



BRUNCH

EGGS

*Served with Frites***

HOME RUN 20

Eggs Any Style, Toast, Choice of Bacon or Sausage

EGGS BENEDICT SALMON 28

Poached eggs, Catskill Smoked Salmon, Hollandaise & English Muffin

EGGS BENEDICT CLASSIC 22

Poached eggs, Ham, Hollandaise & English Muffin

EGGS BENEDICT FLORENTINE 24

Poached eggs, Sautéed spinach, Hollandaise & English Muffin

EGG SANDWICH 24

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

OMLETTES

ATLANTIC OMLETTE 28

Catskill Smoked Salmon, Scallions, & Crème Fraîche

B.CAFÉ OMLETTE 26

Belgian beef stew & Gruyère Cheese

FARMER'S OMLETTE 23

Goat Cheese, Onions, Tomatoes & Asparagus

OMLETTE JARDINIÈRE 24

Sautéed spinach, Mushrooms, Tomatoes, Chopped Onions & Gruyère Cheese

MAIN PLATES

BRIOCHE FRENCH TOAST 19

Brioche, Berries, Whipped Cream & Vermont Maple Syrup

BUTTERMILK PANCAKES 19

Plain served w. Cinnamon butter
Add Chocolate +1 | Berries +2

CARBONNADE FLAMANDE 28

Belgian Beef Stew, Simmered for four hours, Prepared w. Belgian Dark Beer

GRILLED HERB MARINATED

ATLANTIC SALMON 30

Served w. Sautéed spinach, Sautéed mushrooms & White wine sauce

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 20

Fresh Assorted Vegetables & Mesclun Greens

QUICHE LORRAINE 20

Swiss cheese, Ham & Mesclun Greens

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, Caper & Mesclun Greens

“WAFF-ACADO” 19

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

SIDES

FRITES 8 | BOX FRITES (2-3 people) 16
LINK SAUSAGE 5 | MERGUEZ SAUSAGE 8

EXTRA EGG 3 | EGG WHITE 3

BACON 8 | HAM 4 | AVOCADO 4

BERRIES 6

***House Salad substitute upon request*

SANDWICHES

*Served with Frites***

BRUSSELS MERGUEZ 26

Baguette, Spicy Lamb Sausage, Sautéed onions, Tomatoes, Lettuce & Spicy mayonnaise

STEAK SANDWICH 32

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 & Caper mayo

CHEESE BURGER 19

8oz. Fresh ground beef, Cheddar, & Spicy mayonnaise

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

TRIPLE 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, Chillii

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