

EAT LOCAL

HOLLANDER GRAND CAFÉ

DRINK BELGIAN

GLUTEN FREE MENU

STARTERS

Whipped Feta Dip ↓ 14.95
Sheep's milk feta with harissa, za'atar, sweet peppers, cucumbers, Belgian endive spears, rice crackers

MUSSELS

a way of life for Belgians. share a pot or make it a meal.

1# CLASSIC* 14.95
Fresh Prince Edward Island mussels, white wine, garlic, cream

SOUP

Farmhouse Tomato Bisque ↓
Roasted tomatoes, onion, garlic, basil crème fraîche
cup 4.95 / bowl 7.95

SALADS

add chicken 4.95
add spiced shrimp 5.95
add Atlantic salmon 7.95

Benelux Salad ↓ 12.95
Organic mixed greens, tomatoes, candied walnuts, red onions, balsamic vinaigrette

Pecan Salmon Salad 18.95
Baby kale and spring mix blend, butternut hash, Honeycrisp apples, roasted pecans, feta cheese, red onion, harvest pecan vinaigrette

Spiced Shrimp Salad 16.95
Mixed greens & Belgian endive blend, cilantro yogurt dressing, blackened shrimp, avocado, red onion, tomatoes, asparagus, carrots

Balsamic Beet & Berry Salad ↓ 14.95
Organic arugula, quinoa lentil blend, strawberries, roasted beets, goat cheese, blackberry balsamic vinaigrette, spiced pepitas

Chicken Chopped Salad 17.95
Organic mixed greens, chopped chicken, bacon, avocado, hard-boiled egg, cheddar, carrots, tomatoes, charred poblano buttermilk dressing

GRAND CAFÉ PLATES

Quinoa Chicken Bowl
Grilled chicken, avocado, broccoli, quinoa garden medley, sesame seeds, Sriracha mayo
19.95

Meatloaf
House-blend of ground beef, pork, and spices, bacon-cheddar mashers, and roasted broccoli
18.95

Spice-Rubbed Salmon with Cilantro Zhoug
Six-spice rubbed Atlantic salmon, garlic lemon fingerlings, sweet red peppers, red onion, asparagus, whipped feta, cilantro zhoug
23.95

Farmers Omelette ↓
Roasted cauliflower, mushrooms, shredded beets, goat & Edam cheeses, basil pesto. Served with a Benelux side salad. Substitute fruit or a cucumber salad for no cost.
17.95

BRUNCH ALL DAY

Golden Yogurt Fruit Bowl ↓ 11.95
Golden chai yogurt, maple pumpkin seed granola, blueberries, honey crisp apple, roasted pecans

Breakfast Sammy 18.95
Shaved ham, Muenster, herb garlic cheese, scrambled eggs, Udi's gluten-free bun, served with a Benelux salad or fruit.

DIPPING SAUCES

our house-made dipping sauces.

Extra Sauce .75

Charred Poblano Buttermilk Basil Aioli
Blackened Garlic Ranch Aioli
Garlic Aioli
Jalapeño BBQ
Sriracha Mayo
Sriracha Ranch
Garlic Yogurt Mayo

BURGERS

served on an Udi's gluten-free bun with a Benelux side salad. substitute fruit or a cucumber salad for no cost.

Big Smokey* 18.95
Smoked gouda, bacon, avocado, jalapeño BBQ

Swiss & Shroom* 18.95
Roasted mushrooms, Swiss cheese, honey glazed onions, pickles, horseradish smear

Naked Burger* 15.95
House-seasoned patty

Double Smashed Veggie Beet Burger ↓ 17.95
Roasted beet & quinoa patties, cheddar cheese, tomato, avocado, red onions, basil aioli substitute violife cheddar - .50

HANDHELDS

served on an Udi's gluten-free bun with a Benelux side salad. substitute fruit or a cucumber salad for no cost.

