



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. \$12

- with grilled sausage. \$14

Mediterranean Platter

Spicy olive hummus, grilled marinated Halloumi cheese and tabouleh-style couscous 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, marinated breast tenderloins with spicy peanut sauce, over slaw and cucumbers. \$8

Hop Devil Shrimp

Dipped in beer batter and fried until crisp. Served with Asian dipping sauce. \$10

Macaroni Gratin

Baked in a blend of gruyere, parmesan & cheddar. \$7

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.
- Fresh tomato, herbs & leek broth.

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

Mixed greens with Maytag bleu, red onion, hardboiled egg wedges, apples, dried cranberries and walnuts. 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 fresh tomato and herb broth with leeks and potatoes. \$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. \$19

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

Fettucini Bolognese

A rich meat sauce simmered in Chimay Ale and seasoned with nutmeg. \$16

Vegetable Pasta

Fettucini and fresh vegetables tossed in a light sundried tomato and sage cream sauce. \$16

- with pan seared shrimp. \$19
- grilled chicken. \$18
- seared salmon. \$19
- seared tofu. \$18

Grilled Pork Chop

Bone-in chop with rosemary gravy, served alongside root vegetable mash and apple relish. \$21

Fresh Wild Fish

Chef's selection pan seared and served with a melange of root vegetables, leeks, mushrooms and roasted garlic over a bed of fresh spinach, finished with lemon-thyme olive oil. \$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

- with cheddar, gruyere or Maytag bleu. \$8.50

Vegetable Muffaletta

Roasted eggplant, tomatoes, arugula and melted provolone on a toasted ciabatta with spicy olive hummus. \$8.50

Grilled Cheese

Smooth blend of rich cheeses and roasted red peppers served on classic rye. \$7