

BENELUX

GRAND CAFE & MARKET



APPETIZERS

kale artichoke dip

kale, artichokes, white cheddar, pepper jack, parmesan, garlic cream, shallots, aleppo chili, paprika, garlic crostini 11⁹⁵

lux tater tots

bacon, bleu cheese, gruyère, sriracha mayo 9⁹⁵

pull-apart cheese bread

fresh-baked herbed pull-apart bread, parmesan, white cheddar, arugula, garlic herb butter, sweetie drop peppers, fried garlic 10⁹⁵

nashville hot chicken sliders

fried chicken, spiced honey brown sugar glaze, sweet and spicy pickles, bleu cheese sauce, house-baked buns 12⁹⁵

cauliflower fritters

tempura cauliflower, chili cilantro ginger sauce 9⁹⁵

calamari

fried calamari, peppadew peppers, pickled carrots and pearl onions, fried lemon, sriracha mayo 13⁹⁵

cheese stuffed bitterballen

cheese curd stuffed spiced meatballs, curry ketchup 10⁹⁵

SHAREABLE PLATTERS

great to share with 2-4 people

local sausage trio platter

bavarian brat, hungarian and aleppo chili sausages, jalapeño mustard, apple jalapeño jam, pickled red onion, door county cherry chutney, pickles, garlic crostini 19⁹⁵

local cheese plate

emmi roth double cream brie, carr valley glacier point blue, carr valley smoked sheep's milk cheese, sartori montamore, cranberry-jalapeño chutney, strawberries, apples, garlic crostini 19⁹⁵

sea course*

smoked rainbow trout rillette, spiced shrimp, seared rare sesame tuna, seaweed salad, soy ginger sauce, herb aioli, garlic crostini 20⁹⁵

MOULES-FRITES

MUSSELS

a way of life for belgians -
share an order or make it a meal

one pound 13⁹⁵ / two pounds 20⁹⁵
add frites 2

classic*

white wine, fennel, shallots, tarragon

mussels of the moment*

ask your server for details

we proudly source our mussels from prince edward island



FRITES CONE

pairs great with any bier!

traditional 5⁹⁵ sweet potato 6⁹⁵
includes choice of two dipping sauces

HOUSE-MADE DIPPING SAUCES 75¢

roasted garlic aioli / sriracha mayo / curry ketchup
basil aioli / smoked chipotle aioli



SALADS

add chicken (3⁹⁵) atlantic salmon (6⁹⁵) spiced shrimp (5⁹⁵)

cauliflower "couscous"

cauliflower, garbanzo beans, kalamata olives, roasted tomato, pickled pearl onion, organic arugula, lime aleppo chili vinaigrette 12⁹⁵

rocket

organic arugula, apples, pears, black river falls gorgonzola, toasted almonds, honey lavender vinaigrette 11⁹⁵

chicken cobb

organic mixed greens, organic arugula, avocado, bacon, white and yellow cheddar, cucumber, red onion, tomato, yogurt buttermilk ranch 13⁹⁵

benelux

organic mixed greens, red onion, cherry tomatoes, candied walnuts, bleu cheese, balsamic vinaigrette 10⁹⁵

nederland

quinoa, golden and red beets, cashews, kale, romaine, heirloom carrots, brussels sprouts, green cabbage, pomegranate balsamic glaze, pomegranate poppy seed vinaigrette 12⁹⁵

salmon

asparagus, cherry tomatoes, cucumber, green peas, radish, organic mixed greens, basil vinaigrette 16⁹⁵

tomato & roasted red pepper

basil, shallot, sour cream,
herb parmesan croutons
4⁹⁵ / 6⁹⁵

SOUP

creamy chicken & wild rice

peppers, herbs, onion, carrot
4⁹⁵ / 6⁹⁵

BURGERS

our burgers are fresh, grass-fed, grain-finished, single-source Harris Ranch patties that are free from any antibiotics and hormones and served with frites. substitute a plant-based impossible burger for (3), substitute sweet potato frites (1), small benelux salad or soup (2), add bacon (2), add tempeh (3)

sprocket*

local pretzel bun, bacon, cheddar, duck fat fried egg, garlic aioli, tomato jam 14⁹⁵

LAKEFRONT RIVERWEST STEIN

impossible

plant-based impossible burger patty, cheddar, lettuce, tomato, red onion, mayo 15⁹⁵

STONE DELICIOUS

spicy cyclista*

sautéed onions and jalapeños, pepper jack cheese, sriracha mayo 12⁹⁵

GREAT LAKES ELIOT NESS

roubaix*

chimichurri butter, deer creek 3-year aged white cheddar, organic arugula, crispy onions 14⁹⁵

DELIRIUM TREMENS

lamburger*

cumin seasoned 100% lamb patty, jalapeño yogurt sauce, roasted tomatoes, sheep's milk feta 17⁹⁵

