



Starters

POMMES FRITES

award-winning Belgian fries, hand-cut, twice fried, choice of aioli:
• artichoke • sriracha • roasted garlic • mammoet • rosemary 5

DUCK FRITES

pommes frites fried in duck fat, aioli choices as above 7

MUSSELS

fresh PElS, choice of sauce:

- fennel & white wine • garlic & herb • pernod & pancetta • curry cream 14
- sampler of any three 15

CHARCUTERIE PLATTER

beer friendly meats and cheeses, pickled vegetables, house crackers 14

SMOKED SALMON & GOAT CHEESE

cold-smoked salmon, brioche toast, mountain goat cheese fritters 12

POTATO LEEK SOUP

caramelized leeks, fresh herbs, chopped bacon 5

Salads

MONASTERY

organic greens, dried cherries, toasted hazelnuts, goat cheese,
champagne vinaigrette
side 6 entrée 9

KALE, GEM & ARUGULA CAESAR

crisp bacon, croutons, parmesan
side 7 entrée 10

BASTONE CHICKEN SALAD

mixed greens, endive, dried cherries, blue cheese, candied pecans,
grilled marinated chicken breast, raspberry vinaigrette 14



Burgers & Sandwiches

all served with pommes frites. substitute duck frites for \$2

BELGIAN BLUE BURGER

Belgian Blue is a breed of cattle raised exclusively in Belgium and known for its famously lean and flavorful meat. Avalon challah roll, lettuce, tomato 11
add any of the following for 75¢ each:

blue cheese • sharp cheddar • smoked Gouda • Gruyère cheese • fresh avocado
kalamata olives • smoked bacon • caramelized onions • truffled mushrooms

BRUGES BURGER

frikandel beef & pork patty, smoked Gouda, mammoet aioli,
iceberg, tomato, challah roll 13

BLACK BEAN & QUINOA BURGER

housemade vegetarian patty, roasted tomato relish, Gruyère, avocado 11

SALMON BLT

grilled salmon, arugula, pickled onions, smoked bacon, ripe tomatoes,
aioli, grilled sourdough 14

CHICKEN WAFFLE SANDWICH

brined chicken, apples, red grapes, red onion, toasted walnuts, aioli, chive waffle 11

CROQUE MADAME

cured ham, sunny side egg, Gruyère béchamel sauce, dijon mustard, grilled sourdough 13

Entrees

add a green salad 4 or potato leek soup 3

CHICKEN WATERZOOI

braised chicken, leeks, carrots, celery, gold potatoes, light vermouth cream,
crusty baguette 16

BREWERY STEAK

grilled marinated steak, white cheddar potato pancakes, crisp bacon, field greens,
mustard crème fraiche 14

SALMON NICOISE

pan-seared salmon, green beans, gold potatoes, vine ripe tomatoes, pickled onions,
shaved fennel, olives, lemon-dijon vinaigrette 21

ALE-BRAISED BEEF CARBONADE

bacon, garlic, stoemp, braised endive 19

FISH & CHIPS

jumbo cod filet, crispy ale batter, pommes frites, pickled vegetables, artichoke aioli 17

MAC & CHEESE

smoked Gouda, white cheddar, Camembert, portabella mushrooms, pretzel crust 13
add chicken breast +4

Wine

WHITES

	Glass	Bottle
Chardonnay, 10 Span, Central Coast, CA	7	28
Riesling, Arcturos, Black Star Farms, Old Mission, MI	9	36
Moscato, Villa Pozzi, Sicily, Italy	8	32
Pinot Grigio, Stellina di Notte, Delle Venezie, Italy	8	32
Sauvignon Blanc, Mohua, Marlborough, New Zealand	11	44

REDS

	Glass	Bottle
Cabernet Sauvignon, Powers, Columbia Valley, WA	9	36
Cabernet Sauvignon, Robert Hall, Paso Robles, CA	13	52
Cabernet Franc, Montmayou, Mendoza, Argentina	10	40
Malbec, Domaine Bousquet, Mendoza, Argentina	9	36
Merlot, Charmes de Nysa, Vin de Pays d'Oc, France	8	32
Pinot Noir, Four Bears, Central Coast, CA	10	40
Tempranillo, Lan Reserva, Rioja, Spain	11	44
Blend, Seven Falls "Rapids," Wahluke Slope, WA	10	40

SPARKLING AND DESSERT

	Glass	Bottle
Prosecco, Da Luca, Sicily, Italy	8	32
Rosé, M. Lawrence "Sex," Leelanau Peninsula, MI	9	36

Craft Cocktails

9 each

BAM SHANDY

Bam Farmhouse Ale, pineapple juice, lemon, simple

HOP COLLINS

North Peak Diabolical IPA, gin, lemon, simple

ROCK AND RON OLD FASHIONED

bourbon, Faygo Rock N' Rye, Fernet Branca, orange, chocolate bitters

BLOOD SUGAR PEPPER MAGIC

jalapeño and strawberry infused tequila, lime juice, lemon-lime soda

GIDGET SPINNER

dry gin, ginger beer, lime juice, cucumber syrup

LEMON RITCHIE

vodka, fresh raspberries, lemonade, mint