BLT & A 17.95
Bacon, sliced tomato, avocado, green leaf lettuce, basil aioli

Bacon Avocado Chicken 19.95
Blackened garlic ranch aioli, chicken, avocado, bacon, roasted tomatoes, organic arugula

Grand Café Club 18.95
Shaved all-natural turkey, bacon, apples, red onions, cheddar cheese, roasted garlic aioli, Thai chili sauce

Ham & Swiss 17.95
Thinly sliced Virginia ham, horseradish smear, pickles, Swiss cheese, arugula, red onion, blackberry balsamic dressing

SWEETS

Sassy Cow Ice Cream ↓ 5.95
3 scoops of salted caramel or vanilla ice cream

Triple Berry Cheesecake ↓ 9.95
Raspberry cardamom no-bake cheesecake with cinnamon-oat crust, topped with blackberry compote, fresh strawberries, and whipped cream

↓ Vegetarian

GLUTEN FREE BRUNCH MENU

BLOODY MARYS

The Hollander 10.5

Prarie Vodka, house-made bloody mix, pickle, carrot, and olives

Bloody Fresca 11

Twisted Path Cilantro infused vodka, Cholula Hot Sauce, bloody mix, celery, pickle, carrot, jalapeno olive

STARTERS

Golden Yogurt Smoothie Bowl ↓ 11.95

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

OMELETTES

served with a Benelux side salad.

substitute fruit or a cucumber salad for no cost.
substitute egg whites in any omelette for \$1

Farmers Omelette ↓ 17.95

Roasted cauliflower, mushrooms, shredded beets, goat & Edam cheese, basil pesto

Sausage & Cheddar Omelette 17.95

Breakfast sausage, cheddar cheese blend, roasted peppers, black pepper, scallion

SOUP

Farmhouse Tomato Bisque ↓ 4.95 / 7.95

Roasted tomatoes, onion, garlic, basil crème fraîche

GRAND CAFÉ PLATES

Quinoa Veggie Bowl ↓ 15.95

Quinoa blend, roasted peppers, kale, wild mushrooms, butternut squash, roasted tomato sauce, over-easy eggs*, cilantro

Americana 14.95

2 eggs your way*, fresh fruit, choice of bacon or sausage links

Beef & Brussels Hash 17.95

Slow-cooked beef roast, wild mushrooms, Brussels sprouts, chili garlic fingerling potatoes, over easy eggs*, smoked paprika sauce, feta cheese, scallion

Benelux Salad ↓ 12.95

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

add chicken 4.95

add spiced shrimp 5.95

add Atlantic salmon 7.95

Balsamic Beet & Berry Salad ↓ 14.95

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

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Chicken Chopped Salad 17.95

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

BURGERS

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Big Smokey* 18.95

Smoked gouda, bacon, avocado, jalapeño BBQ

Naked Burger* 15.95

House-seasoned patty

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Roasted beet & quinoa patties, cheddar cheese, tomato, avocado, red onions, basil aioli substitute violife cheddar - .50

HANDHELDS

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BELT & A 17.95

Bacon, fried eggs*, sliced tomato, avocado, green leaf lettuce, basil aioli

Bacon Avocado Chicken 19.95

Blackened garlic ranch aioli, chicken, avocado, bacon, roasted tomatoes, organic arugula

Breakfast Sammy 18.95

Shaved ham, Muenster, herb garlic cheese, scrambled eggs

What's With Our Yolks?

We proudly serve Yuppie Hill eggs. All of their hens are raised locally in a cage free environment, fed with local grains and are antibiotic and hormone free. This standard of ethical care provides us with farm-fresh eggs that are healthier, tastier and of such a high quality, you can see it in their beautiful orange yolks.



*Items contain or may contain raw or undercooked meats. Whether dining out or preparing food at home, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.

Gluten Free Menu

We do our best to ensure that all food on this menu is gluten-free, but we cannot guarantee with 100% certainty that the ingredients have never come into contact with any gluten products. We try our best to stay informed about gluten allergies, however, not all ingredients are listed in this menu. Please inform your server of allergies you have and we will do our best to accommodate your needs.

Vegetarian

