grand Cru 2012	\$125.00
Château Haut Plantey, Grand Cru 2016	\$135.00
Château Magdelaine, 1er Grand Cru Classés (B) 2011	\$168.00
Château Canon la Gaffeliere, Grand Cru Classe 2013	\$275.00

BORDEAUX ⁷

Château les Arromans, 'Prestige' 2020	\$54.00
Château Mondesir, Blaye 2019	\$55.00
Château Chapelle d'Alienor, la Gaffeliere, Bordeaux Superieur 2018	\$59.00
Château Lafitte, Premieres Cotes de Bordeaux 2016	\$62.00
Château Cru Monplaisir, Bordeaux Superieur 2019	\$65.00
Château Cru Monplaisir, Bordeaux Superieur 2020	\$67.00
Château Mondesir Gazin, Blaye 2015	\$81.00

SOUTHWEST FRANCE 4

Malbec, Cèdre Héritage, Cahors 2019	\$50.00
Bandol, Domaine de l'Olivette 2016	\$80.00
Malbec, Château du Cèdre, 'Extra Libre' 2018	\$85.00
Malbec, 'le Cèdre', Du Château du Cèdre 2012	\$164.00

ARGENTINA 2

Malbec, Auka, 'Don Alfonso' Mendoza 2021	\$52.00
Malbec, Caymus, 'Red Schooner - Voyage 7' Mendoza 2018	\$99.00

SOUTH AUSTRALIA 1

Shiraz, Powel and Son, Barossa Valley 2018	\$89.00
---	----------------

BOURBON 20

Angel's Envy	\$18.00
Basil Hayden's	\$18.00
Blanton's Single Barrel	\$26.00
Booker's 7 Years	\$22.00
Bulleit 10 Years	\$19.00
Bowman's Port Barrel Finish	\$16.50
Calumet Farm Kentucky Small Batch	\$23.00
Calumet Farm Kentucky 12 Years	\$35.00
Calumet Farm Kentucky 15 Years	\$46.00

DOC Swinson's Sherry & Cognac Cask	\$18.00
High West American Prairie	\$16.00
W.L. Weller Antique 107	\$29.00
W.L. Weller Special Reserve	\$25.00
New Riff Single Barrel	\$17.00
Old Rip Van Winkle 10 Years	\$32.00
Old Rip Van Winkle 12 Years 'Special Reserve'	\$39.00
Woodford Reserve	\$17.00
Woodford Reserve 'Double Oaked'	\$20.00
Woodford Reserve Straight Malt	\$17.00
Woodford Reserve Wheat	\$17.00

RYE 10

Angel's Envy Rye	\$32.00
Basil Hayden's Dark Rye	\$22.00
DOC Swinson's Rye	\$17.00
Whistlepig Rye 15 Years	\$65.00
Woodford Reserve Rye	\$17.00
New Riff Single Barrel	\$19.00
High West Double Rye	\$16.00
High West Campfire	\$25.00
High West a Midwinter Night's Dram	\$49.00
Limited Engagement	
Uncle Nearest Rye	\$21.00

WHISKEY 8

Monkey Shoulder 'Batch 27'	\$16.00
Maker's Mark	\$16.00
Knob Creek	\$16.00
Hinotori 5 Years Japanese	\$25.00

Hudson Whiskey NY	\$18.00
Uncle Nearest 1884	\$20.00
Uncle Nearest 1856 Premium	\$21.00
Nikka Coffey Grain Whisky	\$30.00

HIGHLAND 8

Buchanan 'Special Reserve' 18 Years	\$23.00
Glenmorangie 'Lasanta' 12 Years	\$18.00
Glenmorangie 'Quinta Ruban' 14 Years	\$19.00
Glenmorangie 'Nectar d'Or 12 Years	\$18.00
Glenmorangie 'Scotch' 10 Years	\$18.00
Glenmorangie 'Extremely Rare' 18 Years	\$45.00
Oban 14 Years	\$22.00
The Dalmore 12 Years	\$25.00