DOOR COUNTY POLKA KING PORTER

single speed*

house seasoned prime beef patty 10⁹⁵

WESTMALLE DUBBEL

walnut burger

house-made walnut, garbanzo and puy lentil patty, avocado, red onion, jalapeño mustard, romaine, pretzel bun 12⁹⁵

SAISON DUPONT

SANDWICHES

served with frites - substitute sweet potato frites (1), small benelux salad or soup (2)

stacked turkey club grinder

turkey, badger ham, bacon, cheddar, pepper jack, red onion, tomato, spinach, roasted garlic aioli, italian vinaigrette, hoagie 14⁹⁵

NORTH COAST PUCK

cuban

badger ham, pecan smoked pork shoulder, smoked gouda, sweet and spicy pickles, jalapeño mustard, hoagie 13⁹⁵

LAGUNITAS IPA

seared tuna burger*

seared-rare blackened tuna, seaweed salad, ginger aioli, lettuce, bun 15⁹⁵

KARBEN4 FANTASY FACTORY

brisket triple cheesesteak*

pepper jack, american, muenster, peppers and onions, roasted garlic aioli, hoagie 14⁹⁵

NEW GLARUS MOON MAN

the antigoon

grilled cheese of muenster, cheddar, three-chili gouda, american, door county cherry chutney, bacon, sourdough 12⁹⁵

substitute tempeh for bacon (1)

MONKS CAFE FLEMISH SOUR

bacon havarti chicken

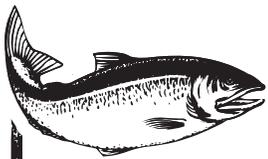
bacon, havarti, roasted chili avocado aioli, fried pickles, bun 13⁹⁵

TROUBADOUR MAGMA

tempeh & avocado

tempeh, three-cheese spread, avocado, roasted portabella mushrooms, roasted red peppers, red onion, fire roasted tomatoes, watercress, sesame semolina 12⁹⁵

KWAREMONT BLONDE



ENTREES

7 oz prime sirloin*

stoemp mashed potatoes, chimichurri butter, roasted shallots, asparagus 23⁹⁵

CHIMAY RED

bacon-wrapped benelux meatloaf

stoemp mashed potatoes, ale gravy, crispy onions 15⁹⁵

GULDEN DRAAK

six spice-rubbed salmon

atlantic salmon, patty pan squash, kale, rainbow carrots, 6-spice toasted pistachios, orange ginger beurre blanc 19⁹⁵

ENGELSZELL BENNO

shrimp linguine

blackened jumbo shrimp, crimini mushrooms, red pepper, onion, crushed red pepper, shallot and rosemary garlic cream sauce, baguette 17⁹⁵

POPERINGS HOMMEL

macaroni and cheeses

five cheese cream sauce, pickled peppadew peppers, rotini noodles, toasted bread crumbs 14⁹⁵

add chicken (3⁹⁵)

OMMEGANG HENNEPIN

walnut pesto zoodles

asparagus, roasted tomatoes, patty pan squash, crimini mushrooms, heart of palm, green peas, zucchini noodles, golden tomato sauce, basil walnut pesto, parmesan 14⁹⁵

add spiced shrimp (5⁹⁵)

WESTMALLE TRIPEL

roasted half-hen

polenta cake, asparagus, stone ground mustard cream sauce, fried lemon 17⁹⁵

ST. BERNARDUS PATER 6

DESSERT

all desserts are proudly made in house from scratch

carrot cake

cream cheese frosting, toasted coconut, salted caramel 7⁹⁵

salted caramel cheesecake

graham cracker crust 7⁹⁵

strawberry sorbet

fried mint 5⁹⁵

fudge brownie skillet

chocolate chunk brownie, sassy cow salted caramel ice cream, chocolate sauce, whipped cream, strawberries 8⁹⁵

SIDES

stoemp
mashed potatoes 3⁹⁵

mixed vegetables 3⁹⁵

small benelux salad 4⁹⁵

grilled asparagus 4⁹⁵

half order of macaroni
and cheeses 7⁹⁵

FRIENDLY FOOD

We pride ourselves on cooking real, honest food made from scratch. Food meant to be enjoyed with friends.

We cook with fresh—often organic—produce, source antibiotic and steroid-free chicken, and utilize local Wisconsin suppliers for our dairy, eggs, maple syrup, breads & buns, sausage, honey, coffee and more. We say “no” to things like HFCS, rBGH, and bleached white flour, while making all of our dressings, sauces and desserts in-house. We cook like we're cooking for our friends, because that's what we hope you'll leave our café as.

More at lowlandsgroup.com/food

B BIERKLASSE™ SUGGESTIONS - PAIRINGS FROM OUR VERY OWN BIER EDUCATORS. VISIT US AT BIERKLASSE.COM

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.