



# LUNCH

## SOUPS AND SALADS

### SOUP OF THE DAY 12

### CEASAR SALAD 16

Home Made Dressing - Extra Virgin Olive Oil, Garlic, Lemon, Mustard, & Parmesan Cheese

### BABY SPINACH & BEET SALAD 18

Apples, Candy Walnuts, Summer Balsamic Vinegar, & Gruyere Cubes

### BELGIAN ENDIVE 18

Maytag Blue Cheese, Candied Walnuts, Honey Mustard Dressing

### CHOP CHOP SALAD 18

Romaine, Tomatoes, Hard Boiled Eggs, Avocado, Bacon, Blue Cheese

### WATERMELON FETA SALAD\* 16

Mint, Feta Cheese, Olive Oil, Lemon Juice

*\*Seasonal*

Add Chicken +10 | Add Salmon +16

## MAIN PLATES

### CARBONNADE FLAMANDE 26

Belgian Beef Stew, Simmered for Four Hours, Prepared w. Belgian Dark Beer

### ATLANTIC SALMON 30

Grilled Herb Marinated Salmon, Sautéed Spinach, Mushrooms, & White Wine Sauce

## EGGS

*Served with Frites\*\**

### HOME RUN 19

Eggs Any Style, Toast, Choice of Bacon or Sausage

### EGGS BENEDICT SALMON 28

Poached eggs, Catskill Smoked Salmon, Hollandaise & English Muffin

### EGGS BENEDICT CLASSIC 20

Poached eggs, Ham, Hollandaise & English Muffin

### OMLETTE JARDINIÈRE 22

Spinach, Mushrooms, Tomatoes, Chopped Onions, & Gruyere Cheese

### EGGS BENEDICT FLORENTINE 22

Poached eggs, Sautéed spinach, Hollandaise & English Muffin

### EGG SANDWICH 22

Baguette, Scrambled Eggs, Onions, Tomato, Gruyère Cheese, Avocado & Spicy mayonnaise

*\*\*House Salad substitute upon request*

## WAFFLES

*Brussels Waffles: Fluffy & light on the inside, browned to a buttery crisp on the outside*

### B.CAFÉ WAFFLE 18

Berries, Vanilla Ice Cream, Whipped Cream & Chocolate Sauce

### CRISPY BACON WAFFLE 19

Topped w. Bacon, Choice of Eggs

### CHICKEN STEW WAFFLE 19

Belgian Chicken Stew, Mushrooms, Pearl Onions

### SMOKED SALMON WAFFLE 28

Catskill Smoked Salmon, Lite Scallion Cream Cheese, Dill, Capers & Mesclun Greens

### “WAFF-ACADO” 19

Choice of Eggs, Avocado, Mildly Spicy Green Tomatillo, Avocado Salsa & Mesclun Greens

## MOULES FRITES

*Fresh mussels (delivered daily) cooked with vegetables in a traditional pot, served w. Frites*

### MARINIÈRE 28

White wine

### PROVENÇALE 28

Garlic, Tomato Broth, White Wine

### VEGETABLE QUICHE 19

Fresh Assorted Vegetables & Mesclun Greens

### QUICHE LORRAINE 19

Swiss cheese, Ham & Mesclun Greens

## SANDWICHES

*Served with Frites\*\**

### STEAK SANDWICH 30

Baguette, Beef sirloin, Sautéed onions, Tomatoes, Lettuce & Spicy mayonnaise

### AVOCADO TARTINE 18

Open-faced sandwich (Sourdough), Avocado, Goat Cheese & Mesclun Greens

### B. BURGER 20

8oz. Fresh ground beef, Pancetta, Gruyère cheese & Capers mayo

### IMPOSSIBLE BURGER 19

Impossible vegan pattie, Lettuce, Tomato, & Onion jam

## CROQUES

*Open-faced sandwiches*

### CROQUE MONSIEUR 16

Ham, Gruyère & Béchamel Cheese w. Mesclun Greens

### CROQUE MADAME 20

Ham, Gruyère & Béchamel Cheese w. a Fried egg & Mesclun Greens

### CROQUE VEGGIE 18

Sautéed spinach, Mushrooms, Gruyère & Béchamel Cheese

- Eating raw or undercooked fish, shellfish, eggs or meat increases risk of foodborne illnesses. Please inform your server of any food allergies.
- 20% Gratuity added to parties of 6 or more.
- 4 Equally split checks max per table.

## COCKTAILS

MIMOSA 14

PEACH BELLINI 16

HOUSEMADE BLOODY MARY 14

PEAR TREE 16

## DRAFT BEERS

ROTATING DRAFT MP  
*Ask About This Month's Selection*

TRIPEL KARMELIET 16  
*Buggenhout, BE / Robust Blond brewed using barley, oats & wheat / 8.4%*

KWAK 13  
*Buggenhout, BE / Rich & Malty Amber Ale / 8.4%*

DELIRIUM TREMENS 12  
*East Flanders, BE / Medium-bodied Belgian pale ale w. fruity aromas of apple & pear / 8.5%*

STELLA ARTOIS 8  
*Leuven, BE / Classic Belgian Lager / 5.2%*

HOEGAARDEN WIT BEER 8  
*Hoegaarden, BE / Refreshing wheat beer / 4.9%*

ST. BERNARDUS ABT 12 15  
*Watou, BE / Traditional Abbey Ale brewed in the classic style of Belgium's Trappist Monks / 10%*

OMMEGANG RARE VOS 9  
*Cooperstown, NY / Mellow, fruity Amber Ale / 6.5%*

LA CHOUFFE 12  
*Achouffe, BE / Fruity blond Wallonian ale unfiltered & re-fermented in the bottle spiced w. coriander / 8.0%*

LINDEMANS FRAMBOISE 12  
*Vlezenbeek, BE / Lambic w. raspberry juice / 2.5%*

HOEGAARDEN FRAMBOISE 10  
*Hoegaarden, BE / Refreshing Hoegaarden mixed w. Lambic Framboise / 5.9%*

## SPARKLING

PROSECCO MONGARDA  
*Con Sal Martino, Italy*

## ROSÉ

ESTANDON, PROVENCE  
*AOC Côtes de Provence, France*

## WHITES

GRÜNER VELTLINER  
*Domaine Wachau, Austria*

SAUVIGNON BLANC  
*Clava Quintay Reserva, Chilli*

SANCERRE  
*Roche des Lumières, France*

CHARDONNAY  
*Roche Cellars, California*

RIESLING KABINETT  
*Niersteiner Spiegelberg, Germany*

PINOT GRIGIO  
*Armeli, Italy*

## REDS

MERLOT  
*Rode Cellars, California*

MALBEC  
*Carmelle, France*

CÔTES DU RHÔNE  
*Domaine de Cristia, France*

MONTEPULCIANO  
*Cantina Zaccagmini, Italy*

CABERNET SAUVIGNON  
*Barossa Valley Estate, Australia*

GLASS BOTTLE

14 56

14 56

14 56

14 56

16 60

14 56

15 58

14 56

15 58

14 56

16 60

14 56

14 56

## FRESH JUICES

FRESHLY SQUEEZED ORANGE JUICE 6

ORGANIC APPLE JUICE 6

CRANBERRY JUICE 6

## HOT BEVERAGES

COFFEE 5

DECAF COFFEE 5

ESPRESSO 7 | DOUBLE ESPRESSO 9

CAPPUCCINO 7

AMERICANO 7

LATTE 7

MOCHA 7

BELGIAN HOT CHOCOLATE 10

SELECTION OF ORGANIC TEA 7

*Ask your server for a full list of our Beer & Wine selection*