



BELGA'S COCKTAILS

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| BELGA CAFE'S BEET MANHATTAN | 18 |
| <i>Jefferson's Rye Whiskey, Aquavit, Dry Marsala fine, Pasubio, candied red beet, ice cube</i> | |
| CHEF BART'S NEGRONI | 17 |
| <i>Nolet's gin, Martini & Rossi riserva speciale rubino, Campari, big clear ice, blood orange peel</i> | |
| DON'T HAVE A COW, MAN! | 18 |
| <i>400 Conejos Joven Mezcal, Boomsma green, Maraschino liqueur, lime wheel, boozy foam, clear ice</i> | |
| ROYAL BELGIAN MULE | 15 |
| <i>Homemade lemon-lime Genever, Intense ginger liqueur, Q hibiscus ginger beer, juniper berries</i> | |
| NO WAY, JOSE | 17 |
| <i>Mi Campo Blanco, Cointreau, shiso-Hibiscus cooler, yuzu juice, salt rim</i> | |
| WHOA | 18 |
| <i>Blue cheese washed Ketel One vodka, Castelvtran olives, Dolin dry vermouth mist, martini</i> | |
| I AM BART SIMPSON | 16 |
| <i>Planteray 3 stars, carrot-ginger saffron, lemon juice, ginger beer, carrot twist</i> | |
| BART LITE (New LOW PROOF cocktail) | 16 |
| <i>Bare zero proof bourbon, Amaro 30% abv, grape juice, lime juice, shiso syrup, blackberry</i> | |

DRAFT BEERS

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| STRAFFE HENDRIK TRIPEL 9% | 16 |
| <i>Tripel rich, creamy, deep malt character, rum and pears</i> | |
| STELLA ARTOIS 5.2% | 9 |
| <i>Pilsner hazy golden yellow, with grainy malts, crisp</i> | |
| BLANCHE DE BELGA 4.7% | 12 |
| <i>White Beer aromas of citrus fruit, notes, orange and lime</i> | |
| ST. BERNARDUS KOMBINE 6% | 13 |
| <i>Belgian Blond Hint of German yeast, notes of lemon</i> | |
| LA CHOUFFE 8% | 12 |
| <i>Belgian Pale Ale Aromas of bananas, sweet fruit, and spice</i> | |

CHAMPAGNE & SPARKLING WINE

BRUT DE LOIRE, BOUVET LADUBAY, SAPHIR BRUT, 2022

*Aromas of white flowers, fresh apple, and pear,
with a subtle hint of toasted brioche*
16

CRÉMANT DE BOURGOGNE ROSÉ DOMAINE ALBERT BICHOT

Light, bouquet of raspberries, red currants and white blossom
18

EXECUTIVE CHEF
Bart Vandaele

CHEF DE CUISINE
Alexander Flores

GENERAL MANAGER
Rinata Gafarova

FAVORITE GIN & TONICS

MONKEY 47 GIN AND TONIC 22.00

*Blackberry, rosemary ice cube,
Fever-Tree Mediterranean tonic*

TINKERMAN'S CURIOUSLY BRIGHT G&T 16.00

*Honey crisp apples, celery, cucumber,
big ice, Fever-Tree Lemon tonic*

GIN TONIC PEU ALCOOLISÉ 16.00

*Low proof G&T, 1/2 Sorigin grapefruit gin,
1/2 N.A. Bare gin, Fever-Tree grapefruit sparkling*

WHITE WINE BY THE GLASS

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| CHEF'S FAVORITE, BLANDINE LE BLANC, FR 2023 | 16 |
| <i>Mineral and lemon notes, palate is full and rich</i> | |
| SANCERRE, KÉVIN ET KARINE LAUVERJAT, FR 2024 | 24 |
| <i>Medium-bodied, notes of citrus & stone fruits, sharp minerality</i> | |
| PINOT GRIGIO, ORNELLA MOLON, IT 2024 | 15 |
| <i>Aromas of apple, pear, and hints of apricot</i> | |
| SAUVIGNON BLANC, ROMBAUER VINEYARDS, SONOMA 2024 | 15 |
| <i>Fresh, vibrant notes of grapefruit and tropical fruits</i> | |
| CHARDONNAY, 'BEZEL' BY CAKEBREAD WINERY, CA 2023 | 17 |
| <i>Medium bodied, aromas citrus, oak, pear, vanilla</i> | |
| ALBARINO, 'NESSA' BY ADEGAS GRAN VINUM, SP 2024 | 16 |
| <i>Aromas of fresh citrus, white flowers, and stone fruits</i> | |
| RIESLING, EROICA, COLUMBIA VALLEY 2023 (semi-sweet) | 15 |
| <i>Notes of stone fruit, citrus, and floral aromas</i> | |

RED WINE BY THE GLASS

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| SANGIOVESE, CAPARZO, TOSCANA 2023 | 16 |
| <i>Aromas of blackberry, wild strawberry, vanilla scents and flavors</i> | |
| PINOT NOIR, LA CREMA, MONTEREY 2023 | 16 |
| <i>Aromas of tart cranberries, ripe strawberries & hints of brown spices</i> | |
| BOURGOGNE, DOMAINE BRUNO LORENZON, FR 2020 | 24 |
| <i>Intense aromas of dark cherry, long, complex finish</i> | |
| BORDEAUX, CHÂTEAU LES ARROMANS, PRESTIGE 2022 | 16 |
| <i>Notes of spiced vanilla, plum, cassis and hints of leather</i> | |
| CAB. SAUVIGNON, UNSHACKLED, BY THE PRISONER, CA 2022 | 18 |
| <i>Intense aromas of blackberry, dark chocolate and licorice</i> | |
| MALBEC, AUKA, DON ALFONSO, MENDOZA 2023 | 15 |
| <i>An intense and fresh nose, pepper, spice, oak, vanilla</i> | |

OLE OLE ROSÉ

SANCERRE ROSÉ KEVIN ET KARINE LAUVERJAT, FR 2024

*Medium-bodied, fruity, bright strawberries,
raspberries, long finish*
22

AIX ROSÉ, COTEAUX D'AIX EN PROVENCE, 2023
Light, soft, ripe summer fruits, watermelon and strawberries
15

For the parties of six and more we will add 20% service charge | We will gladly accept up to 3 credit cards per table.

A 3% wellness fee will be added to each check to assist in covering the base wages and benefits of our staff.

Please be aware that this fee is not considered a tip.

IF YOU NEED SOME EXTRAS & LIKE TO SHARE

CHILLED GIN & TONIC OYSTERS 23.00

½ dozen oysters, yuzu, apple, celery, Gin & Tonic air, cucumber

CRÈME BRULÉE “PH” VAN GANZELEVER 25.00

Foie Crème Brûlée, apple, sour cranberry gel, pomegranate, pistachios, cranberry-nut bread

RILLETTE VAN GEROOKTE FOREL 17.50

Smoked Carolina trout rillette, lemon confit, petite salade, French dressing, grilled toast, salmon caviar

THE BELGIAN FRITES 9.25

The world’s original fries! A trio of homemade mayonnaise

FRENCH BAGUETTE AND TWO BUTTERS 7.50

Rich seaweed butter, lard and bacon-bits butter

THE BRUSSELS SPROUTS 14.50

Sweet and sour fried pork belly, fried kale, curry, chili



NEW IDEAS FROM THE CHEF

ROMIGE ARTISJOKKEN SOEP 15.00

Creamy artichoke soup, leek ash oil, pickled artichoke

VEELKLEURIGE BIETENSALADE 18.00

Multicolor roasted beet creation, smoked yogurt mousse, balsamic, pistachio, farmer’s market salad, EVOO

BABY OCTOPUS & GEBRAISEERD VARKENSBUIKJE 20.50

Slow-cooked pork belly, baby octopus, Brussels sprouts, popped wild rice, sour cream, za’atar, red wine, radishes

CLASSIC VOL-AU-VENT DELUXE 35.00

Roasted chicken, sweetbreads, veal meatballs, puff pastry, truffle, mushrooms, creamy chicken sauce, Belgian frites

SINT-JAKOBSSCHELPEN MET GROENE KOOL 43.00

Pan-seared scallops, savoy cabbage, black garlic, roasted brown butter celery cream, choucroute sauce

WARME POMPOEN SALADE 19.00

Warm delicata squash salad, burrata, black mission figs, grains, toasted pumpkin seeds, vincotto, za’atar, honey

OUR CLASSIQUES APPS

THE BEST STEAK TARTARE IN DC 21.00

The Belgian steak tartare, fried onions, cornichons, capers, quail egg

as main course

WILDE CHAMPIGNON WAFEL 18.00

Wild mushroom waffle, porcini, shiitake, beech mushrooms, Pecorino cream, mushroom jus shooter

VIER KAZEN KROKETTEN 15.00

Croquettes of four cheeses, cheese waffle, cheese cream, puffed tomatoes, Parmesan snow

BELGISCHE WITLOOF SALADE 16.50

Belgian endives, blue cheese crumble, agrumes, dates, kumquat, candied pecans, Belga’s vinaigrette

KIP & KRAB SIGAARS 15.50

Spicy cigars of chicken and crabmeat, dipping sauces

OUR GUEST’S FAVORITES

SLOW ROASTED HEIRLOOM CARROTS 15.50

Poppy seeds, ginger, confit lemon, butter, labneh, curry

TONIJN MET AVOCADO 24.00

Yellowfin tuna, avocado cream, cilantro, seaweed salad, Persian lime, dashi broth, chili, ponzu-soy sauce

TOMATENTAARTJE 17.50

Heirloom tomato salad, purple basil, herb crumble tartlet, yogurt-basil cream, balsamic

NOT SO SIMPLE PASTA AND CRAB 26.00

Simple tagliatelle pasta appetizer, Maryland crab, Meyer lemon, garlic-chive butter, crisps

GARNAAL-KREEFT KROKET 21.00

Belgian shrimp and lobster croquette, fried parsley, lemon, tomato salad, roasted tomato mayonnaise



100% BELGIAN

VARKENSKOTELET MET SPRUITJES 38.00

Smoked Heritage pork chops, dates, nuts, cream of Brussels sprouts, sweet and spicy glaze

STOVERIJ MET FRIETJES EN WITLOOF 33.00

Belgian beef stew, Chimay beer, Belgian frites, mayonnaise, Belgian endive, grain mustard

GESTOOFDE LAMSSCHOUDER MET WORTELEN 39.00

Braised lamb shoulder, cream of carrots, cumin, zucchini, Ras el hanout, harissa lamb jus

BIEFSTUK VAN DE BEENHOEWER 49.00

Grilled hanger steak, duck fat potato pavé, roasted market vegetables, pepper sauce

BART’S BETTER BISTRO BURGER 25.50

Grilled burger, bacon, American cheese, tomato, pickles, crazy sauce, brioche bun, Belgian frites

EENDENBOUT CONFIT MET ZOETE AARDAPPEL 44.00

House confit duck leg, purple sweet potato cream, green grapes, cherries, fried Brussels sprouts, Tamarind dressing sauce

FROM THE BIG POND

MOSSELEN BOUILLABAISSE 35.00

PEI mussels, clams, calamari, shrimps, tomato, bouillabaisse jus, rouille, toast

GEBAKKEN SNAPPER MET MAÏS 37.00

Pan-seared snapper, succotash of corn, baby tomato and cucumber, garlic-chive oil, chili, tomato-butter sauce, crunch

SAUMON AUX CHANTERELLE 36.00

Crispy-skin salmon fillet, chorizo, chanterelle mushrooms, mint, English pea cream, green asparagus

RODENBACH BIER MOSSELEN 30.00

PEI mussels, Rodenbach classic, shallots, bacon bits, leeks, Belgian frites, mayonnaise

MUSSELS “MARINIÈRE” THE CLASSIQUE 29.00

PEI mussels, white wine, shallots, celery, butter, garlic, parsley, Belgian frites, mayonnaise

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.