

STARTERS

Soap Du Jour 4/5

Crispy Fried Chicken Croquettes 10
Belly of Pork, Scallion, Parsley, Parmesan
Cheese, Celery Root Puree, Candied
Cipollini Onions, Ginger Slaw

Belgian Crispy Fried Brussels 10
Bacon Lardons, Vidalia Onions,
Macintosh Apples.

Epicurian Belgian Beer Mornay Sauce

Bavarian Soft Pretzels 8

Served with Agrod Cheddar Dipping
Sauce

Flammkuchen 18

Crispy Flatbread, Ras el Hanout Ricotta,
Bacon, Heirloom Cherry Tomato, Red
Onion Jam, White Trumpet Mushroom,
Peppery Rocket Greens, Ver Jus
Vinaigrette

Duck Drummers 18

Sweet Chili Pimenton Sauce, House
Made Pickled Vegetable Slaw, Candied
Lemon Peel, Sriracha Aioli

Cast Iron Skillet Mac n' Cheese 14
Black Truffle Mushroom, Scallion,
Bacon, Parmesan & Five Year Cheddar
Cheese, Smoked Panko Bread Crumbs

BURGERS

*Our Special Blend Burgers are Hand
Packed Served on a Bruschetta Bun, with
Choice of Frites or Side Salad*

10 oz Burgers 18

House Made Salmon Sliders 18
Hand Chopped Salmon, Parsley,
Orange Zest, Shallot, Topped with
Lemon Aioli, Pickled Vegetable
Slaw, Crispy Onion Ring

House Made Veggie Burgers 18
Made with Mushrooms, Roasted Red
Peppers, White Beans, Spinach,
Roasted Garlic, Roasted Shallots
Topped with Guacamole and Arugula

Add Ons

CHEESE 1.00 Cheddar, Swiss, American,
Cheddar Sauce, Peppercorn
BACON or EGG 2.00
LETTUCE TOMATO ONION 1.00
CARAMELIZED ONIONS or SAUTEED
MUSHROOMS 1.00
HALF AVOCADO 2.00

SALADS

Belgian Endive 10

Blue Cheese, Apple Matchsticks,
Candied Walnuts, Dried Cranberries,
Dijon Vinaigrette *

Watermelon Beet Salad 10

Roasted Red and Yellow Beets,
Greek Yogurt, Fried Chèvre, Shaved
White Asparagus, Shaved Tri-color
Carrot, Red Wine Vinaigrette *

Citrus Tomato Mozzarella Salad 18

Heirloom Tomato, Fresh Mozzarella,
Sliced Orange, Toasted Pine Nuts,
Sliced Bermuda Onion, Smoked
Balsamic Glaze *

Market Salad 7

Cucumber, Cherry Tomatoes,
Bermuda Onion, House Vinaigrette *

MOLLES

*Mussels or moules are the national dish of
Belgium. Most of the moules consumed in
Belgium come from the North Sea, off the
northern coast of the Netherlands.*

*Traditionally they are served in a large
steaming pot of creamy broth with a side
Belgian frites and homemade mayonnaise.
In Brussels they are served throughout the
region in a variety of ways. The most common
method is a la marinere, which consists of white
wine, garlic, parsley and butter.*

ISLAND MUSSELS

One Pound 15.00

Served with Toasted Crustacean
Add Frites with Two Dips 4.00

Classic Tour Style

Classic a La Marinere

Butter, Garlic, White Wine, Parsley

Americana

Bacon, Blue Cheese, Shallots, Cream

Provencale

Garlic, Tomato Broth, Cannellini Beans,
Fried Basil, White Wine, Olive Oil

Thai

Red Thai Curry, Coconut Milk,
Scallions, Basil, Cilantro, Ginger,
Pickled Vegetables, Fried Leeks

Dijonaise

Garlic, Dijon Mustard, Cream, White
Wine

Belgian

Lemon, Whole Grain Mustard, Orange
Segments, Shaved Fennel, Stella Artois

Steamed

Served with Drunken Butter

THIN CUT BELGIAN FRITES

\$5.50

Served with Choice of Two Dipping Sauce

ROASTED GARLIC MAYO
HOUSE STEAK SAUCE
HONEY MUSTARD
CHIPOTLE MAYO
SPICY KETCHUP
PESTO MAYO
RANCH

SANDWICHES

Served with Side Salad or House Frites Add
Egg 2.00

Monks' French Dip 12

Shaved Roast Beef, Melted Cheddar
Cheese on a Toasted Hoagie Roll with a
side of Au Jus

