



## Point Brugge Platters

Creative combinations designed to be paired with beer and shared with friends.

### Cheese Board

Chef's selection of unusual and familiar cheeses. Served with crusty bread and accompaniments. \$13

- with grilled sausage. \$15

### Mediterranean Platter

Spicy olive hummus, Muhammara red pepper & walnut dip and feta cheese with slices of grilled flatbread and a fresh vegetable salad. \$13

## Small Plates

### Crab Cakes

Two crab cakes with spicy tartar and fresh greens. \$10

### Chicken Skewers

Flame grilled breast tenderloins with sweet & spicy chili sauce & ground peanuts, over slaw and cucumbers. \$8

### Hop Devil Shrimp

Dipped in beer batter and fried until crisp. Served with Asian dipping sauce. \$11

### Macaroni Gratin

Baked in a blend of gruyere, parmesan & cheddar. \$8

## Soups and Salads

### Chaud Chevre Salad

Mixed greens, warmed goat cheese, asparagus and roasted red peppers. Tossed in our house dressing. \$10

- with grilled chicken or portabella. \$12
- with pan seared salmon. \$14.50

### House Salad

Mixed greens tossed in our house lemon vinaigrette. \$6

## Moules

**Fresh from Prince Edward Island our mussels are prepared with a choice of sauce and served with crusty bread.**

- Classic white wine, shallots, garlic & light cream.
- Red curry, coconut milk, lime juice, basil & cilantro.
- Tomato, saffron & fennel broth.

<p><b>Moules Frites</b></p> <p>A pound and a half of mussels served with Brugge Frites. \$17</p>	<p><b>Moules Small Bowl</b></p> <p>A smaller size portion, about a pound. \$11</p>
--	--

---

Moules and beer go great together. Some beer styles that pair especially well with our moules are Belgian Blonds & Golden Ales, Triples and Wits, as well as Pilsners and American Pale Ales.

### Brugge Frites

Fresh potatoes twice cooked in the true Belgian style. Served with basil mayonnaise. \$5

### Roasted Tomato and Spinach Dip

A hot and bubbly combination featuring Italian piave cheese. Served with crostini toasts and celery sticks. \$9

### Mango and Tofu

Fresh mango and tofu over sautéed spinach with ginger brandy sauce. \$8.50

### Brugge Seasonal Cobb

Mixed greens with Maytag blue, red onion, hardboiled egg wedges, apples, dried cherries and pepitas. Drizzled with sherry herb vinaigrette. \$10

- with grilled chicken or portabella. \$12
- with pan seared salmon. \$14.50

### Daily Soup Selection

Cup \$3.50 Bowl \$5

# Dinners

---

## Steak Frites

Grilled NY Strip steak topped with herb compound butter, served with Brugge frites and sautéed vegetables. \$24 • Topped with Maytag bleu cheese. \$26

## Mustard Crusted Salmon

Canadian Bay of Fundy filet, pan seared and served over sautéed greens with dijon cream sauce and a herb risotto cake. \$20

## Seafood Waterzooi

Scallops, salmon, shrimp and mussels simmered in a savory broth of tomatoes, fennel and saffron with aromatic root vegetables and crispy polenta. \$26

## Carbonnade Flamande

Beef braised in Belgian brown ale with onions, apricots, cherries and rosemary. Served with frites for our take on a traditional Belgian dish. \$21

## Chicken Milanese

Boneless breasts with a light sage panko breading, served over arugula and topped with a sautéed mix of hearts of palm, banana peppers, artichokes and tomatoes \$16

## Ragù Bolognese

Gemelli pasta with a rich ragù of beef, pork and sweet sausage braised in red wine and herbs. \$17

## Vegetable Pasta

Gemelli and fresh vegetables tossed in sundried tomato & sage cream sauce. \$16

- seared shrimp. \$19
- grilled chicken or portabella. \$18
- seared salmon. \$19
- seared tofu. \$18

## Charcuterie

Pan seared boneless chop and beer braised sausage over a rustic blend of roasted potatoes, leeks, mushrooms, peas and prosciutto, drizzled with garlic infused olive oil and a balsamic glaze. \$21

## Fresh Wild Fish

Chef's selection pan seared and served with risotto style lentils, balsamic marinated tomatoes and sautéed vegetables. \$26

# Sandwiches

---

Served with Point Brugge slaw or mixed greens salad

## Café Chicken

Grilled breast on a toasted baguette with fresh mozzarella, roasted red peppers, romaine and our basil mayo. \$8.50

## Point Brugge Burger\*

The freshest ground chuck grilled to order. \$8.50

- with cheddar, gruyere or Maytag bleu. \$9

## Asian Marinated Tofu

Banh Mi style sandwich with organic, locally produced ginger soy tofu on a toasted baguette with cucumber jalapeno relish, napa cabbage, carrots & basil mayo. \$8.50

## Grilled Cheese

Smooth blend of rich cheeses and roasted red peppers served on classic rye. \$8

---

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