



COCK & BOWL

✦ DINNER MENU ✦



WELCOME TO OUR LITTLE NEIGHBORHOOD BISTRO

Be sure to like us on Facebook and check us out on www.ckandbowl.com

AMUSE GUEULES • SNACKS & SIDES

Potage du Jour • Soup of the Day

Ask your server about today's recipe(s) Cup 5, Bowl 6.5

Saumon Fumé • Smoked Salmon

Fresh Smoked Salmon served with red onions, capers, our creamy herbed Goat cheese and toasted crostinis 14

Croquettes de Crevettes • Shrimp Croquettes

Homemade round rolls of diced shrimp, cheese, and spices rolled in bread crumbs then fried 14.5

Asperges aux Prosciutto

Fresh Asparagus spears wrapped in italian Prosciutto drizzled with a Balsamic glaze 14

Brie et Figue Delice • Brie & Fig Delight

Baguette slices with butter and Brie, baked until brie is melted, and topped with fig jam and walnut 12.5

Pommes Frites • Authentic Belgian Frites

Fresh-cut and twice-fried to perfection in a special house oil mix served with mayo mix 5 With Mussel bowl 4.5

Salade Maison • House Salad

Fresh greens, topped with vegetables, and tossed with our house Dijon vinaigrette 6.5

Pâté Maison • House Pâté

Our homemade Chicken Liver and Portobello terrine served with toasted crostinis, cornichons, and piquant mustard 10.5

Charcuterie • Assorted Meats

A tasty selection of Cured Meats served with mustard and a portion of a baguette 14.5

Assortiment de Fromages • Assorted Cheeses

Chef's selection of three fresh Artisan cheeses. Ask your server about today's offerings 13

Pretzels (2 Jumbo salted)

The ultimate beer snack, baked to perfection and served with our very own sweet-hot mustard 9.5

Brie et Prosciutto Tartine

Sourdough slice with melted slices of Brie, covered with Prosciutto, topped with sprinkle of Thyme & minced chives 13

BOLS DE MOULES • MUSSEL BOWLS

A heaping bowl of fresh Prince Edward Island (PEI) blue mussels served with a portion of french baguette for dipping in all that luscious sauce !

Marinière - Classic ! White wine, garlic, shallots, parsley and butter 18

Marinière au Pastis - Classic Marinière with Bacon and Pastis liquor instead of white wine 20

Pomme de Terre - Bacon, spinach, onion, garlic, potato and white wine 19

Alpine - A light and creamy blend of white wine, cream, nutmeg, garlic & Gruyère cheese 20

Provençale - White wine, tomato broth, garlic, black olives, huile d'olive & hot sauce 19

Buffalo Bleu - Bleu cheese crumbles, hot sauce, carrots, celery and garlic 19

Brew Ha Ha - Steamed in beer with potatoes, garlic, onions, shallots & savory sausage 20

Olives Vertes - Green olives & capers, with a hint of garlic 18

Champignons - Mushrooms, garlic, brandy and a sage cream sauce 20

Merguez - Garlic, shallots, ginger, harissa, special spices, lamb merguez sausage 21

Pommes Frites ordered with a Mussel bowl 4.5 Add Jumbo Shrimp to any bowl 2/\$7 ; 3/\$9.5

PLATS PRINCIPAUX • MAIN PLATES

If you prefer, polenta or potatoes may be substituted with frites

Coq & Bleu Sautéed chicken breast adorned with a bacon and blue cheese cream sauce, served with seasonal vegetable and mashed potatoes 22.5

Dry Aged Steak et Frites 12 oz. Local dry-aged strip steak, cooked to order & topped with a classic garlic butter & piled with our authentic Belgian pommes frites 29.5

Dry Aged Steak au Poivre 12 oz. Local dry-aged strip steak, cooked to order & topped with a special pepper sauce & piled with our authentic Belgian pommes frites 32

Dry Aged Steak aux Champignons 12 oz. Local dry-aged strip steak, cooked to order & topped with a Portobello Mushroom sauce & piled with our authentic Belgian pommes frites 32

Crevettes Bucolique Sautéed Jumbo shrimp, served with a home-made savory Lobster bisque sauce, creamy stone-ground grits, tomatoes and sautéed spinach 29.5

Grand Champignons Creamy grits topped with sautéed portobello mushroom & vegetables and finished with a dollop of goat cheese & yogurt sauce 19

