

## STARTERS

pairs well with  
HOLLANDER IPA

### Buckatabon Cheese Curds 12.95

Hand-breaded local Decatur Dairy Muenster cheese curds, side Sriracha ranch

### Belgian Poutine 15.95

Frites topped with shredded beef, muenster cheese curds, Tandem Dubbel bier gravy, curry ketchup, green onion

### Crispy Chili Shrimp 15.95

Panko chili popcorn shrimp & crispy broccoli buds, maple harissa glaze, garlic yogurt dip, cilantro

### Salmon Smorrebrod 15.95

*\*Smore-Eh-Bood\**  
a Danish open-faced sandwich originally intended as casual pub fare with the proper accompaniments being bier.

Smoked salmon, herb cheese, roasted tomatoes, paprika-dressed arugula, basil crème fraîche, red onion, radish, hard-boiled egg, toasted pepitas, butter toasted sourdough

### Crispy Brussels Sprouts 15.95

Crispy spiced Brussels sprouts, green chili crema, parmesan, spiced pepitas, pickled peppadew peppers

### Bruschetta Flatbread 14.95

Marinated fresh mozzarella, oven-roasted tomatoes, herb goat cheese spread, arugula, pesto drizzle

### Whipped Feta Dip 14.95

Sheep's milk feta with harissa, za'atar, sweet peppers, cucumbers, Belgian endive spears, falafel, toasted pita

### Bier Cheese Smash Sliders 13.95

Three mini smash-burgers, honey glazed onions, pickles, and bier cheese aioli

### Soft Pretzel Bites 11.95

MKE Pretzel Company bites, butter & garlic parmesan, side bier cheese aioli

## SOUP

pairs well with  
HIGH PILSNER

### Creamy Mushroom 4.95 / 7.95

Sherry cream, roasted mushrooms

### ½ Grilled Cheese & Cup of Soup 13.95

### Farmhouse Tomato Bisque 4.95 / 7.95

Roasted tomatoes, onion, garlic, basil crème fraîche, parmesan crouton

## SALADS

pairs well with  
HIGH SPEED WIT

add spiced shrimp - 5.95 / add Atlantic salmon - 7.95 / add chicken - 4.95

### Benelux Salad 12.95

Organic mixed greens, tomatoes, red onions, bleu cheese, candied walnuts, balsamic vinaigrette

### Pecan Salmon Salad 18.95

Baby kale and spring mix blend, butternut hash, Atlantic salmon, Honeycrisp apples, roasted pecans, feta cheese, red onion, pecan vinaigrette

### Balsamic Beet & Berry Salad 14.95

Organic arugula, quinoa lentil blend, roasted beets, strawberries, goat cheese, spiced pepitas, blackberry balsamic vinaigrette

### Chicken Chopped Salad 17.95

Organic mixed greens, chopped chicken, bacon, avocado, hard-boiled egg, carrots, tomatoes, cheddar, charred poblano buttermilk dressing

### Spiced Shrimp Salad 16.95

Mixed greens & Belgian endive blend, blackened shrimp, avocado, red onion, tomatoes, asparagus, carrots, potato crispies, cilantro yogurt dressing

## MUSSELS

### Classic Mussels\* 14.95

Fresh Prince Edward Island mussels, white wine, garlic, cream, toasted baguette

add frites  
basket -  
+\$2

## FRITES CONES

served with your choice of  
two dipping sauces.

Traditional	7.95
Sweet Potato	8.95

## HOUSE-MADE DIPPING SAUCES

extra sauce - .75

- Honey Mustard
- Jalapeño BBQ
- Sriracha Mayo
- Sriracha Ranch
- Curry Ketchup
- Basil Aioli
- Mayo
- Garlic Aioli
- Bier Cheese Aioli
- Charred Poblano Buttermilk
- Blackened Garlic Ranch Aioli
- Garlic Yogurt

A way of life for Belgians, our fresh-steamed mussels are served with a toasted baguette. Pair them with the quintessential Belgian snack —frites— served in a traditional paper cone.

## MOULES FRITES

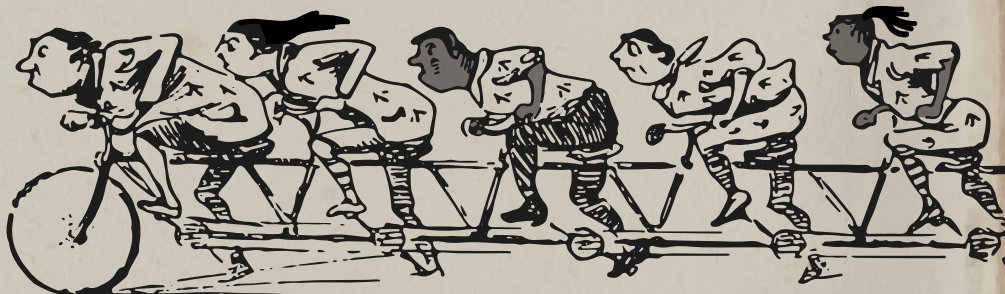
VEGETARIAN  
GF ASK FOR MENU

## BIER AND FOOD PAIRING

Bier can be subjective based on how you are experiencing it. When pairing, remember the three c's: **cut, complement, contrast.**

How does the bier **cut** through different flavors and textures? How does the bier **complement** the flavor profile of your food? Or how does it **contrast** against opposing flavors and aromas?

We have recommended a few Lowlands Brewing Collaborative biers to kick-off your exploration of bier and food. Cheers!





# GRAND CAFÉ PLATES

## Dutch Quarter Jambalaya 19.95

Andouille sausage, shrimp, chicken, Roma tomatoes, onion, mini sweet peppers, jasmine rice, spicy cajun sauce

pairs well with HOLLANDER IPA

## Crispy Chicken Bowl 19.95

Panko chicken, avocado, charred broccoli, quinoa garden medley, sesame seeds, Sriracha mayo

pairs well with HOLLANDER IPA

## Meatloaf 18.95

House-blend of ground beef, pork, and spices, mushroom gravy, bacon-cheddar mashers, roasted broccoli

pairs well with TANDEM DUBBEL

## Linguine Bolognese 19.95

Rich slow-cooked tomato sauce with ground beef, pork, soffrito of onion, carrots, and celery with linguine pasta, roasted wild mushrooms, parmesan toast

pairs well with THERESA TRIPEL

## Falafel Bowl 16.95

Cauliflower tabbouleh, herb falafel, garlic yogurt, roasted tomato, cucumber, red onion & dressed arugula salad, feta, grilled pita

pairs well with HOUBLON CHOUFFE

add chicken - 4.95 / add Atlantic salmon - 7.95

## Spice-Rubbed Salmon

### with Cilantro Zhoug 23.95

Six-spice rubbed Atlantic salmon, garlic lemon fingerlings, sweet red peppers, red onion, asparagus, whipped feta, cilantro zhoug

pairs well with HIGH PILSNER

## Pesto Garden Manicotti 18.95

Ricotta rolled manicotti, cherry tomato bruschetta mix, zucchini, baby kale, sweet corn, white wine pesto sauce, garlic parmesan sprinkle

pairs well with ST. FEUILLIEN 5

add chopped chicken - 4.95 / add shrimp - 5.95

## HANDHELDS

pairs well with HIGH SPEED WIT

served with frites.  
substitute sweet potato frites - 1.00  
substitute an Udi's gluten-free bun - 1.00

## Grand Café Club 15.95

Shaved all-natural turkey, bacon, apples, red onions, cheddar cheese, roasted garlic aioli, Thai chili sauce, toasted sourdough

## Bacon Avocado Chicken Wrap 16.95

Chicken, bacon, avocado, blackened garlic ranch aioli, roasted tomatoes, organic arugula, flour tortilla

## Grilled Cheese Beef Tosti 15.95

Shredded slow-cooked beef, smoked gouda, honey glazed onions, sliced jalapeño, Challah bread

plain grilled cheese - 13.95

## Brie Tomato Basil 14.95

Roasted Roma tomatoes, garlic aioli, broiled brie cheese, basil pesto, toasted baguette

add chicken - 4.95

## BLT & A 14.95

Bacon, sliced tomato, avocado, green leaf lettuce, basil aioli, toasted multigrain