ISLAY & THE ISLANDS 2

Ardbeg 'An Oa' N.A.	\$21.00
Talisker Storm N.A.	\$24.00

SPEYSIDE 12

Glenfiddich, Bourbon Barrel 12 Years	\$18.00
Glenfiddich Solera Reserve 15 Years	\$19.00
Glenfiddich Reserve 18 Years	\$45.00
Glenfiddich, Gran Reserva 21 Years	\$45.00
Glenlivet 12 Years	\$15.00
Glenlivet 'Founder's Reserve' 15 Years	\$16.00
Glenlivet 'Archive' 21 Years	\$45.00
Macallan 12 Years	\$30.00
Macallan 15 Years	\$45.00
The Balvenie Doublewood 12 Years	\$21.00

The Balvenie Portwood 21 Years \$45.00

The Balvenie Caribbean Cask 14 Years \$24.00

LOWLAND ¹

Lindores Abbey Mcdxciv \$27.00

CORDIALS ⁵

Disaronno Amaretto \$15.00

Romana Sambuca \$14.00

Grand Marnier \$14.00

Grand Marnier, 100th Anniversary \$30.00

Grand Marnier, 1880 \$60.00

COCKTAILS SANS ALCOOL ³

Spiced Paloma \$15.00

Jalapeño flavoured Tequilla Spirit, demarara suryp, lime, Fever-Tree sparkling grapefruit

Not So Classic G&T \$15.00

Zero proof Gin infused with lemon and mint, big ice, Fever-Tree sparkling Sicilian lemonade

Garden in the Highball \$15.00

Seedlip Garden 108, Fever-Tree light ginger ale, cucumber-peppercorn ice, rosemary

WHISKEY FLIGHTS ³

Wise Ole Pappy \$120.00

Old Rip Van Winkle 10 Year / Old Rip Van Winkle 12 Year / Pappy Van Winkle 13 Year

Till Scotch Do Us Part 'Glenmorangie' \$46.00

'The Original' 10 yrs / The Nectar D'Or, Sauterns cask finish / Extremely rare 18 yrs

Rye on Rye on Rye \$39.00

Basil Hayden's Dark Rye / Highwest Campfire Rye / Woodford Reserve Rye

BETSY'S GOT SOME EGGS ⁸

Eitjes & Gerookte Zalm \$20.00

Butter braised asparagus, poached eggs, Chesapeake Smokehouse salmon, mousseline with Persian lime, English muffin crumble

Belga's' Beruchte' Groene Eieren \$17.50

Our famous green eggs, herb pesto, creamed spinach, red onions Gruyère cheese, English muffin, Applewood smoked bacon

The Coddled Egg in the Bokaal **\$17.50**

Slow poached eggs, butter rich carrot mashed potato, fluffy hollandaise, chives, baguette

Super Lekker Roereitjes **\$17.00**

Soft scrambled eggs, chives, Parmesan snow, cracked black pepper, bacon strips, homemade brioche toast, butter

The Belgian Omelet **\$26.00**

Stuffed omelet, lobster, shrimp, crab, calamari, tomato-bisque sauce, petite salade

La Quiche "The 3 Piggies" **\$19.00**

Puff pastry, quiche, Parisian ham, bacon bits, prosciutto, onions, cheeses, mesclun salad

Broodje Ei Met Truffel **AVAILABLE OPTIONS**

Toasted brioche bun, soft scrambled eggs, butter, truffle cheese, chives

\$16.00

Add Bacon: \$2.00

Cowboy Hash Browns Skillet **\$21.50**

Hash browns, beer braised short ribs, Brussels sprouts, chipotle ketchup, pickled onions, scrambled eggs

SAND 'WISHES' IF YOU'D LIKE 4

Crispy Egg on Mushroom Toast **\$20.50**

Sautéed mushrooms, country bread, parsley, garlic, fried kale, black garlic, crispy fried poached egg

