

est. 2004

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 “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
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

BART’S BETTER BISTRO BURGER 17.50

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

LAMB BURGER 16.50

Spicy lamb & chorizo burger, goat cheese, spinach, yoghurt-garlic sauce, radish, sumac, Belgian frites

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 15.00

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
4.75

CINNAMON ROLL WAFFLE

With frosting
4.25



LE PETIT DEJEUNER BELGE

FARM BUTTER CROISSANT 3.00

BELGIAN CHOCOLATE CROISSANT 3.50

GREEK YOGURT 8.75

PARFAIT & CRUNCH
Vanilla roasted pineapple, coconut, granola

PINK GRAPEFRUIT BRULÉE 6.50

With muscovado sugar

SEASONAL FRUIT PLATE 9.50

Sage-lime syrup

WAFFLES LIKE YOU’VE NEVER SEEN BEFORE!

STRAWBERRY FIELD WAFFLE

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

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
13.75

“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
14.25

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, pomegranate, 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 vodka, spicy tomato, celery foam
11.00

BACON TRUFFLE MARY

Bacon - Truffle infused bourbon, spicy tomato, celery foam
12.50

AN EXCELLENT SOURCE OF VITAMIN C

Redemption bourbon, fresh grapefruit, rosemary-sage syrup
12.00

WHAT'S UP, DOC?

Blue Coat Gin, mango-carrot juice, cilantro, ginger-vanilla syrup
13.00

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

RED BASIL & BUBBLES

Cava, house made red basil syrup
10.50

AS GOOD AS GRANDMA'S PEAR PIE

Sparkling wine, spice liquor infused pears, pear-ginger syrup, cranberries
12.00

BRUT, VEUVE DUBARRY

'Cuvee Prestige'
Vin de France, France NV
11.00

SPARKLING BRUT ROSÉ, RIVAROSE

Salon de Provence, France, NV
12.00

CHAMPAGNE, TAITTINGER

'Brut La Francaise', Reims, France, NV
19.00

COFFEE, TEA & OTHER DRINKS

*almond milk available +1.00 *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
MOCKTAIL: FRESH IN FALL	9.50
<i>Apple cider, ginger-cinnamon syrup, rosemary, 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, pears, pecans, Hoegaarden-Belga dressing
12.75

KLEURRIJKE BIETJES SALADE

Multi-colored beets, goat cheese, radishes, baby arugula, mint, beet vinaigrette, pomegranate
12.50

VIER KAZEN KROKETTEN

Croquettes of four cheeses, mixed salad, balsamic
11.50

KIP & KRAB SIGAREN

Spicy cigars of chicken & crabmeat, dipping sauces
12.00

MOSSELEN GRATINÉES

Oven-grilled mussels on the half shell, garlic butter, bread crumbs
13.50

STEAK EN EIERS

Grilled 4 oz. top butt steak, two eggs any style, hash brown waffle, garlic butter
22.50

VLAAMSE STOVERIJ MET FRIETJES

Flemish beef stew in Leffe Brown sauce, braised red cabbage, Belgian frites, mayonnaise
23.00

FILET AMÉRICAIN PRÉPARÉ MET FRIETEN

Belgian steak tartare, fried onions, cornichons, capers, garden salad, quail egg, Belgian frites
23.00

WARM BOOZY DRINKS

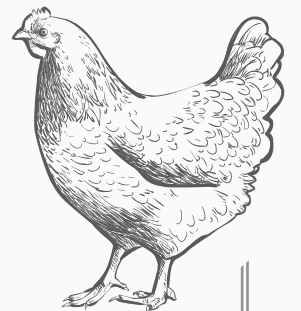
BELGIAN COFFEE 13.00
Young Jenever, crystal sugar, drip coffee, unsweetened cream float

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

REAL BELGIAN DOUBLE HOT CHOCOLATE 7.00
Add Bailey's 5.50

MEZCAL TODDY 14.00
Agave syrup, green Chartreuse, angostura bitters, mint, lime

OUR CLASSIC STAPLES



GEBRADEN KIP MET DRAGON

Herbs de Provence roasted chicken, mashed potatoes, watercress salad, tarragon chicken jus
24.50

MUSSELS "MARINIÈRE"

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

FOREL VAN DE ARDENNEN

Pan seared trout filet, roasted cauliflower, pistachio crema, red wine-lemon dressing
24.00

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.