Assiette Saucisse Pork Sausage, beer-braised to perfection and served with mashed potatoes and braised cabbage mix 21

Crab Cakes Two Maryland style crab cakes served with pomme frites and our delicious cajun remoulade sauce 32

Add Jumbo Shrimp 2/\$7 ; 3/\$9.5

Would you like extra bread? Ask your server for our Bread and Butter basket \$3

** We only use European style butter in our kitchen and do not use any corn syrup based products **



COCK & BOWL™

✦ DINNER MENU CONT. ✦

T-SHIRTS (VARIOUS COLORS / SIZES)
BEER GLASSES (16 OZ)

AVAILABLE FOR SALE
ASK YOUR SERVER FOR DETAILS

BOLS DE SALADES • SALAD BOWLS

A big bowl of freshness tossed with one of our homemade dressings!

Flanders

Fresh salad greens tossed with our house Dijon vinaigrette, topped with hard-boiled egg, seasoned boiled potatoes, fresh avocado and haricots verts 13

East Cantons

Salad greens tossed with our blue cheese dressing, diced black forest ham, bacon, hard-boiled egg and tomatoes 15

Wallon

Baby greens and spinach tossed with our house Strawberry vinaigrette, topped with mandarin-oranges, candied pecans and goat cheese 13

Chèvre Chaud

Salad greens tossed with our house Dijon vinaigrette, sun dried tomatoes & crispy fried goat cheese 14

Add your choice of *: •Pan-seared chicken 6 • Sautéed Jumbo Shrimp (2) 7 ; (3) 9.5 •
•Smoked Salmon 6.5 • Steak 9 • Crab cake 9.5 •

GAUFRES SUCRÉES • SWEET WAFFLES

Freshly baked Belgian Waffles with your choice of homemade sweet toppings!

Bruxelles • Brussels

Simply topped with a dusting of powdered sugar and whipped cream 9

Ganache • Belgian Chocolate

Drizzled with our homemade warm Belgian chocolate sauce and whipped cream 12

Fraise • Strawberry

Warm homemade strawberry glaze, fresh strawberry slices and whipped cream 12.5

Une Biscoff • Biscoff Cookie Butter

Drizzled with a Belgian crunchy Biscoff sauce topped with Pecan brittle & whipped cream 12

Vermont • Maple

Topped yankee-style, with butter and maple syrup drizzled on top 10.5

Caramel • Caramel

The sauce is simple: butter, sugar and cream, but it is oh-so-sweet 10.5

Tortue • Turtle

A mix of Belgian chocolate & caramel, topped with pecan brittle and whipped cream 12

Lotus Biscoff Cookie Butter (Product of Belgium) is the irresistible, spreadable treat made from Lotus Biscoff Cookies. You will love this sweet, creamy, European spread as an alternative to nut butters and chocolate spreads.

It's the only cookie butter made with original Belgian Lotus Biscoff Cookies

Add warm Strawberry glaze, Belgian chocolate Ganache, Caramel or Butter 1.5
Add homemade Pecan brittle, Maple syrup or chocolate chips 1
Add a scoop of premium Vanilla ice cream or seasonal fruit 3

NON-ALCOHOLIC AND OTHER BEVERAGES

Champagne Drinks

Mimosa 9.5

Fruity Mimosa 9.95

Glass of Champagne 8.95

Apple Cider Champagne 9.95

Sangria

Chilled Red wine, chopped fruit and a little bit of sweetness 8.95

Vin Chaud

Red wine & Apple Cider warmed with a Cinnamon stick 9.95

Juices, Soft Drinks & Sparkling Water

Classic sodas bottles (No corn sirop based sodas)

Coca Cola, Sprite or Orange Fanta 3.5

Perrier 3.5

Root Beer 3.5

Orange Juice 3.25

Organic Lemonade 3.25

Apple Juice 3.25

Apple Cider 3.5 (Seasonal)

Iced Tea

Bottomless Home-Brewed (unsweetened) 3

Hot Stuff

Drip Coffee 3

Tea 3 (extra tea bag .90¢)

Hot Chocolate 3.95

ESPRESSO by Nestlé Single 3.25

Double 3.95



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The fine print: 20% gratuity will be added to parties of 8 or more. Tables are for diners only, please be considerate of those waiting to enjoy a seat, when you are finished with your meal. Substitutions for some menu items are not possible, but we'll try!

* Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness