



RESTAURANT WEEK DINNER MENU

August 13th to August 19th 2018

CHOOSE 1 STARTER

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| Spinach Salad | Strawberries, Bacon, Pickled Egg, Red Onions, Dijon Vinaigrette |
| Gnocchi Mac'n'Cheese | House made, Cheddar, Bechamel, Herb Mix, Toasted Breadcrumbs |
| Brussels Sprouts Gratin | Lardons, Mixed Cheese, Breadcrumbs |
| Doctors Wings | Grilled, Spicy Honey Glaze, Blue Cheese |
| Mini Crab Cakes | 2 Lump Crab Cakes, Spicy Chipotle Aioli |

CHOOSE 1 MAIN COURSE

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| Mussels Marinere | A Classic, White Wine, Garlic, Herbs |
| Mussels Bleu | Blue Cheese, Pork Belly, Red Onions, Spinach, White Wine, Lemon |
| Mussels Bouillabaisse | Shrimp, Cod, Crab, Saffron, Garlic, Tomato |
| Mussels Spicy Thai Curry | Thai Basil, Lemongrass, Ginger, Coconut Milk |
| Mussels Biere | Fennel, Leek, Mushroom, House Made Sausage, Roasted Garlic |
| Double Burger | Black Angus Beef, Dijonnaise, Cheddar, Bacon and Frites |
| Chicken Sandwich | Buttermilk Fried Chicken, Chipotle Aioli, Slaw and Frites |
| Veggie Burger | Black Bean, Veggies, Caramelized Onion, Lime Sour Cream and Frites |
| Belgian Reuben | Pulled Corned Beef, Sauerkraut, Swiss, Thousand Island and Frites |
| Steak Au Poivre | 8oz NY Strip, Pepper Sauce, Spinach Salad and Frites |
| Waterzooie | Grilled Chicken, White Wine Cream Sauce, Summer Vegetables |
| Pan Seared Salmon | Salmon, Mango Salsa, Spinach Salad and Frites |

SIDES

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| Frites \$6 | Seasonal Vegetables \$3 | Pork Belly \$3 | Corned Beef \$3 |
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CHOOSE 1 DESSERT

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| Belgian Chocolate & Caramel Brownie | Berries, Whipped Cream |
| House Made Fruit Cobbler | Whipped Cream |

\$35 PER PERSON (EXCLUDING TAX AND GRATUITY)

\$5 Local Beers All Day Every Day Throughout Restaurant Week

Consumption of raw or undercooked foods including shellfish increase your risk of food borne illness, especially if you have certain medical conditions. According to DC Health code, mussels are not allowed to be offered "to go".