Our Avocado Toast **AVAILABLE OPTIONS**

Farmhouse bread, crushed avocado, pickles, radishes, cilantro, tomatoes, petite salade

\$18.00

Poached Eggs: \$6.00

Smoked Salmon: \$9.00

Bart's Better Bistro Burger **AVAILABLE OPTIONS**

Grilled beef burger, bacon, American cheese, tomato, pickles, crazy sauce, brioche bun, Belgian frites

\$23.00

Add Any Egg: \$3.00

Lamb Burger **\$24.00**

Spicy lamb & chorizo burger, goat cheese, spinach, yoghurt-garlic sauce, radish, sumac, Belgian frites

NEW TO BELGA! 4

Egg White Parmesan Risotto **\$17.50**

Three egg white, cauliflower, puffed rice, Parmesan cheese foam, rustique croutons

Fancy Hashbrowns **\$25.50**

D`Artagnan duck confit leg, melted foie gras, poached duck egg

La Gaufre de Homard **\$19.50**

Maine lobster waffle, velvet lobster bisque, fennel, radish, petite salad, pink grapefruit

Banana Nutella Crepes **\$17.00**

French crêpes, fresh banana, lots of nutella, whipped cream, chocolate

LE PETIT-DÉJEUNER BELGE 6

Greek Yogurt Parfait & Granola	\$11.00
Greek yogurt, berries, granola, fresh basil syrup	
Seasonal Fruit Plate	\$13.00
Sage-lime syrup	
L'original Waffle Bommekes	\$6.50
The Original Liège waffle in small bites, with sugar snow	
Cinnamon Roll Waffle	\$5.25
With frosting dip	
The Original Doffle®	\$4.75
What happens when a doughnut comes too close to a waffle (oh la la)	
Belgian Chocolate Croissant	\$7.00
Chocolate mousse, chocolate pearl	

WAFFLES LIKE YOU'VE NEVER SEEN BEFORE! 7

Liege Waffle & Red Wine Poached Pears	\$16.00
L'Original Liège waffle, red wine poached pears, crème brûlée cream, pear syrup	
Belgian French Toast	\$16.50
Home-baked French brioche toast waffle, roasted pineapple, toasted coconut, Biscoff cookies cream, speculoos crumble	
Strawberry Field Waffle	\$16.50
The Brussels waffle, strawberries, vanilla whipped cream, meringues, strawberry jelly, sugar snow	
Fresh & Simple - A Belgian Waffle	\$16.00
Simple Belgian waffle, lots of seasonal fresh fruit, vanilla whipped cream	
Falafel Waffle & Hummus	\$18.50
Hummus, poached eggs, cucumber, tomato, mint, garlic sauce	
Farm Cornbread Waffle	\$20.50
Cornbread waffle, beer braised pulled pork, avocado cream two fried eggs, chives, crème fraîche	
Buttermilk Fried Chicken Thighs and Waffles	\$20.50
Buttermilk deep fried chicken, crispy Belgian waffle, popcorn, jalapeño honey syrup, spicy peppers, whipped butter	

IF YOU NEED SOME EXTRAS 6

Jamaican Jerk Turkey Bacon	\$9.50
Grilled spicy turkey bacon	
Bucket of Applewood Smoked Bacon	\$8.00
French Baguette & Butter	\$6.50
Side of 2 Eggs or Egg Whites	\$7.00
Brouillés, omelette, pochés, oeuf sur le plat.	

