

BETSY’S GOT SOME EGGS

THE BELGIAN OMELET

Stuffed omelet, lobster, shrimp, crab, calamari, tomato-bisque sauce, petite salad
22.00

SUPER LEKKERE ROEREITJES

Soft scrambled eggs, chives, bacon strips, Belgian hash brown waffle
13.50

LA QUICHE “THE 3 PIGGIES”

Puff pastry quiche, Paris ham, bacon bits, prosciutto, leeks, cheeses, mesclun salad
16.50

BELGA’S “BERUCHE” GROENE EIENEN

Our famous green eggs, herb pesto, spinach Gruyère cheese, English muffin, bacon strips
15.50

EITJES & GEROOKTE ZALM

Poached eggs, Chesapeake Smokehouse salmon, green asparagus, Hollandaise sauce, English muffin
16.95

LA TARTIFLETTE AND DUCK EGG

Potato, bacon, pickled onions, Reblochon cheese, soft boiled duck egg, bacon cheese foam
17.00

WAFEL TACO “NOT SO BELGE”

Tortilla-waffle, marinated barbecue goat, adobo salsa, tomatillo spiced scrambled eggs, gooseberry, queso fresco
17.00



BROODJE EI MET TRUFFLE

Toasted brioche bun, soft scrambled eggs, butter, truffle cheese, chives
13.95 | Add bacon + 2.00

SAND ‘WISHES’ IF YOU’D LIKE

WARM SMOKED TROUT TOAST 15.50

Grilled toast, warm smoked trout, capers, cucumber, pickled onions, dill

THE B&B BURGER 17.50

Grilled beef burger, Parmesan crisp, tomato, pickles, special sauce, Belgian frites
Add bacon + 2.00 | Add egg + 2.00

LAMBSBURGER 16.50

Puff pastry quiche, Paris ham, bacon bits, prosciutto, leeks, cheeses, mesclun salad

OUR AVOCADO TOAST 15.00

Farm house bread, crushed avocado, pickles, radishes, cilantro, tomatoes, petite salad
Add poached eggs + 4.95
Add smoked salmon + 6.95

IF YOU NEED SOME EXTRAS



COWBOY HASH BROWNS SKILLET 14.75

Hash browns, beer braised short ribs, Brussels sprouts, chipotle ketchup, pickled onions

JAMAICAN JERK TURKEY BACON 7.00

BELGIAN FRITES 8.00

Trio of mayonnaise

SIDE OF 2 EGGS or EGG WHITES 6.95

Brouillé, omelette, poché, oeuf sur le plat..

BELGIAN BEER BRAISED PORK SAUSAGE 6.25

BUCKET OF APPLEWOOD SMOKED BACON 6.50

BELGIAN HASH BROWN “WAFFLES” 9.50

NEW TO BELGA!

L’ORIGINAL WAFFLE BOMMEKES

The Original Liège waffle in small bites, with sugar snow
4.50

CINNAMON ROLL WAFFLE

With frosting
4.00



WAFFLES LIKE YOU’VE NEVER SEEN BEFORE!

STRAWBERRY FIELD WAFFLE

Brussels waffle, strawberries, vanilla whipped cream, sugar snow
14.00

LE S’MORFS LE GAUFRE

Brussels waffle, toasted marshmallows, Belgian chocolate, blueberry, Haribo Smurfs, Gargamel crunch
14.25

THE BIG B & W

A big waffle, banana, bacon, banana rum, whipped cream, Nutella
14.75

FRESH & SIMPLE - A BELGIAN WAFFLE

Belgian waffle, lots of fresh fruit, vanilla whipped cream
13.50

“SPECULOOSJE” THE WAFFLE

L’Original Liège waffle, Biscoff cookie butter, speculoos crunch, green apples, crème brûlée
13.25

BELGIAN FRENCH TOAST

French brioche toast waffle, apricot sauce, roasted almonds, honey
14.00

FARM CORNBREAD WAFFLE

Cornbread waffle, beer braised pulled pork, avocado, two fried eggs, chives, crème fraîche
17.50

BLOEMKOOL WAFELTJES

Savory cauliflower waffles, pistachio-kale pesto, rocket salad, rhubarb, sumac
15.50

CHEDDAR CHEESE WAFFLE & BABY BACK RIBS

Cheddar cheese waffle, BB ribs, mesquite spices, spicy honey sauce, aioli, avocado crème
18.50

Gluten Free Waffles Available

A BUNCH OF BRUNCH COCKTAILS

BELGA'S BLOODY MARY & CELERY FOAM

Tito's vodka, spicy tomato, celery foam
10.00

JALAPEÑO BLOODY MARY

Jalapeño infused vodka, spicy tomato, celery foam
11.00

FREAKY MARY

Tomato-cucumber vodka, green juice, cherry tomato & olive
13.00

B&B MARY

Bacon-infused bourbon, spicy tomato, celery foam, Old Bay
11.50

WHAT'S UP, DOC?

