

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,
hash browns, English muffin
15.50

BELGA’S “BERUCHTE” GROENE EIEREN

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
17.50

BROODJE EI MET TRUFFLE 15.00

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



SAND ‘WISHES’ IF YOU’D LIKE

DOFFLE SANDBICH

17.00

Origina doffle, bacon sprinkles, pork
sausage, American cheese, special sauce,
sunny side up egg

BART’S BETTER BISTRO BURGER

19.00

Grilled beef burger, bacon, American cheese,
tomato, pickles, crazy sauce, Brioche bun,
Belgian frites
Add egg + 2.00

OUR AVOCADO TOAST

15.00

Farmhouse 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

15.25

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

6.95

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

BUCKET OF APPLEWOOD
SMOKED BACON

6.50

SEASONAL FRUIT PLATE

9.50

Sage-lime syrup

NEW TO BELGA!

L’ORIGINAL WAFFLE BOMMEKES

The Original Liège waffle in small bites,
with sugar snow
5.95

CINNAMON ROLL WAFFLE

With frosting
4.25



WAFFLES LIKE
YOU’VE NEVER SEEN BEFORE!

STRAWBERRY FIELD WAFFLE

Brussels waffle, strawberries, vanilla whipped cream, sugar snow
14.75

FRESH & SIMPLE - A BELGIAN WAFFLE

Belgian waffle, lots of fresh fruit, vanilla whipped cream
14.50

BELGIAN FRENCH TOAST

French brioche toast waffle, apricot sauce, roasted almonds, honey
14.75

FARM CORNBREAD WAFFLE

Cornbread waffle, beer braised pulled pork, avocado, two fried eggs,
chives, crème fraîche
17.75

BUTTERMILK FRIED CHICKEN AND WAFFLE

Buttermilk deep fried chicken, crispy Belgian waffle, jalapeno honey
syrup, fresh herbs, pickled jalapeno
18.00

A BUNCH OF BRUNCH COCKTAILS

BELGA’S BLOODY MARY & CELERY FOAM
*Tito’s vodka, spicy tomato,
celery foam*
10.00

JALAPEÑO BLOODY MARY
*Jalapeño vodka, spicy tomato,
celery foam*
11.00

THE BEST PART OF WAKING UP
*Cold brew coffee, Kraken spiced rum,
honey, almond milk-vanilla ice cubes,
rosated cocoa nibs*
12.00

B’MIMOSA
sparkling wine, orange juice
9.50

NAPOLEON MIMOSA
*Sparkling rosé, Mandarine Napoléon liqueur,
orange juice, blood orange purée*
11.00

BELGA’S BELLINI
*White cranberry, Crème de Pêche,
sparkling wine*
11.00

BASIL & BUBBLES
Cava, house made red basil syrup
10.50

SPARKLING BRUT ROSÉ, RIVAROSE
Salon de Provence, France, NV
12.00

CHAMPAGNE, TAITTINGER
‘Brut La Francaise’, Reims, France, NV
22.00

COFFEE, TEA & OTHER DRINKS

*extra shot of espresso +1.75

‘JULIUS MEINL COFFEE’

DRIP	4.00
ESPRESSO	4.50
DOUBLE ESPRESSO	7.25
LATTÉ	5.50
CAPPUCCINO	5.50

ASSORTED JULIUS MIENL TEAS	4.50
GREEN HEALTHY JUICE	7.00



OUR HOURS

**WE ARE OPEN FOR
DELIVERY, PICK UP AND
OUTSIDE SEATING**

DINNER

Monday - Thursday

4:30 pm to 9:30 pm

Friday & Saturday

4:30 pm to 10:00 pm

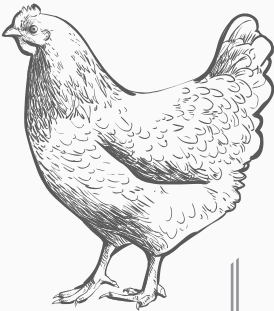
**BRUNCH
Saturday & Sunday**

10:00 am to 2:30 pm

WARM BOOZY DRINKS

BELGIAN COFFEE 13.00
*Young Jenever, crystal sugar,
drip coffee, unsweetened cream float*

IRISH COFFEE 12.00
*Irish whiskey, drip coffee, raw sugar,
unsweetened cream float*



OUR CLASSIC STAPLES

MUSSELS “MARINIÈRE”
*White wine, shallots, butter, garlic,
parsley, Belgian frites*
25.50

VLAAMSE STOVERIJ MET FRIETJES
*Flemish beef stew in Leffe Brown sauce,
braised endive, Belgian frites, mayonnaise*
25.00

**FILET AMÉRICAIN PRÉPARÉ MET
FRIETEN**
*Belgian steak tartare, fried onions,
cornichons, capers, garden salad, quail egg,
Belgian frites* 27.00

2020

EXECUTIVE CHEF
Bart Vandaele

CHEF DE CUISINE
Alexander Flores

GENERAL MANAGER
Rinata Gafarova

\$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.