Duck Rubben 15

Duck Confit, Swiss, Sauerkraut, Fig Jam,
Grilled on Rye

Crispy Fish Tacos 15

Battered Cod, Isberg, Tomato,
Guacamole, Sriracha Aioli

Crispy Fried Chicken Sandwich 18

Buttermilk Double Fried Chicken Thigh,
Ginger Slaw, Remoulade

Croque Monsieur 18

Thick Cut Bruschetta, Taverner Ham,
Béchamel, Gruyere

Vegetarian Flatbread 18

Portabella, Smoked Gouda, Roasted Red
Peppers, Eggplant, Arugula, Balsamic
Glaze, Pex, Tomatillo, Red Wine
Vinaigrette

ENTREES

Chili Glazed Pan Seared Salmon 28
Warm Quinoa Salad, Cranberries, Mint,
Cucumber, Thai Chili Glaze, Vegetable
Du Jour *

Mahi Mahi 24

Skin on Flash Seared, Roasted
Fingerling Potato, Ramp, Charlot
Broth, Fried Leeks, Scallion, Fresh Corn,
Grilled Baguette *

Flash Seared Diver Scallops 28

Red and Golden Beet Puree, Butter
Panched Leek, Shaved Heirloom Baby
Carrots, Greek Yogurt, Micro Greens *

Bone In Pork Schnitzel 28

Bone In Lightly Pounded Chop of Pork,
Parmesan Cheese, Panko Bread Crumb,
Leaf Basil and Morning Green Salad,
Ballston Blue Cheese, Heirloom Cherry
Tomato, Red Wine Vinaigrette.

Beer Battered Fish Fry 18

Day Boat Cod, House Made Cole Slaw,
Rich Tartar Sauce, Served with Choice of
Frites or Salad

Grilled Specialty Sausage Plate 18

Today's Specialty Sausages (2) with
Bacon Lardons, Sauerkraut, Carrot
Puree, Whole Grain Mustard *

Braised Short Rib of Beef 20

Rainbow Swiss Chard, Roasted
Fingerling Potato, Shaved Tri-color
Baby Carrot, Natural Jus

Marinated Grilled Flank Steak 28

Grilled Flank Steak, Chimichurri
Sauce, Fava Beans, Corn, Black Bean
Succotash, Anaheim Pepper, Cherry
Tomato *

* Gluten Free



BRUNCH

Chick'n Choice 18
 Two Eggs Benedict, Cast Iron Skillet with Chunks Of Thick Cut Bacon, Fresh Fruit Bowl. Substitute with Smoked Salmon on Benedict for \$1

El Gringo 15
 House Sausage and Pepperjack Cheese, Two Grilled Toasts, Side Salad, Avocado with Sesame Dressing, Fresh Fruit Bowl, Toasted Bread

House Waffle 15
 House Sausage, Roasted Pork, Fresh Fruit Bowl, Mexican House Sausage Vinaigrette, House Made Bread Toast

House Waffle 15
 House Sausage, Roasted Pork, Fresh Fruit Bowl, Mexican House Sausage Vinaigrette, House Made Bread Toast

My Last M. II 18
 House Sausage, Blueberry Sauce, Maple Syrup, Two Eggs Over Hash, Fresh Fruit Bowl, Grilled Peas, House Peasant Bread

Side Up Eggs 24
 Side Up Eggs, Marinated Steak, Chimni Churris, Fries, Fresh Fruit Bowl, Peasant Toast

BURGERS

House Made Burgers are Hand Made on a Broche Bun, with Choice of Frites or Side Salad

7/8 Lb Burgers 18

House Made Salmon Sliders 12
 Chopped Salmon, Parsley, Mayo, Zest, Shallot, Topped with Avocado, Pickled Vegetable Slaw, Crispy Onion Ring

House Made Veggie Burgers 12
 Topped with Portobello Mushrooms, Grilled Peppers, White Beans, Mayo, Roasted Garlic, Roasted Potatoes and a Little Bread Crumb Topped with Guacamole and Arugula

Add Ons

CHEESE 1.50
 Cheddar, American, Cheddar Sauce, Blue Cheese, Pepperjack

GRILLED PROSCIUTTO or EGG 1.99

LETO 1.60

GRILLED MUSHROOMS or SAUTEED ONIONS 1.40

HALF AVOCADO 1.50

STARTERS

Belgian Crispy Fried Brussels 10
 Bacon Lardons, Vidalia Onions, Macintosh Apples, Epicurious Belgian Beer Mornay Sauce

