

## 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 •

<b>CROQUETTES DE FROMAGE</b> gruyere, sovereign sauce 10	<b>BELGIAN MEATBALLS</b> witbier mustard cream 12	<b>BRUSSELS SPROUTS</b> bacon, parmesan, pomegranate, kriek gastrique 11	<b>STEAK TARTARE*</b> hand cut NY strip, fried capers, worcestershire emulsion 18	<b>PICKLE PLATE</b> house pickled vegetables 9	<b>BITTERBALLEN</b> crispy fried bruin beer-braised beef, mustard 12
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## CHARCUTERIE • CHEESE

• CHARCUTERIE / KAAS / FROMAGE •

<b>MEATS</b> duck mousse, soppressata, fennel salumi, speck, pickled vegetables, mustard, rustic bread 19	<b>CHEESE</b> comté, soft-ripened cow's milk cheese, fourme d'ambert, pistachio-goat cheese, pickled vegetables, cherry compote, rustic bread 19	<b>MEATS AND CHEESE</b> chef's selection of two meats and two cheeses with accompaniments 22
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## SOUP & SALAD

• SOEP EN SALADE / POTAGE ET SALADE •

<b>ONION SOUP GRATINÉE</b> beef broth, rustic crouton, gruyere 14	<b>WATERZOOI STEW</b> leeks, carrots, turnips, cream, roasted chicken broth, fines herbes 14	<b>SHAVED BRUSSELS SPROUTS</b> brussels sprouts, radicchio, feta, apple, walnuts, madras curry vinaigrette 15
<b>BELGIAN ENDIVE SALAD</b> baby gem lettuce, fourme d'ambert, cranberries, green apple, radish, kriek vinaigrette 14	<b>MIXED GREEN SALAD</b> greens, cucumber, pickled red onion, radish, sherry vinaigrette 14	<b>BEET SALAD</b> roasted beets, thyme crème fraîche, hazelnuts, frisée, watercress, citrus vinaigrette 15
<b>LIÉGEOISE SALAD</b> haricot verts, fingerling potatoes, bacon lardons, hard-boiled eggs, mezclun, mustard-sherry vinaigrette 15	<b>SPINACH SALAD</b> spinach, pears, pistachios, pickled red onion, radish, goat cheese, balsamic vinaigrette 14	<b>ADD CHICKEN OR SALMON TO ANY SALAD</b> 8

## MAINS

• HOOFGERECHTEN / PLATS PRINCIPAUX •



<b>CARBONNADE FLAMANDE</b> bruin beer-braised beef short rib, pearl red onions, confit baby potatoes, rainbow carrots, turnips, beer demi-glace 34	<b>WILD MUSHROOM RISOTTO</b> carnaroli rice, dutch runner beans, tomato, turnips, oyster mushrooms, basil, roasted king trumpet mushrooms 26
<b>COQ AU GUEUZE*</b> roasted chicken, pomme puree, broccolini, mushroom ragoût, gueuze reduction 28	<b>STEAK FRITES*</b> pan-seared new york strip, frites, herbed butter, poivre sauce, mixed green salad 37
<b>DUCK CONFIT</b> crispy duck leg, herbed spaetzle, spinach, shiitake mushrooms, leeks, beer reduction 34	<b>BRAISED PORK CHEEKS</b> stoemp, roasted honeycrisp apples, spinach, mustard-witbier reduction, crispy parsnips 29
<b>OVEN-ROASTED SALMON*</b> leek soubise, romanesco, Belgian endive, blistered tomato, watercress beurre blanc 30	<b>THE SOVEREIGN BURGER*</b> ground beef, brown beer onion jam, gruyere mustard fondue, frites 20
<b>RABBIT IN KRIEK</b> braised in kriek beer, farro, bacon lardon, roasted carrots, english peas, sour cherries 32	<b>BICKY BURGER</b> ground beef and pork, nutmeg, bicky sauce, fried onions, pickles, frites 19

## FRITES

• FRIETEN / FRITES •

FRIES 9 | LOADED FRIES 12

SAUZEN / SAUCES

bicky	2	poivre	2
sovereign	2	champignon	2

## FLATBREADS

• FLAMMEKUECHES / TARTES FLAMBÉES •

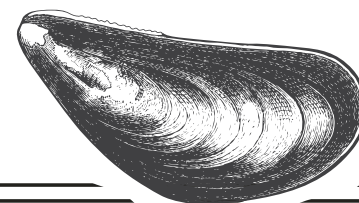
<b>SPECK</b> gruyère cream, gruyère, parmesan, caramelized onions, shaved speck, watercress 18
<b>GRATINE</b> crème fraîche, gruyere, bacon lardon, onions 17
<b>CHAMPIGNON</b> roasted mushrooms, mushroom & thyme crème fraîche 18
<b>SPINACH PESTO &amp; SAUSAGE</b> spinach & basil pesto, toulouse sausage, mozzarella, pickled chilies, cherry tomato, kriek gastrique 18

## 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.

<b>BELGIAN</b> shaved shallots, celery, herbed mayonnaise 28
<b>MARINIÈRE</b> white wine, garlic, lemon, butter, parsley 28
<b>SAFFRON</b> fennel, smoked sausage, red pepper, roasted garlic, tomato 28
<b>CURRY</b> madras curry, apple, fennel, red onion, coconut milk 28



## SIDES

• ZIJKANTEN / CÔTÉS •

<b>ROASTED CARROTS</b> lemon gremolata 9
<b>MUSHROOM RAGOÛT</b> wild mushrooms, leeks, pistachio aillade 10
<b>POMME PUREE</b> butter, parmesan 9
<b>GRATIN D'ENDIVE</b> parmesan, bacon, garlic breadcrumbs 10

☞ SOME ITEMS ON THIS MENU MAY CONTAIN RAW INGREDIENTS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE THE RISK OF FOOD-BORNE ILLNESSES. ESPECIALLY IF YOU HAVE CERTAIN MEDICAL CONDITIONS. ☞

EXECUTIVE CHEF • ANGEL ZARATE

BEER DIRECTOR • GREG ENGERT

GENERAL MANAGER • LOUIS BAUM