Hand Cut Belgian Frites	\$9.00
Trio of mayonnaise	
Parsley Hash Browns	\$8.50
FEELING LUNCHY? 10	
Tomaten Salade Met Pruimen	\$17.50
Golden sunrise tomato, purple plums, red onions, basil oil, fresh basil, balsamico	
Salade Endive Aux Pistaches	\$16.50
Belgian endive salad, Hoegaarden sabayon, radicchio, cilantro, kumquats, pistachios, pink peppercorn, blue cheese	
Kip & Krab Sigaars	\$14.00
Spicy cigars of chicken and crab meat, dipping sauces	
Bordje Gerookte Zalm	\$18.50
Chesapeake Smokehouse salmon, red onion, capers, lemon gel, chive sour cream, toast	
Mussels 'Mariniere'	\$27.50
White wine, shallots, butter, garlic, parsley, Belgian frites	
Branzino Met Couscous Parels	\$36.00
Grilled Branzino filet, couscous pearls, mussels, romanesco, beurre blanc sauce, parsley dust	
Steak Frites Belge	\$44.00
Grilled hanger steak, Belgian frites, Béarnaise sauce, field greens salad. Add any eggs	
Stoverij Met Frietjes En Witloof	\$33.00
Belgian beef stew, Chimay beer, Belgian frites, mayonnaise, endive salad, grain mustard	
Filet Americain Prepare Met Frieten	\$34.00
Belgian steak tartare, fried onions, cornichons, capers, garden salad, quail egg, Belgian frites	
Gazpacho Van Heirloom Tomaat Met Krab	\$16.00
Red tomato gazpacho, crab meat, bread, cucumbers, radish, basil oil, red pepper	

COFFEE, TEA & OTHER DRINKS 13

Drip	\$4.50
Espresso	\$5.00
Double Espresso	\$8.00
Latte	\$5.95
Cappuccino	\$5.95
Iced Cofee	\$4.50
Assorted Julius Meinl Teas	\$5.25

Iced Tea	\$4.50
Green Healthy Juice	\$7.00
Orange Juice	\$5.75
Apple Juice	\$5.00
Pineapple Juice	\$5.00
Fru Fru Lemonade	\$8.00

WARM BOOZY DRINKS 3

Belgian Coffee	\$14.00
Jenever, crystal sugar, drip coffee, unsweetened cream float	
Irish Coffee	\$15.00
Slaine Irish whiskey., drip coffee, raw sugar, unsweetened cream float	
Belgian Hot Chocolate Milk with Irish Cream	AVAILABLE OPTIONS
made with real Belgian dark chocolate, marshmallows	\$13.75
	N/A Chocolate Milk Available for: \$8.00

A BUNCH OF BRUNCH COCKTAILS 13

Summer Classic G&T	\$16.00
Basil-cucumber infused Mcclintock Gin, Fever-Tree light and cucumber tonics, key lime ice	
The Only French In the House '75'	\$17.00
Nolet's silver gin, lemon, simple syrup, sparkling wine, lemon twist	
Belga's Bloody Mary & Celery Foam	\$12.00
Tito's vodka, spicy tomato, celery foam	
Jalapeño Bloody Mary	\$13.00
Jalapeño infused vodka, spicy tomato, celery foam, pickled jalapeño	
Belga's Bellini	\$13.00
Crème de Pêche liqueur, white cranberry juice, sparkling wine	
Napoleon Mimosa	\$13.50
Sparkling rosé, Mandarine Napoléon liqueur, orange juice, blood orange	
B'Mimosa	\$11.50
Sparkling wine, orange juice	
Jack the Rabbit	\$13.50
Carrot infused Plantation Rum, mango-ginger juice, red beet ice cube, ginger candy	
The Best Part of Waking up	\$13.75
Cold brew coffee, Kraken Spiced Rum, cold brew liqueur, Baileys, roasted cocoa nibs	

Perfect Espresso Martini	\$17.00
Ketel One vodka, Julius Meinl espresso, Kahlua, trio of beans	
Sparkling Wine, Gran Valor, Brut, France, NV	\$13.50
Cava Brut Rosé, Poema, Spain, NV	\$14.00
Glass of Champagne, Piper Heidsieck, Brut, Reims, France, NV	\$28.00

