

# BRUNCH

## MARKET

### THE GARDEN SALAD

Goat Cheese, Beets, Cherry Tomatoes, Red Onions, Balsamic Vinaigrette  
10

### CHOPPED SALAD

Romaine, Tomatoes, Hard Boiled Eggs, Avocado, Bacon,  
Stilton Blue Cheese, Chicken, Balsamic Vinaigrette  
15

### NORWEGIAN SALAD

Mesclun Greens, Catskill Smoked Salmon, Grapes, Cucumber,  
Poached Egg  
22

### AHI TUNA NIÇOISE

Mixed Greens, Hard Boiled Egg, Classic Vegetables,  
Sherry-Mustard Vinaigrette  
24

## GRAINS

### HOMEMADE GRANOLA with ORGANIC LOW FAT GREEK YOGURT

Roasted Hazelnuts and Almonds, Pumpkin, Sunflower and Flax Seed,  
Berries  
12

### QUINOA EGG BOWL

Cherry Tomatoes, Cucumber, Green Onion, Poached Eggs  
16

## EGGS

### HOME RUN

Eggs Any Style, Toast, Choice of Bacon or Sausage, Greens, Frites  
16

### EGGS BENEDICT SALMON

Catskill Smoked Salmon, Greens, Frites  
22

### EGGS BENEDICT CLASSIC

Ham, Greens, Frites  
18

### EGGS BENEDICT FLORENTINE

Spinach, Frites  
18

### ATLANTIC OMELETTE

Catskill Smoked Salmon, Scallions, Crème Fraîche, Greens, Frites  
22

### "B.CAFE" OMELETTE

Belgian Beef Stew, Gruyère, Greens, Frites  
18

### FARMER'S CHEESE OMELETTE

Goat Cheese, Onions, Tomatoes, Asparagus, Greens, Frites  
18

### OMELETTE JARDINIÈRE

Spinach, Mushrooms, Tomatoes, Chopped Onions, Gruyère Cheese,  
Greens, Frites  
19

### EGG SANDWICH

Baguette, Scrambled Eggs, Onions, Tomato, Gruyère Cheese, Avocado,  
Spicy Samurai Sauce, Greens, Frites  
18

## BAKED

### VEGETABLE QUICHE

Fresh Assorted Vegetables, Greens  
18

### QUICHE LORRAINE

Swiss Cheese, Ham, Greens  
18

## BRUSSELS WAFFLES

### CRISPY BACON 16

Topped with Bacon, Choice of Eggs

### CHICKEN WAFFLE 18

Topped with Belgian Chicken Stew, Mushrooms, Pearl Onions

### B.CAFE 12

Topped with Berries, Vanilla Ice Cream, Whipped Cream,  
Chocolate Sauce

## ROASTED/GRILLED/SANDWICHES

### BRIOCHE FRENCH TOAST

Brioche, Berries, Whipped Cream, Vermont Maple Syrup  
18

### BUTTERMILK PANCAKES

- ❖ Plain, Cinnamon Butter 18
- ❖ Chocolate, Cinnamon Butter 19
- ❖ Berries 20

### CROQUE MONSIEUR/MADAME/VEGGIE

Open-Faced Sandwich, Ham, Gruyère, Béchamel, Greens / Fried Egg with  
Madame / Spinach, Mushrooms, Gruyère, Béchamel with Veggie  
16/19/18

### B. BURGER

8oz Fresh Ground Beef, Pancetta, Gruyère Cheese, Caper Mayo,  
Greens, Frites  
19

### STEAK SANDWICH

Baguette, Beef Sirloin, Onions, Lettuce, Tomatoes, Samurai Sauce,  
Greens, Frites  
24

### AVOCADO TARTINE

Open-Faced Sandwich (Sourdough), Avocado, Goat Cheese, Field  
Greens  
16

## MAIN

### CARBONNADE FLAMANDE

Belgian Beef Stew, Simmered for Four Hours, Prepared with Belgian  
Dark Beer  
22

### GRILLED HERB MARINATED ATLANTIC SALMON

Sautéed Spinach, Mushroom, White Wine Sauce  
26

## MOULES FRITES 24

Fresh Mussels (delivered daily) Cooked with Vegetables in a  
Traditional Mussel Pot Served with Frites

### MARINIÈRE – White Wine

PROVENÇALE – Garlic, Tomatoes Broth, White Wine

MALAY LAKSA – Red Curry, Coconut Milk, Coriander

GARLIC & BEER – Hoegaarden, Garlic

MADRID – Saffron, Chicken Broth, White Wine

## SIDES

BACON 3

FRITES 8

LINK SAUSAGE 5

EXTRA EGG 2

EGG WHITE 2

## BRUNCH COCKTAILS

MIMOSA 10

PEACH BELLINI 12

HOUSEMADE BLOODY MARY 10

PEAR TREE 12

## FRESH JUICES

HOME SQUEEZED ORANGE JUICE 6

CRANBERRY 4

APPLE 4

## HOT BEVERAGES

COFFEE 4

DECAF 4

ESPRESSO 6 / DOUBLE 8

CAPPUCCINO 6

AMERICANO 6

LATTE 6

MOCHA 6

BELGIAN HOT CHOCOLATE 6

SELECTION OF TEA 5 ( assortments of organic teas)