

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.
...

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.
...

HORS D'OEUVRES

• VOORGERECHTEN / HORS D'OEUVRES •

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

• CHARCUTERIE / KAAS / FROMAGE •

PICK ONE - \$6	MEATS	CHEESES
PICK THREE - \$17	CHICKEN PATE kriek gelée	BRIE cow's milk / creamy / aged 2-3 months / greensboro, vt
PICK FIVE - \$28	DUCK PROSCIUTTO juniper, black pepper, coriander	CHÈVRE goat's milk / soft / fresh / waynesboro, pa
SMORGESBOARD - \$45 all boards come with pickled vegetables, beer mustard, fruit compote & rustic bread	PÂTÉ DE CAMPAGNE pork, brandy, chinese five spice	COMTÉ raw cow's milk / firm / aged 12 months / jura
	PORK RILLETES whipped pork shoulder, lambic mustard	FOURME D'AMBERT raw cow's milk / semi-firm / aged 2 months / auvergne

FLATBREADS

• FLAMMEKUECHES / TARTES FLAMBÉES •

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

SOUP & SALAD

• SOEP EN SALADE / POTAGE ET SALADE •

ONION SOUP GRATINÉE beef broth, rustic crouton, gruyere	14 WATERZOOI STEW leeks, carrots, turnips, cream, roasted chicken broth, fines herbes	14 SHAVED BRUSSELS SPROUTS 15 brussels sprouts, radicchio, feta, apple, walnuts, madras curry vinaigrette
BELGIAN ENDIVE SALAD baby gem lettuce, fourme d'ambert, cranberries, green apple, radish, kriek vinaigrette	14 SPINACH SALAD spinach, pears, pistachios, pickled red onion, radish, goat cheese, balsamic vinaigrette	14 BEET SALAD 15 roasted beets, thyme crème fraîche, hazelnuts, frisée, watercress, citrus vinaigrette

ADD CHICKEN OR
SALMON TO ANY SALAD
8

MAINS

• HOOFDGERECHTEN / PLATS PRINCIPAUX •



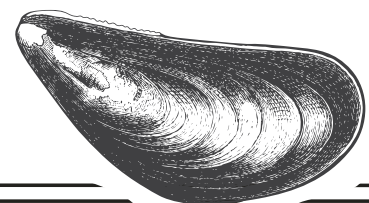
CARBONNADE FLAMANDE bruin beer-braised beef short rib, pearl red onions, confit baby potatoes, rainbow carrots, turnips, beer demi-glace	34 WILD MUSHROOM RISOTTO 26 carnaroli rice, dutch runner beans, tomato, turnips, oyster mushrooms, basil, roasted king trumpet mushrooms
COQ AU GUEUZE* roasted chicken,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

MUSSELS

• MOSSELEN / MOULES •

OUR MUSSELS ARE SOURCED EXCLUSIVELY
FROM SIXTH 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 28
MARINIÈRE white wine, garlic, lemon, butter, parsley 28
SAFFRON fennel, smoked sausage, red pepper, roasted garlic, tomato 28
CURRY madras curry, apple, fennel, red onion, coconut milk 28



SIDES

• ZIJKANTEN / CÔTÉS •

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

FRITES

• FRIETEN / FRITES •

FRIES 9 | LOADED FRIES 12

SAUZEN / SAUCES

bicky	2	poivre	2
sovereign	2	champignon	2

☞ 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