

LUNCH

B Too's quick lunch!

*Weekly changing menu
In and out in less than 40 minutes
Choice of Appetizer
Choice of Entrée*

2 courses \$ 21.50

Burgers & Sandwiches

CHORIZO LAMB BURGER 16.50

Chorizo lamb burger / garlic sauce / multigrain bun
baby spinach / tomato / crispy cheese / Belgian frites

OUR B TOO BURGER 17.75

Dry aged burger / American cheese / tomato / special sauce
brioche bun / Bicky onions / pickle / Belgian frites

KRAB CAKE WAFEL SANDWICH 18.95

Maryland crab cake waffle / cucumber / radish / chipotle
mayonnaise / brioche waffle / Belgian frites

TOAST MET AVOCADO 14.95

Avocado toast / crushed spiced avocado
tomato / cilantro / artisan toast / petite salad
add smoked salmon 6.95

CLUB SANDWICH MET EEND 17.75

Duck leg confit sandwich / avocado / pickled onion
orange / mushroom / mustard mayonnaise / fried egg

Petite Casserole De Moules Belges

BTOO MUSSELS 15.95

Roasted over charcoal mussels
Hennepin beer / scallion / bacon
celery / thyme / shiitake

MUSSELS MER DU NORD^{100%} 15.95

Steamed mussels / sour cream
white wine / celery / onion / green herbs

THE MUSSELS FROM NEXT DOOR 15.95

Steamed mussels / cilantro / Thai pepper
spicy coconut cream / kafir lime

Salad Bowls

SPINAZIE SALADE MET GEGRILDE GARNAAL 18.25

Spinach salad / olive oil / garlic onion
peeled grilled shrimp / lemon

BRABANTSE WITLOOF SALADE^{100%} 13.50

Rustique Belgian endive salad / Asian pear / walnut / balsamic
Point Reyes blue cheese / celery / sprouts

SLAATJE VAN GEBAKKEN HOEVEKIP 17.25

Roasted chicken breast / artisan greens / apples / grains
pecorino / walnuts / cabernet vinaigrette

GEROOKTE ZALM SALADE 16.95

Chesapeake smokehouse salmon salad / frisée
zuchini noodle / boiled egg / heirloom tomato / herb vinaigrette

GEGRILDE STEAK OP SALADE 18.95

Sliced hanger steak / romaine / scallion / chilli / lime
carrot / crispy Bicky onion

BBQ AVOCADO SALADE 14.75

Grilled avocado salad / artisan greens / kale
granny smith onion / yogurt dressing
add roasted chicken breast or peeled grilled shrimp 6.95

Save room for dessert

B TOO`S CHOCOLATE EDEN 11.50

Chocolate flan, dark chocolate mousse
Jivara chocolate ice cream, flourless cake,
brut cocoa crumble, choco pearls

DAME BLANCHE 8.95

Vanilla ice cream, meringue, chocolate crisps
whipped cream, Belgian chocolate sauce

CREME BRULEE 8.75

Buttercrisp wafflini

DOFFLE® DELUXE 7.25

The Original Doffle®, whipped cream, vanilla ice cream

ORIGINAL BRUSSELS WAFFLE 9.25

Brussels waffle, whipped cream, strawberry

Hot and Cold Appetizers

WAFEL VAN KREEFT 15.75

Maine lobster waffle / Lobster bisque
herb salad / French radish / fennel / vanilla oil

AJUIN SOEP EEN BEETJE ANDERS 12.00

French onion soup / Belgian style



TOMATENSOEP 11.25

Tomato soup / B Too's grilled cheese waffle

SALADE BETTERAVES ROUGE AU CHEVRE 13.00

Oven roasted red beet salad / smoked goat cheese
Greek yogurt / pistachio crumble / pomegranate vinaigrette

NOORDZEE GARNAAL KROKETJES^{100%} 15.95

Belgian baby grey shrimp croquette / fried parsley
lemon / petit salade / sauce cocktail



GRILLED LAMB KEFTA 9.95

cilantro / mint / tahini / Greek yogurt / harissa

GEBRAISEERD VARKENSBUIKJE & OCTOPUS 14.25

Slow cooked pork belly / octopus / fried Brussel sprouts
popped wild rice / sour cream / za`atar

FOUR CHEESE CROQUETTES PEBBLES^{100%} 8.75

Chimay / Gruyère d'Alpage / goat cheese / aged Gouda

VARKENS OORTJES MET WITLOOF 8.25

Crispy pig ears / Belgian endive / pickled shallots
bourbon - soy sauce

The Original B Too Mussels

ALL ENTRÉE MUSSELS ARE SERVED WITH BELGIAN FRITES AND MUSSEL SAUCE

BRUSSELS MUSSELS 27.95

Brussels mussels / ½ lobster / bisque
tomato confit / cognac

OOSTERSE CURRY 24.75

Steamed mussels / green apple / celery / onion
Madras curry / carrot / cream

RED DEVILS MUSSELS 23.75

Stewed mussels / white wine / chorizo
chipotle / butter / celery / cream

MOULES MARINIÈRE BELGES^{100%} 23.75

Classic steamed mussels / white wine
shallot / garlic / parsley / butter

Main Courses

THE BEST STEAK TARTARE IN DC^{100%} 21.50

A la minute made steak tartare / quail egg / cornichon
capers / parsley / shallot / tomato / Belgian frites

JOSPER GRILLED BIEFSTEAK MET FRIETJES 26.95

Josper grilled hanger steak
Belgian frites / five pepper sauce

BOUDIN BLANC ET POMME PUREE^{100%} 18.95

Home made bouding blanc / roasted pumpkin
apples / pomme purée / chestnut crumble



GEVULDE RAVIOLI MET POMPOEN 23.95

House made ravioli / peas / garden herbs
butternut squash / chive oil / Parmesan

OP CEDER GEROOSTERDE ZALM 23.00

Cedar roasted Nordic salmon / green cabbage
Swiss chard / nori butter / pickled beech mushroom / dashi

DEMI POULET RÔTI PÈRE MAURITS 21.50

Beer brined roasted chicken / butternut squash
chestnuts / jus de poulet aux romarin

STOVERIJ OP Z'N VLAAMS^{100%} 23.00

Traditional Flemish style short ribs stew / Leffe brown beer
pickled mustard / braised endive / Belgian frites

OMELET MET BELGISCHE FRIETJES 14.00

Herb omelet / petite salad / Belgian frites
add goat cheese 3.00

Sides & Share

BELGISCHE FRIETJES^{100%} 8.00

Belgian frites / trio of homemade mayonnaise

LA MACARONI AU FROMAGE 12.50

Le big macaroni with cheese foam / panko crumble / gratinée
add maine lobster meat +10.50

BRUSSELSE SPRUITJES MET SPEKJES^{100%} 10.75

Brussels sprouts / Belgian pickles
crispy Applewood smoked bacon bits

Executive Chef - Bari Vandaele / Chef de Cuisine - Alexander Flores / General Manager - Rinata Gafarova

Consuming raw or undercooked food may increase the risk of food borne illnesses.