

GUEUZE LAMBIC

★★★
AUTHENTIC GUEUZE
SELECTED FROM OUR CELLAR
OF TRADITIONAL LAMBIC.
BLENDED FROM YOUNG AND OLD
SPONTANEOUSLY FERMENTED
OAK-AGED ALES. EARTHY, DRY,
TART & EFFERVESCENT.

POURED FROM BOTTLE
10 DOLLARS / 6 OZ

SOVEREIGN

KRIEK LAMBIC

★★★
AUTHENTIC KRIEK
SELECTED FROM OUR CELLAR
OF TRADITIONAL LAMBIC.
OAK-AGED, SPONTANEOUSLY
FERMENTED ALES STEEPED ON A
MASSIVE AMOUNT OF CHERRIES.
VINOUS, FUNKY & ALLURING.

POURED FROM BOTTLE
12 DOLLARS / 6 OZ

HORS D'OEUVRES

• VOORGERECHTEN / HORS D'OEUVRES •

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|---|---|--|---|---|--|
| BITTERBALLEN <i>crispy fried bruin beer-braised beef, mustard</i> 6 | SAUCISSE ARDENNES <i>sliced ardennes style dried pork sausage</i> 6 | BELGIAN MEATBALLS <i>witbier mustard cream</i> 8 | CROQUETTES DE FROMAGE <i>gruyere, spicy bicky sauce</i> 7 | STEAK TARTARE <i>raw chopped beef, fried capers, egg yolk, mustard</i> 12 | PICKLE PLATE <i>house pickled vegetables</i> 7 |
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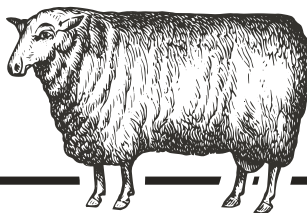
CHARCUTERIE • CHEESE

• CHARCUTERIE / KAAS / FROMAGE •

RILLETES
*pork,
cantillon gueuze mustard* 9
...
*whipped shenandoah
smoked trout with
lillet-ginger compote* 8
...
*foie mousseline
chicken liver mousse with
intense red gelee* 7

MEATS
*chef's selection of four
styles of charcuterie with
pickled vegetables,
mustard, rustic bread* 18
...
MEATS AND CHEESE
*chef's selection of two meats
and two cheeses with accompaniments* 18

CHEESE
*selection of four
farmhouse cheeses
with sirop de liège, walnut-honey
butter, rustic bread* 18



SOUP & SALAD

• SOEP EN SALADE / POTAGE ET SALADE •

| | | |
|---|---|--|
| CARAMELIZED ENDIVE 13 <i>blue cheese and shallot tartlet, frisee, smoked ham, parsley gremolata</i> | FRISÉE & MUSHROOM LYONNAISE 11 <i>60° egg, pickled mushroom, pearl onion, sherry and fines herb vinaigrette</i> | ONION SOUP GRATINÉE 11 <i>red wine duck broth, rustic crouton, gruyere</i> |
| CELERIAC & FENNEL SALAD 12 <i>watercress, orange, toasted spiced almonds</i> | MIXED GREEN SALAD 10 <i>parsnip puree, strawberries, black pepper walnuts, aged goat cheese, mustard vinaigrette</i> | GENEVER CURED SALMON 10 <i>roasted baby beets, watercress, pommery vinaigrette</i> |
| ROASTED ASPARAGUS SALAD 12 <i>bitter greens, absinthe-hazelnut vinaigrette</i> | LIEGOISE SALAD 10 <i>haricot verts, speck ham, confit potatoes, black mission figs, radish, toasted pine nuts, red wine vinaigrette</i> | |



