

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

• SMAKELIJK ETEN •  • BON APPÉTIT •

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 •

CROQUETTES DE FROMAGE gruyere, Sovereign sauce 7	BELGIAN MEATBALLS witbier mustard cream 8	MEATS AND CHEESE chef's selection of two meats and two cheeses with accompaniments 18	SALMON MOUSSELINE smoked salmon with ginger compote 8	PICKLE PLATE house pickled vegetables 7	BITTERBALLEN crispy fried bruin beer-braised beef, mustard 6
--	---	--	--	---	---

BRUSSELS • WAFFLES

• GAUFRE / WAFLE •

NUTELLA WAFFLE
banana whipped cream,
crushed hazelnuts, cocoa nibs &
fresh banana
12

DUCK & WAFFLES
crispy confit duck, apple & fennel
salad, absinthe honey, all-spice
whipped cream
25

LIEGE WAFFLE
caraway-juniper sauerkraut,
braadworst, bacon lardon,
poached egg, mustard beer cream
16

CARAMELIZED APPLE & WALNUTS WAFFLE
caramel & cider-braised apples,
coffee caramel sauce, candied
walnuts
12

EVERYTHING WAFFLE
genever-cured salmon, cream
cheese, fried capers, pickled onions
15

BAVARIAN CREAM WAFFLE
bavaroise cream, winter berries,
speculous cookie, pearl sugar
13

PLAIN WAFFLE
powdered sugar and syrup
8

TARTINES

• BROODJES / TARTINES •

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

PÂTE TARTINE
chicken liver, belgian pickles, greens 8

SMOKED SALMON
smoked salmon, ricotta, salmon roe, frisée 8

PICKLED CARROT AND CHEESE
pickled carrots & onions, house ricotta,
watercress 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

SOUP & SALAD

• SOEP EN SALADE / POTAGE ET SALADE •

ONION SOUP GRATINÉE 11 red wine duck broth, rustic crouton, gruyere	MIXED GREEN SALAD 11 parsnip puree, kriek poached pears, black pepper walnuts, aged goat cheese, kriek vinaigrette	ROASTED BEET SALAD 11 watercress, crème fraîche, toasted hazelnuts, pickled red onion, sherry and fines herb vinaigrette
SMOKED SALMON SALAD 10 pickled carrots, watercress, preserved lemon vinaigrette	BELGIAN-SPICED KALE SALAD 12 granny smith apples, roasted kabocha squash, baby kale, brown-butter apple puree, Belgian-spiced vinaigrette	LIEGOISE SALAD 10 haricot verts, speck ham, confit potatoes, black mission figs, radish, toasted pine nuts, red wine vinaigrette
LENTIL & MUSHROOM SALAD 10 roasted & pickled mushrooms, pine nuts, charred onion vinaigrette		



MAINS

• HOOFDGERECHTEN / PLATS PRINCIPAUX •

STEAK FRITES & EGG 32 pan-seared sirloin au poivre, frites, two eggs	COQ AU GUEUZE SANDWICH 15 geuze and genever braised thigh, confit tomatoes, provolone, garlic aioli, watercress, fries
BAKED EGGS 14 tomatoes, bell peppers	BEER-BATTERED FISH SANDWICH 16 rustic bread, carrot & herb slaw, dijonnaise, served open-face, frites
CLASSIC BENEDICT 15 black forest ham, poached eggs, hollandaise, roasted fingerlings	THE SOVEREIGN BURGER 16 allen brothers ground beef, brown beer onion jam, gruyere mustard fondue, toasted english muffin, fries
CHOUCROUTE BREAKFAST SANDWICH 16 roasted pork belly, sauerkraut, fried egg, black pepper aioli, mixed greens	BICKY BURGER 16 ground beef and pork, nutmeg, bicky sauce, fried onions, pickles, toasted english muffin, frites
CROQUE MADAME 15 pressed black forest ham and gruyere sandwich, gruyere-mustard fondue, fried egg, green salad	
MUSHROOM OMELETTE 12 wild mushrooms, cream cheese, roasted fingerlings	
SMOKED SALMON OMELETTE 12 smoked salmon, cream cheese, swiss chard, onion, roasted fingerlings	

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

BRUNCH COCKTAILS

CLASSIC BLOODY MARY 10
vodka, house bloody mix

BELGIAN MARY 12
jonge genever, house bloody mix

KRIEK BELLINI 10
cherry puree, lemon, sparkling wine

BELGIAN BEER-MOSA 9
witbier, orange juice

**ORANGE, BLOOD ORANGE OR
GRAPEFRUIT MIMOSA** 8

BUILD YOUR OWN MIMOSA BAR 30
bottle of sparkling wine, orange juice,
grapefruit juice, blood orange juice
(2 person minimum)

FRIES

• FRIETEN / FRITES •

FRIES 6 | LOADED FRIES 9

HASH ANDALOUSE 8
home fries, braadworst, red peppers,
caramelized onions, juniper-caraway
kraut, melted gruyere

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



@THEOVEREIGNDC

EXECUTIVE CHEF • ANDRES ZULUAGA

BEER DIRECTOR • GREG ENGERT

GENERAL MANAGER • DAN LANDAU-SMITH

• CONSUMING RAW OR UNDERCOOKED EGGS, BEEF, LAMB, POULTRY, MILK PRODUCTS, PORK, SEAFOOD OR SHELLFISH MAY INCREASE YOUR CHANCES OF FOODBORNE ILLNESS •