



Preset Lunch Menu

\$35 per guest

We will only permit private parties of 15 guests or more, with the exception of special requests

Starters

Please choose TWO options to be offered to your guests

Crispy Brussels Sprouts

Maple sugar, aged pecorino, lemon

Fried Calamari

Served with Old Bay aioli

Blistered Shishito Peppers

Ranch spice, lime

Kale & Strawberry Salad

Toasted sliced almonds, red onions, blueberries, and feta cheese. Served with a poppy seed, honey, & citrus dressing

Gourmet Garden Salad

Red grape tomato, cucumber, carrots, Sherry shallot vinaigrette

BBQ Duck Drumettes

Slow-cooked and crisp-finished with honey Mississippi BBQ sauce

Entrees

Please choose THREE options to be offered to your guests

Moules Frites Marinière (1 LB)

Garlic white wine, mirepoix, herbs, butter, lemon

Potato Gnocchi

Served with buffalo bolognese sauce and topped with Parmesan cheese

L'Hamburger

Applewood bacon-onion jam, Swiss cheese, lettuce, tomatoes, bourbon aioli

Chicken Cutlet Sandwich

Served on a brioche bun with lettuce and mayo

Croque Monsieur

Savory country ham smothered in béchamel sauce & Gruyere cheese, atop house-made toast

Avocado Toast

Avocado and a soft-boiled egg on sourdough bread, petite salad.

Beer-Battered Fish & Chips

Fresh cod, house-made Belgian frites, and tartar sauce

Pan-Seared Salmon

Celery-root apple mousseline, green asparagus, sun-dried tomato pesto sauce

Home-Made Desserts

Please choose TWO options to be offered to guests

Chocolate Mousse

Belgian chocolate & dulce de leche. Topped with fresh whipped cream

Vanilla Crème Brûlée

Rich custard in hardened with caramelized sugar crust

Belgian Cheesecake

A decadent cheesecake with chocolate cookie crust