

Belga

BRUNCH MENU 33.00 PER PERSON

APPETIZERS

(CHOOSE 3)

Crudités, market vegetables & herbed yogurt
Frites, house-made curry ketchup & garlic aioli
Kale salad, anchoiade vinaigrette, fried bread & feta
House-cured salmon toast, cream cheese, capers & pickled red onion
Flatbread, summer squash, arugula, potato, pickled red onion & bacon
Oysters, on the half shell, traditional accoutrement (+\$29/dozen)
Charcuterie AND/OR cheese board (+\$39/per board)

PLATES

(CHOOSE 2)

Belgian waffles, seasonal fruit, maple syrup & chantilly cream
Sausage board, choose any two sausages: currywurst, chicken or cherry-duck, served naked
with grain mustard
Frittata, goat cheese, kale, mushrooms, arugula, carrots & parsley mint pistou
Market scramble, gruyere cheese & seasonal vegetables
Breakfast goods, smashed crispy potatoes & rosemary, breakfast sausage or bacon, scrambled eggs &
levain toast & jam

SIDES

(CHOOSE 2)

Seasonal fruit
Brioche beignets, with cinnamon sugar & crème fraiche
Grilled levain toast & jam
Smashed crisply potatoes & rosemary
Bacon OR house-made breakfast sausage

*Prices are exclusive of 8.75% tax and 20% gratuity • Beverages will be charged on a per consumption basis
All items on selected menu are prepared family style for the entire table • Please note menu items are subject to change*

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LUNCH MENU 26.00 PER PERSON

APPETIZERS

(CHOOSE 3)

Crudités, market vegetables & herbed yogurt
Frites, garlic aioli, house-made ketchup & curry ketchup
Bibb lettuce salad, breakfast radish, chèvre & champagne vinaigrette
Kale salad, anchoiade vinaigrette, fried bread & feta
Quinoa salad, grilled avocado, tomato, pumpkin seeds, point Reyes tomatillo & castelvetrano olive tapenade
House-cured salmon tartine, cream cheese, capers & pickled red onion
Flatbread, green & yellow zucchini, pickled onion, lemon, ricotta & herbs (+\$3 per person)
Oysters, on the half shell, traditional accompaniment (+\$29/dozen)
Charcuterie AND/OR cheese board (+\$39/per board)

MAINS

(CHOOSE 2)

Sausage board, choose any two sausages: currywurst, chicken or cherry-duck, served naked with grain mustard
Falafel, english pea hummus, yogurt, arugula, curry dusted flatbread
Roasted half-chicken, wilted kale, candied carrots & garlic jus (+\$3 per person)
Grilled salmon, charred broccoli & lemon (+\$3 per person)

SIDES

(CHOOSE 1)

Cauliflower, vadouvan, golden raisins & almonds
Pole beans, shallot & chervil
Spätzle & braised cabbage
Sautéed broccolini, crushed red pepper & grana padano

DESSERT

(CHOOSE 1)

Chocolate bites & beer truffles
Vanilla pot de crème, with seasonal fruit preserves
Vacherin, malted chocolate ice cream, almond meringue, crème anglaise, dark chocolate sauce & caramelized almonds (+\$4 per person)
Belgian waffle, fromage blanc, fruit preserves & cocoa nibs (+\$4 per person)

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DINNER MENU 35.00 PER PERSON

COCKTAIL BITES

(CHOOSE 2)

Crudités, market vegetables & herbed yogurt
Warm olives, marinated in citrus & thyme
Ham and potato croquettes, herb lemon aioli
Oysters, on the half shell, traditional accoutrement (+\$29/dozen)
Charcuterie AND/OR Cheese board (+\$39/per board)

APPETIZERS

(CHOOSE 3)

Frites, house-made curry ketchup & garlic aioli
Avocado Toast, ricotta, pickled onion, radish, lemon oil & sea salt
Flatbread, squash, pickled onion, lemon, ricotta & herbs
Kale salad, anchoiade vinaigrette, fried bread & feta
Bibb salad, breakfast radish, chèvre & champagne vinaigrette

MAINS

(CHOOSE 2)

Roasted half-chicken, wilted kale, candied carrots & garlic jus
Sausage board, choose any two sausages: currywurst, chicken, or cherry-duck, served naked with grain mustard
Falafel, english pea hummus, yogurt, pole beans, squash, asparagus & lemon vinaigrette
Bar steak, au poivre (+\$5 per person)
Carbonade, ale braised short ribs, bacon lardon & root vegetables (+\$5 per person)
Grilled salmon, charred broccoli & lemon (+\$3 per person)

SIDES

(CHOOSE 2)

Cauliflower, vadovan, golden raisins & almonds
Pole beans, shallot & chervil
Späetzle & braised cabbage
Broccolini, crushed red pepper and grana padano

DESSERT

(CHOOSE 1)

Chocolate bites & beer truffles
Vanilla pot de crème, with seasonal fruit preserves
Vacherin, chocolate ice cream, almond meringue, crème anglaise, dark chocolate sauce & caramelized almonds
(+\$4 per person)
Belgian waffle, fromage blanc, fruit preserves & cocoa nibs (+\$4 per person)

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RECEPTION MENU

35.00 PER PERSON

PASSED HORS D OEUVRES

(CHOOSE 4)

House-cured salmon tartine, open-face seeded leaving toast, cream cheese & pickled red onion
Sausage bites, choose two sausages: currywurst, chicken or cherry-duck, served naked with mustard
Ham & potato croquettes, herb lemon aioli
Avocado toast, ricotta, lemon oil & sea salt
Falafel & herbed yogurt
Steak bites, sauce au poivre

STATIONED

(CHOOSE 4)

Crudités, market vegetables & herbed yogurt
Warm olives, marinated in citrus & thyme
Frites, garlic aioli & curry ketchup
Flatbread, green & yellow zucchini, pickled onion, lemon, ricotta, arugula & herbs
Oysters on the half shell, traditional accoutrement
Charcuterie board, grilled bread & accoutrement
Cheese board, grilled bread & accoutrement

DESSERTS

(CHOOSE 1)

Chocolate bites & beer truffles
Vanilla pot de crème, with seasonal fruit preserves