MAINS

• HOOFDGERECHTEN / PLATS PRINCIPAUX •

| | |
|--|--|
| STEAK FRITES 32 <i>pan-seared sirloin au poivre, frites, beer butter</i> | RABBIT IN KRIEK 24 <i>braised in kriek beer, dried cherries, wilted swiss chard, onions</i> |
| PORK RACK CHOP 26 <i>slow roasted pork belly, caraway, juniper sauerkraut, roasted fingerlings, braadworst, beer and mustard sauce</i> | PAN SEARED SALMON 23 <i>parsnip puree, turnips, carrots, cauliflower, charred onion vinaigrette</i> |
| SEARED TUNA 25 <i>dutch mussel soup de poisson, saffron rouille, roasted peppers</i> | CRISP DUCK LEG CONFIT 24 <i>pernod braised fennel, potato pave, orange and spice duck jus</i> |
| CARBONNADE FLAMANDE 24 <i>brown beer-braised beef short rib in pastry, herb stomp, roasted baby root vegetables, braising jus</i> | SAUTEED SKATE WING 21 <i>bacon lardon, asparagus, fingerling potatoes, brown butter sauce</i> |
| COQ AU GUEUZE 24 <i>roasted breast, geuze and genever braised leg and thigh in pastry, bacon jam, swiss chard</i> | THE SOVEREIGN BURGER 15 <i>allen brothers ground beef, brown beer onion jam, gruyere mustard fondue, toasted english muffin, fries</i> |
| | BICKY BURGER 15 <i>ground beef and pork, nutmeg, bicky sauce, fried onions, pickles, toasted English muffin, fries</i> |



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TARTINES

• BROODJES / TARTINES •

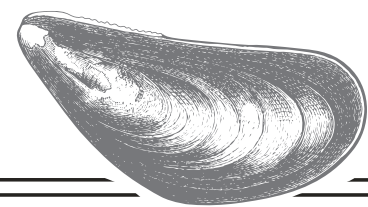
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| SMOKEY BLUE <i>speck, fourme d'ambert blue cheese, fig compote</i> 9 |
| GRAVLOX <i>house cured genever lox, salmon roe, fennel frond</i> 8 |
| ROASTED BEETS AND CHEESE <i>baby beets, house ricotta, pickled onions, arugula</i> 7 |
| FLATBREADS |
| • FLAMMEKUECHES / TARTES FLAMBÉES • |
| BAVARIAN <i>caraway-juniper kraut, potato, braadworst, aged gruyere</i> 12 |
| GRATINE <i>crème fraîche, gruyere, bacon lardon, onions</i> 12 |
| CHAMPIGNON <i>roasted mushrooms, mushroom & thyme crème fraîche</i> 12 |
| ASPARAGUS <i>crème fraîche, onions, lemon ricotta, pickled pearl onions</i> 12 |

MUSSELS

• MOSSELEN / MOULES •

OUR MUSSELS ARE SOURCED EXCLUSIVELY
FROM FIFTH GENERATION DUTCH MUSSEL
FARMER THEO DE KONING AT ACADIA AQUA
FARMS IN BAR HARBOR, MAINE. MUSSELS ARE
SERVED WITH FRITES.

| |
|--|
| BELGIAN <i>shaved shallots, celery, herbed mayonnaise</i> 20 / 25 |
| MARINIÈRE <i>white wine, garlic, lemon, parsley</i> 20 / 25 |
| SAFFRON <i>fennel, smoked sausage, red pepper, roasted garlic</i> 20 / 25 |
| PROVENCAL <i>tomato, capers, herbes de provence</i> 20 / 25 |
| KIMCHI <i>white wine, house made kimchi, black forest ham</i> 20 / 25 |



FRIES

• FRIETEN / FRITES •

FRIES 6 | LOADED FRIES 9

SAUZEN / SAUCES

| | |
|------------------------|---|
| <i>bicky sauce</i> | 2 |
| <i>sovereign sauce</i> | 2 |
| <i>béarnaise</i> | 2 |

EXECUTIVE CHEF PETER SMITH | BEER DIRECTOR GREG ENGERT | GENERAL MANAGER JEREMIAH HANSEN