

BRUNCH

SALADS AND APPETIZERS

BELGIAN ENDIVE SALAD Blue and Chimay cheeses/ Roasted Pecan nuts/ Gala Apples	10.50	RED HEIRLOOM BEET SALAD Cashew Nuts/Grapefruit/ Citrus Dressing/Feta Cheese	10.95
CAESAR SALAD Boquerón Anchovies/ Country Bread Crisp Parmesan	9.95	WARM GOAT CHEESE Warm Goat Cheese / Mesclun / Liege Syrup Chestnut, Pear & Pecan Brioche	9.95
FRENCH ONION SOUP Baked Gruyere Cheese	10.95	ROYAL SEABASS TARTARE Cucumber Jelly / Oyster Tempura /Salmon Eggs Guacamole	14.50

EGGS (FROM PATH VALLEY FARM) all Served with Mixed Greens

EGG MEURETTE English Muffin / Mushroom/ Bacon Red wine sauce	12.95	EGG SANDWICH English muffin / fried egg / confit onions Bacon / gruyere cheese	11.95
CHEESE OMELET Ham or mushrooms/ Belgian fries	12.95	EGGS BENEDICT smoked salmon or ham or Spinach	12.95
SCRAMBLED EGG With Spinach or Ham or Mushrooms	12.95	EGGS GRATIN BECHAMEL Layered of Eggs/Ham/ Cheese/ Mushrooms & Béchamel	12.95

MAIN COURSES

LOBSTER BURGER Belgian Fries, Aioli Sauce	21.50	BEEF FILET TARTARE Seasoned/ Mixed Greens / Belgian Fries	26.50
CROQUE MONSIEUR OR MADAME Mixed Greens	12.00	BURGER"MEYER GROUND BEEF" Chimay Cheese/ Bacon / Confit Tomato / onions French Fries	18.95
STEAK AND SUNNY SIDE UP EGG Bordelaise Sauce/ Mixed Greens/ Belgian Fries Chives	26.50		
GRILLED NORTH CAROLINA TROUT Creamy Mashed Potatoes/Sautéed Spinach Champagne Sauce	25.95		

STEAMED MUSSELS (ALL SERVED WITH BELGIAN FRIES \$22)

MARINIÈRE: Garlic & White Wine, Leeks, Onions

DE L'ANNEE: Mussels in cream of endives, dry vermouth, sweet potato confit

DIABLE: Tomatoes, Shallots, Lobster Bisque

PROVENCALE: Tomato, Basil, Saffron Shallot, Garlic, Ricard

SPLIT PLATES ARE SUBJECT TO AN ADDITIONAL \$2 CHARGE.

When placing your order, please **INFORM YOUR SERVER OF ANY FOOD ALLERGIES.**

***May contain nuts or shellfish.**

Consuming raw or undercooked foods may increase your risk of food-borne illness.