NEW @ BELGA'S BAR 4

Our Bubbly Special	\$43.00
A bottle of sparkling wine and orange juice	
Chandon Garden Spritz	AVAILABLE OPTIONS
Domaine Chandon Garden Spritz, blood orange, herbs from chef's garden	GI: \$14.00
	Special Deal *Btl: \$55.00
Orange Spritz (Zero Proof)	\$14.00
Petit Beret Orange Spritz, Blood orange, N/A Sparkling rose	
Spiced Paloma (Zero Proof)	\$14.00
Jalapeño flavoured Tequilla Spirit, demarara suryp, lime, Fever-Tree sparkling grapefruit	

BITES TO SHARE 6

Old Bay Chesapeake Frites	\$9.00
basket of Old Bay frites, bbq sauce	
Simple Falafel Waffle Bites	\$16.00
cucumber, tomato, hummus, mint, garlic sauce	
The Brussels Sprouts	\$13.50
fried kale, curry, chili	
BBQ Pork Belly Steamed Buns	\$14.00
two buns, radish, cucumber, cilantro, lime, bourbon sauce	
Kip & Krab Sigaars	\$14.00
spicy cigars of chicken & crabmeat, dipping sauces	
Cheese Croquettes	\$14.00
cheese waffle, cheese cream, puffed tomatoes, Parmesan snow	

SELECTIONS OF FINE WINE 6

Cava, Gran Valor, NV Spain
Sparkling Rose, Poema, NV Spain
Chardonnay, Pike Road, Willamette Valley 2020

Rosé, Louis Fabre, Côtes de Provence 2022

Rosé, Côtes du Rhône, La Nertne 2020

Bordeaux Red, Chateau la Graviere, France 2020

SIMPLE BEERS ¹

Stella Artois / Octoberfest / Belga's Ale

\$7.00

OUR COCKTAILS ³

Classic Aperol Spritz

Aperol, sparkling wine, orange

White Port & Tonic

Taylor fladgate chip dry port, Fever-Tree light tonic

White Sangria

chef's vision of what's really good sangria

STARTER ⁴

Steak Tartare Deluxe

\$28.00

Wagyu beef tartare Belgian style, winter truffles, Parmesan snow, balsamic, grilled farm bread

Homemade Terrine de Foie Grass and Duck

\$32.00

Duck - Porto gelee, petit salad deluxe, toasted butter brioche - French toast

Main Lobster Capuccino Soup

\$19.00

Maine lobster, fennel, brown bread toast, lobster butter, lobster coral dust, farm cream

Salad of Green Asparagus Points

\$26.00

Chesapeake smokehouse salmon, salmon caviar, burned grapefruit, baby frisée, brioche croutons, French dressing, eggs mimosa

ENTRÉE ⁶

Poached Maine Scallops with Chesapeak Oysters

\$52.00

Purple potato crumble, puffed quinoa, red wine sauce, green herb jus, winter parsnip, Dutch leeks

Hay Smoked Roasted Lamb Loin

\$54.00

Wild mushroom waffle, creamed spinach, truffle Porto sauce, baby turnips, mushrooms

On the Bone Roasted Duck Breast

Truffle honey Bartlett pears, red cabbage, pineapple, toasted hazelnut, pomegranate Molasses - duck sauce

Beef Filet Mignon

\$64.00

Beef oxtail croquettes, celery root, potato waffle, browning jus, sautéed wild mushrooms

Homemade Pumpkin Tortellini

\$44.00

roasted pepitas, carrot butter sauce, Parmesan crisps, Parm cloud, sage

Our Winter Vegetable Plate

\$45.00

Oven roasted green cabbage, braised salsify, crispy mushroom, vadouvan - curry sauce, creamy red cabbage, black garlic cream, parsnips chips

DESSERT ³

Frosty the Snow Man is Melting

\$18.00

Merengue, vanilla ice cream, chocolate, whipped cream, green crumbled

The Ice Skate Rink

\$18.00

Mousse of vanilla, white chocolate, goat cheese red cabbage, peperkoek, macaroon, glue wine gelee

Our Sourdough Bread Bowl

Sundried Tomato butter, smoked bacon and leek butter