

## BRUNCH DRINKS

★★★  
 CLASSIC BLOODY MARY 10  
 ORANGE OR  
 GRAPEFRUIT MIMOSA 8  
 BELGIAN MARY 12  
*jonge genever, tomato juice*



# SOVEREIGN

## TOUR DE SOV

★★★  
 ADD TO ANY MAIN DISH  
 2 BRUNCH DRINKS AND  
 A PLAIN BRUSSELS WAFFLE  
 FOR 10 DOLLARS  
 ONE PER PERSON



## HORS D'OEUVRES

• VOORGERECHTEN / HORS D'OEUVRES •

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

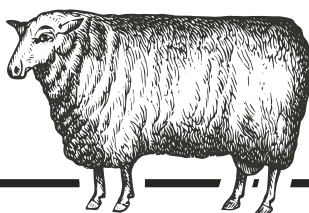
• CHARCUTERIE / KAAS / FROMAGE •

**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 •

<b>FRISÉE &amp; MUSHROOM LYONNAISE</b> <i>60° egg, pickled mushroom, pearl onion, sherry and fines herb vinaigrette</i> 11	<b>ONION SOUP GRATINÉE</b> <i>red wine duck broth, rustic crouton, gruyere</i> 11	<b>CELERIAC &amp; FENNEL SALAD</b> <i>watercress, orange, toasted spiced almonds</i> 12
<b>LIEGOISE SALAD</b> <i>haricot verts, speck ham, confit potatoes, black mission figs, radish, toasted pine nuts, red wine vinaigrette</i> 10	<b>SMOKED SALMON</b> <i>pickled baby carrots, watercress, pommery vinaigrette</i> 10	<b>ROASTED KABOCHA SQUASH SALAD</b> <i>watercress, candied hazelnuts, kriek poached pears, absinthe-hazelnut vinaigrette</i> 12
	<b>MIXED GREEN SALAD</b> <i>parsnip puree, kriek poached pears, black pepper walnuts, aged goat cheese, mustard vinaigrette</i> 10	



## MAINS

• HOOFDGERECHTEN / PLATS PRINCIPAUX •

<b>STEAK FRITES &amp; EGG</b> <i>pan-seared sirloin au poivre, frites, two eggs</i> 32	<b>CROQUE MADAME</b> <i>pressed black forrest ham and gruyere sandwich, gruyere-mustard fondue, fried egg, green salad</i> 15
<b>SAUTEED SKATE WING</b> <i>bacon lardon, kabocha squash, apples, fingerling potatoes, brown butter sauce</i> 21	<b>CHOUCRUTE BENEDICT</b> <i>pan roasted pork belly, english muffin, brown beer onions, poached egg, hollandaise, roasted fingerlings, caraway sauerkraut</i> 15
<b>SMOKED SALMON OMELETTE</b> <i>smoked salmon, cream cheese, swiss chard, onion, roasted fingerlings</i> 12	<b>MUSHROOM OMELETTE</b> <i>wild mushrooms, cream cheese, roasted fingerlings</i> 12
<b>COQ AU GUEUZE</b> <i>roasted breast, geuze and genever braised leg and thigh in pastry, bacon jam, swiss chard</i> 24	<b>LIEGE WAFFLE</b> <i>caraway-juniper sauerkraut, braadworst, bacon lardon, poached egg, mustard beer cream</i> 16
<b>CARBONNADE FLAMANDE</b> <i>brown beer-braised beef short rib in pastry, herb stomp, roasted baby root vegetables, braising jus</i> 24	<b>THE SOVEREIGN BURGER</b> <i>allen brothers ground beef, brown beer onion jam, gruyere mustard fondue, toasted english muffin, fries</i> 15
	<b>BICKY BURGER</b> <i>ground beef and pork, nutmeg, bicky sauce, fried onions, pickles, toasted English muffin, fries</i> 15

## TARTINES

• BROODJES / TARTINES •

**SMOKEY BLUE**  
*speck, fourme d'ambert blue cheese, fig compote* 9

**SMOKED SALMON**  
*smoked salmon, salmon roe, fennel frond* 8

**PICKLED CARROT AND CHEESE**  
*baby carrots, house ricotta, pickled onions, arugula* 7

## FLATBREADS

• FLAMMEKUECHES / TARTES FLAMBÉES •

**BAVARIAN**  
*caraway-juniper kraut, potato, braadworst, aged gruyere* 12

**GRATINE**  
*crème fraîche, gruyere, bacon lardon, onions* 12

**CHAMPIGNON**  
*roasted mushrooms, mushroom & thyme crème fraîche* 12

**KABOCHA SQUASH**  
*crème fraîche, onions, kabocha squash, lemon ricotta, kriek vinaigrette, arugula* 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**  
*shaved shallots, celery, herbed mayonnaise* 20 / 25

**MARINIÈRE**  
*white wine, garlic, lemon, parsley* 20 / 25

**SAFFRON**  
*fennel, smoked sausage, red pepper, roasted garlic* 20 / 25

## BRUSSELS WAFFLES

**STRAWBERRY** 10  
*macerated strawberries, creme chantilly*

**EVERYTHING** 12  
*genever-cured salmon, cream cheese, fried capers, pickled onions*

**PLAIN** 8  
*powdered sugar and syrup*

## FRIES

• FRIETEN / FRITES •

**FRIES** 6 | **LOADED FRIES** 9

**HANGOVER FRIES** 14  
*carbonnade gravy loaded fries, melted gruyere, poached egg*

**SAUZEN / SAUCES**  
*bicky sauce, sovereign sauce, béarnaise* 2



@THESOVEREIGNDC

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