## Ham & Swiss Ciabatta 14.95

Thinly sliced Virginia ham, horseradish smear, pickles, Swiss cheese, arugula, red onion, blackberry balsamic dressing, toasted rosemary ciabatta

## Red Hot Chicken 16.95

Fried chicken, peri-peri chili sauce, cucumber salad, poblano ranch dressing, brioche bun

## BRUNCH ALL DAY

pairs well with THERESA TRIPEL

### Bacon Leek Quiche

Bacon, basil, sheep's milk feta, scallions, leeks, side Benelux salad  
14.95

### Pretzel Breakfast Sammy

Shaved ham, bacon, Muenster, herb garlic cheese, scrambled eggs, toasted pretzel bun, side frites  
15.95

### Farmers Omelette

Roasted cauliflower, mushrooms, shredded beets, goat & Edam cheeses, basil pesto  
14.95

### Golden Yogurt Fruit Bowl

Golden chai yogurt, maple pumpkin seed granola, blueberries, honey crisp apple, roasted pecans  
11.95

## BURGERS

pairs well with HIGH PILSNER

served with frites.  
substitute sweet potato frites - 1.00  
substitute an Udi's gluten-free bun - 1.00  
substitute beet patties - 1.00

## Sconnie\* 16.95

Pickles, bacon, Wisconsin-aged cheddar cheese, bier cheese aioli, cheese curds, pretzel bun

## Big Smokey\* 15.95

Smoked Gouda, bacon, avocado, jalapeño BBQ, brioche bun

## Rye Swiss & Shroom\* 15.95

Roasted mushrooms, Swiss cheese, honey glazed onions, pickles, horseradish smear, toasted rye bun

## Double Smashed

### Veggie Beet Burger 14.95

Roasted beet & quinoa smash-patties, cheddar cheese, tomato, avocado, red onions, basil aioli, pretzel bun

substitute violife cheddar .50

## Naked\* 12.95

House-seasoned patty, brioche bun

## SIDES

	side	sub
Cucumber Salad	3.95	2
House Kettle Chips	3.95	2
Asparagus	4.95	3
Cup Of Soup	4.95	3
Fruit	3.95	2
Small Benelux Salad	6.95	3
Falafel	3.95	2
Mac & Cheese	8.95	4

## SHAREABLE SWEETS

pairs well with CENTRAAL QUADDER

## Gulden Draak Pecan Pie 9.95

Deep dish crust, Gulden Draak ale, pecans, vanilla ice cream

## Big Fudge Brownie 10.95

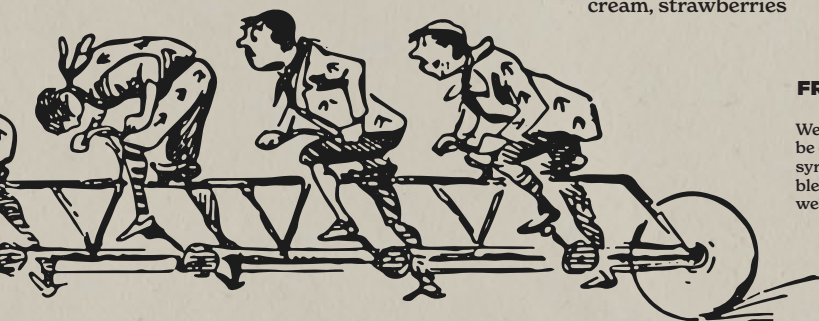
Fresh baked chocolate brownie, salted caramel ice cream, chocolate sauce, whipped cream, strawberries

## Triple Berry Cheesecake 9.95

Raspberry cardamom no-bake cheesecake with cinnamon-oat crust, topped with blackberry compote, fresh strawberries, and whipped cream

## FRIENDLY FOOD

We strive to cook local, clean food from scratch with honest ingredients: food that's meant to be enjoyed with friends. We partner with local suppliers for our free-range eggs, dairy, maple syrup, sausage, honey, coffee, and more. We say "no" to things like high fructose corn syrup and bleached white flour, while making our dressings, sauces, and desserts in-house. We cook like we're cooking for friends.



Storied Bier  
Crafted Cocktails  
Honest Ingredients