Blue Coat Gin, fresh carrot juice, cilantro, ginger-vanilla syrup
11.00

MEZCAL SO FRESH

Mezcal, fresh cucumber juice, jalapeño mint syrup, smoked salt
12.00

THE BEST PART OF WAKING UP

Compass cold brew, Kraken rum, honey, almond milk-vanilla ice cubes
12.00

B'MIMOSA

sparkling wine, orange juice
9.00

NAPOLEON MIMOSA

Sparkling rosé, Mandarine Napoléon liqueur, orange juice, blood orange purée
11.00

BELGA'S BELLINI

White cranberry, Crème de Pêche, sparkling wine
10.50

FRENCH 75 (AKA BELGIAN 69)

Hendricks's Gin, sparkling wine, lemon
11.00

RED BASIL & BUBBLES

Cava, house made red basil syrup
10.00

SPRITZ OF PEAR-FECTION

Aperol, pear vodka, club soda, pear purée, lemon, brûléed grapefruit
12.00

SPARKLING WINE, BELLE JARDIN

Methode traditionnelle, Brut Nature, France, NV
11.00

COFFEE, TEA & OTHER DRINKS

*almond milk available +1.00

COMPASS COFFEE DRIP	4.00
ILLY ESPRESSO	4.50
ILLY DOUBLE ESPRESSO	7.25
ILLY LATTÉ	5.50
ILLY CAPPUCCINO	5.50
ASSORTED MIGHTY LEAF TEAS	4.50

STAY FRESH MY FRIENDS	8.00
<i>Pomegranate Juice</i>	
<i>Apple Cider</i>	
<i>Rosemary</i>	
<i>Soda</i>	
CARROT GINGER JUICE	7.00
GREEN HEALTHY JUICE	7.00



TO START LUNCH

SOUPE À L'OIGNON GRATINÉE

Belgian onion soup, croutons, Gruyère cheese
12.00

BELGISCHE WITLOOF SALADE

Belgian endive, blue cheese, pecans, coriander, orange, Hoegaarden-Belga dressing
12.50

KLEURRIJKE BIETJES SALADE

Multi-colored beets, goat cheese, radishes, baby arugula, mint, beet vinaigrette
12.00

PADDESTOELEN TARTELETTE

Savory pastry, sautéed mushrooms, frisée salad, popped quinoa, rosemary, pickles
12.50

VIER KAZEN KROKETTEN

Croquettes of four cheeses, mixed salad, balsamic
11.00

KIP & KRAB SIGAREN

Spicy cigars of chicken & crabmeat, dipping sauces
11.50

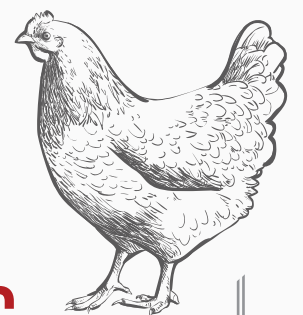
MOSSELEN GRATINÉES

Oven-grilled mussels on the half-shell, garlic butter
13.00

WARM BOOZY DRINKS

BELGIAN COFFEE	13.00
<i>Young Jenever, crystal sugar, drip coffee, unsweetened cream float</i>	
IRISH COFFEE	12.00
<i>Irish whiskey, drip coffee, raw sugar, unsweetened cream float</i>	
REAL BELGIAN DOUBLE HOT CHOCOLATE	7.00
<i>Add Bailey's 5.50</i>	
MEZCAL TODDY	14.00
<i>Agave syrup, green Chartreuse, angostura bitters, mint, lime</i>	

OUR CLASSIC STAPLES



BIEFSTUK VAN DE BEENHOUEWER

Grilled hanger steak, three shallots, red wine sauce, green vegetables, Belgian frites
27.50 *Add eggs any style*

VLAAMSE STOVERIJ MET FRIETJES

Flemish beef stew with Leffe Brown sauce, carrots, Belgian frites, mayonnaise
23.00

FILET AMÉRICAIN PRÉPARÉ MET FRIETEN

Belgian steak tartare, fried onions, cornichons, capers, garden salad, quail egg, Belgian frites
22.00

GEBRADEN KIP MET DRAGON

Lemon roasted chicken, field greens, Belgian frites, tarragon chicken jus
24.50

MUSSELS "MARINIÈRE"

White wine, shallots, butter, garlic, parsley, Belgian frites
23.25

FOREL VAN DE ARDENNEN

Sauteed boneless trout, Belgian stir-fried vegetables, chives, lime, olive oil
23.50

2019

EXECUTIVE CHEF
Bart Vandaele

CHEF DE CUISINE
Martin Castillo

GENERAL MANAGER
Joey Zucconi

A 20% service charge may be added to parties of six or more | \$3.50 substitutions and menu changes | We will gladly accept up to 3 credit cards per table.

Please inform your server of any allergies or dietary restrictions.

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness.