



WELCOME TO “THE ORIGINAL” BELGIAN RESTAURANT

BETSY’S GOT SOME EGGS

EITJES & GEROOKTE ZALM
Butter braised asparagus, poached eggs,
Chesapeake Smokehouse salmon,
mousseline with Persian lime, English muffin crumble
20.00

BELGA’S ‘BERUCHTE’ GROENE EIEREN
Our famous green eggs,
herb pesto, creamed spinach, red onions
Gruyère cheese, English muffin,
Applewood smoked bacon
17.50

THE CODDLED EGG IN THE BOKAAL
Slow poached eggs, butter rich carrot-mashed
potato, fluffy Hollandaise, chives, baguette
17.50

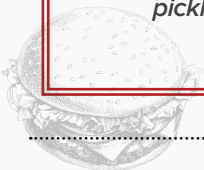
SUPER LEKKERE ROEREITJES
Soft scrambled eggs, chives, Parmesan snow,
cracked black pepper, bacon strips,
homemade brioche toast, butter
17.00

THE BELGIAN OMELET
Stuffed omelet, lobster, shrimp, crab,
calamari, tomato-bisque sauce, petite salad
26.00

LA QUICHE “THE 3 PIGGIES”
Puff pastry, quiche, Parisian ham, bacon bits,
prosciutto, onions, cheeses, mesclun salad
19.00

BROODJE EI MET TRUFFEL
Toasted brioche bun, soft scrambled eggs,
butter, truffle cheese, chives
Add bacon + 2.00
16.00

COWBOY HASH BROWNS SKILLET
Hash browns, beer braised short ribs,
Brussels sprouts, chipotle ketchup,
pickled onions, scrambled eggs
21.50



SAND ‘WISHES’ IF YOU’D LIKE

CRISPY EGG ON MUSHROOM TOAST 20.50
Sautéed mushrooms, country bread, parsley, garlic,
fried kale, black garlic, crispy fried poached egg

OUR AVOCADO TOAST 18.00
Farmhouse bread, crushed avocado, pickles,
radishes, cilantro, tomatoes, petite salad
poached eggs + 6.00
smoked salmon + 9.00

BART’S BETTER BISTRO BURGER 23.00
Grilled beef burger, bacon, American cheese, tomato,
pickles, crazy sauce, brioche bun, Belgian frites
Add any egg + 3.00

LAMB BURGER 24.00
Spicy lamb & chorizo burger, goat cheese, spinach,
yogurt-garlic sauce, radish, sumac, Belgian frites

IF YOU NEED SOME EXTRAS



**JAMAICAN JERK
TURKEY BACON** 9.50
Grilled spicy turkey bacon

**BUCKET OF APPLEWOOD
SMOKED BACON** 8.00

FRENCH BAGUETTE & BUTTER 6.50

**SIDE OF 2 EGGS
or EGG WHITES** 7.00
Brouillés, omelette, pochés, oeuf sur le plat

HAND CUT BELGIAN FRITES 9.00
Trio of mayonnaise

PARSLEY HASH BROWNS 8.50

est. 2004

NEW TO BELGA!

EGG WHITE PARMESAN RISOTTO
Three egg whites, cauliflower, puffed rice,
Parmesan cheese foam, rustic croutons
17.50

FANCY HASHBROWNS
D’Artagnan duck confit leg, melted foie gras,
poached duck egg
25.50

LA GAUFRE DE HOMARD
Maine lobster waffle, velvet lobster bisque,
fennel, radish, petite salad, pink grapefruit
19.50

BANANA NUTELLA CREPES
French crêpes, fresh banana, lots of Nutella,
whipped cream, chocolate
17.00

LE PETIT-DÉJEUNER BELGE

**GREEK YOGURT PARFAIT
& GRANOLA** 11.00
Greek yogurt, berries, granola, fresh basil syrup

SEASONAL FRUIT PLATE 13.00
Sage-lime syrup

L’ORIGINAL WAFFLE BOMMEKES 6.50
The Original Liège waffle in small bites,
with sugar snow

CINNAMON ROLL WAFFLE 5.25
With frosting dip

THE ORIGINAL DOFFLE® 4.75
What happens when a doughnut comes too
close to a waffle (oh la la)

BELGIAN CHOCOLATE CROISSANT 7.00
Chocolate mousse, chocolate pearl



WAFFLES LIKE YOU’VE NEVER SEEN BEFORE!

LIEGE WAFFLE & RED WINE POACHED PEARS
L’Original Liège waffle, red wine poached pears,
crème brûlée cream, pear syrup
16.00

BELGIAN FRENCH TOAST
Home-baked French brioche toast waffle, roasted pineapple,
toasted coconut, Biscoff cookies cream, speculoos crumble
16.50

STRAWBERRY FIELD WAFFLE
The Brussels waffle, strawberries, vanilla whipped cream,
meringues, strawberry jelly, sugar snow
16.50

FRESH & SIMPLE - A BELGIAN WAFFLE
Simple Belgian waffle, lots of seasonal fresh fruit,
vanilla whipped cream
16.00

FALAFEL WAFFLE & HUMMUS
Hummus, poached eggs, cucumber,
tomato, mint, garlic sauce
18.50

FARM CORNBREAD WAFFLE
Cornbread waffle, beer braised pulled pork, avocado cream
two fried eggs, chives, crème fraîche
20.50

BUTTERMILK FRIED CHICKEN THIGHS AND WAFFLES
Buttermilk deep fried chicken, crispy Belgian waffle, popcorn,
jalapeño honey syrup, spicy peppers, whipped butter
20.50

BRUNCH MENU

A BUNCH OF BRUNCH COCKTAILS

SUMMER CLASSIC G&T

Basil-cucumber infused Mcclintock Gin,
Fever-Tree light and cucumber tonics, key lime ice
16.00

THE ONLY FRENCH IN THE HOUSE ‘75’

Nolet’s silver gin, St-Germain liqueur, lemon,
simple syrup, sparkling wine, lemon twist
17.00

BELGA’S BLOODY MARY & CELERY FOAM

Tito’s vodka, spicy tomato,
celery foam
12.00

JALAPEÑO BLOODY MARY

Jalapeño infused vodka,
spicy tomato, celery foam, pickled jalapeño
13.00

BELGA’S BELLINI

Crème de Pêche liqueur,
white cranberry juice, sparkling wine
13.00

NAPOLEON MIMOSA

Sparkling rosé, Mandarine Napoléon liqueur,
orange juice, blood orange
13.50

B’MIMOSA

Sparkling wine, orange juice
11.50

JACK THE RABBIT

Carrot infused Plantation Rum,
mango-ginger juice,
red beet ice cube, ginger candy
13.50

THE BEST PART OF WAKING UP

Cold brew coffee, Kraken Spiced Rum,
cold brew liqueur, Baileys, roasted cocoa nibs
13.75

PERFECT ESPRESSO MARTINI

Ketel One vodka, Julius Meinl espresso,
Kahlua, trio of beans
17.00

SPARKLING WINE, GRAN VALOR

Brut, France, NV
13.50

CAVA BRUT ROSÉ, POEMA

Spain, NV
14.00

GLASS OF CHAMPAGNE

Piper Heidsieck, Brut, Reims, France, NV
28.00

COFFEE, TEA & OTHER DRINKS

‘JULIUS MEINL COFFEE’

DRIP	4.50
ESPRESSO	5.00
DOUBLE ESPRESSO	8.00
LATTE	5.95
CAPPUCCINO	5.95
ICED COFEE	4.50

ASSORTED JULIUS MEINL TEAS	5.25
ICED TEA	4.50
GREEN HEALTHY JUICE	7.00
ORANGE JUICE	5.75
APPLE JUICE	5.00
PINEAPPLE JUICE	5.00
FRU FRU LEMONADE	8.00

WARM BOOZY DRINKS

BELGIAN COFFEE 14.00
Jenever, crystal sugar,
drip coffee, unsweetened cream float

IRISH COFFEE 15.00
Slaine Irish whiskey, drip coffee, raw sugar,
unsweetened cream float

**BELGIAN HOT CHOCOLATE MILK
WITH IRISH CREAM** 13.75
Made with real Belgian dark chocolate,
marshmallows
(n/a chocolate milk available for 8.00)

NEW @ BELGA’S BAR

OUR BUBBLY SPECIAL

A bottle of sparkling wine and orange juice
BTL 43.00

CHANDON GARDEN SPRITZ

Domaine Chandon Garden Spritz,
blood orange, herbs from chef’s garden
GL 14.00 | BTL 55.00

ORANGE SPRITZ (Zero proof)

Petit Beret Orange Spritz, Blood orange,
N/A Sparkling rose
14.00

SPICED PALOMA (Zero proof)

Jalapeño flavored Tequilla Spirit, lime,
demarara syrup, Fever-Tree sparkling grapefruit
14.00

DINNER

Monday - Saturday starting at 5 pm

LUNCH

Tuesday - Friday
12:00 pm - 2:30 pm

BRUNCH

Saturday 9:30 am - 3:30 pm
Sunday 9:00 am - 3:30 pm

JOIN US AT “THE BETSY”

our open air rooftop gin bar

DINNER & DRINKS

Tuesday - Saturday starting 4:30 pm

BRUNCH SATURDAY & SUNDAY

9:30 am - 3:30 pm

STEAK FRITES BELGE

Grilled hanger steak, Belgian frites,
Béarnaise sauce, field greens salad
44.00 Add any eggs

STOVERIJ MET FRIETJES EN WITLOOF

Belgian beef stew, Chimay beer, Belgian frites,
mayonnaise, endive salad, grain mustard
33.00

FILET AMERICAIN PREPARE MET FRIETEN

Belgian steak tartare, fried onions, cornichons,
capers, garden salad, quail egg, Belgian frites
34.00

GAZPACHO VAN HEIRLOOM TOMAAT MET KRAB

Red tomato gazpacho, crab meat, bread, cucumbers,
radish, basil oil, red pepper
16.00

KIP & KRAB SIGAARS

Spicy cigars of chicken and crab meat,
dipping sauces
14.00

BORDJE GEROOKTE ZALM

Chesapeake Smokehouse salmon, red onion,
capers, lemon gel, chive sour cream, toast
18.50

MUSSELS ‘MARINIÈRE’

White wine, shallots, butter, garlic,
parsley, Belgian frites
27.50

BRANZINO MET COUSCOUS PARELS

Grilled Branzino filet, couscous pearls, mussels,
romanesco, beurre blanc sauce, parsley dust
36.00

CHEF / OWNER
Bart Vandaele

CHEF DE CUISINE
Alexander Flores

GENERAL MANAGER
Rinata Gafarova

GUEST RELATIONS MANAGER
Fabian Lawrence

2023

For the parties of six or more we may add 20% service charge | \$3.50 substitutions and menu changes | We accept maximum of 3 credit cards per table.

A 2% wellness fee will be added to each check to help us pay the base wages and benefits of staff. Please note this fee is not a tip.