Bavarian Soft Pretzels 8
 Served with Aged Cheddar Cheese Sauce

Flammkuchen 12
 Crispy Flatbread, Ras El Hanout Ricotta, Bacon, Heirloom Cherry Tomato, Red Onion Jam, White Truffle Mushrooms, Peppery Rocket Greens, Ver Jus Vinaigrette

Black Drummers 12
 Sweet Chili Pimenton Sauce, House Made Pickled Slaw, Candied Lemon Potatoes, Sriracha Aioli

Cast Iron Skillet Mac n' Cheese 14
 Black Truffle, Scallion, Bacon, Parmesan, Panko Bread Crumbs

MOULES

PAINCE EDWARD ISLAND MUSSELS One Pound 13.50
 Served with Toasted Crustaceans
 Add Frites with Two Dips 4.00
 Choose Your Style

a la Marinere
 Butter, Garlic, White Wine, Parsley

Americana
 Bacon, Shallots, Blue Cheese, Cream
Provençal
 Garlic, Crushed Tomatoes, Basil, White Wine, Orange Zest

Thai
 Red Thai Curry, Coconut Milk, Scallions, Basil, Cilantro, Basil, Garlic
Dijonaise
 Garlic, Dijon Mustard, White Wine, Cream

Belgian
 Leeks, Shallots, Garlic, Stella Artois
Steamed
 Served with Drawn Butter

BELGIAN FRITES \$5.50

Served with Choice of Two Dipping Sauces

ROASTED GARLIC MAYO
HOUSE STEAK SAUCE
HONEY MUSTARD
CHIPOTLE MAYO
SPICY KETCHUP
PESTO MAYO
RANCH

SALADS

Add Grilled Marinated Flat Iron Steak & Salmon 9

Watermelon Beet Salad 10
 Roasted Red and Yellow Beets, Greek Yogurt, Fried Cheese, Shaved White Asparagus, Shaved Tri-color Carrot, Red Wine Vinaigrette *

Belgian Endive 10
 Blue Cheese, Apple Matchsticks, Candied Walnuts, Dried Cranberries, Dijon Vinaigrette *

Baby Greens 7
 Cucumber, Cherry Tomatoes, Red Onion, House Vinaigrette *

SANDWICHES AND SUCH

Served with Side Salad or House Frites Add Egg 19

Crispy Fish Tacos 12
 Battered Cod, Iceberg, Tomato, Avocado, Sriracha Aioli
Monks' French Dip 18
 Shaved Roast Beef, Melted Cheddar Cheese on a Toasted Hoagie Roll with a side of Au Jus

Croque Monsieur 12
 Tavern Ham, Bechamel, Gruyere, Thick Cut Brioche, Sunny Side Up Egg Add \$2.00

Veggie Flatbread 12
 Portobello, Smoked Gouda, Roasted Red Peppers, Eggplant, Arugula, Balsamic Glaze, Pea Tendrils, Red Wine Vinaigrette

Duck Rubeen 15
 Duck Confit, Swiss, Sauerkraut, Fig Jam, Grilled on Rye

Beer Battered Fish Fry 18
 Day Boat Cod, Homemade Cole Slaw, Rich Tartar Sauce, Served with Choice of Frites or Salad

Grilled Specialty Sausage Plate 18
 Today's Specialty Sausages (2) with Bacon Lardons, Sauerkraut, Carrot Puree, Whole Grain Mustard *

* Gluten Free

SIDES

Ham Egg Benedict 5
Smoked Salmon Egg Benedict 6
Breakfast Sausage 3
Home Fries 3
Portuguese Sausage 3
Bacon 3
Fruit Bowl 4
Peasant Toast 2
Cast Iron Baked Beans 4
Egg 2
Belgian Waffle 4

COCKTAIL SELECTION

Strawberry Julep 11
 Rye Whiskey, Muddled Strawberries and St. Germain

White Peach Sangria 10
 Chardonnay, Nolets Gin, Stirrings Peach, St. Germain, Honey and Lemon Juice

Classic Bloody Merry 8
 House Made Bloody Mixed and Tito's Vodka

Mimosa 8
 Prosecco Topped With Fresh Squeezed Orange Juice

Belgian Brass Monkey 8
 Stella Artois With An Entire Fresh Squeezed Orange

Belgian Kir Royal 8
 Prosecco Topped With Lindemans Framboise

Monk's Tea 9
 Deep Eddy Lemon Vodka, Agave Nectar, Lemongrass Hibiscus Syrup and Green Tea