

LUNCH

B Too's Lunch Special!

*See the weekly
Lunch prix-fixe menu insert
Choice of Appetizer
Choice of Entrée*

2 courses \$ 19.50

Appetizers

LOBSTER WAFFLE 15.75^{100%}

Lobster bisque / tomato / herb salad

GEBRAISEERD VARKENSBUIKJE & OCTOPUS 14.00

Slow cooked pork belly / octopus / fried Brussel sprouts
popped wild rice / sour cream / za`atar

VEG TOMATENSOEP 11.00

Tomato soup / B Too's grilled cheese waffle

BLOEMKOOLSOEP 11.00

Cauliflower – smoked pork soup / cauliflower rice

Salads

100%=100% BELGIAN DISHES

GF **VEG** BRABANTSE WITLOF SALADE^{100%} 12.50

Belgian endive salad / mandarin / walnut / balsamic
Maytag blue cheese mousse / cocoa nib

VEG SALADE VAN BIETJES 12.25

Red beet salad / mint / Greek sheep's yogurt
pistachio / beet chips

SLAATJE MET LOKALE GROENTJES 10.25

Local farmed lettuce / crispy veggies / egg
Parmesan / croutons / buttermilk dressing
Add roasted free range chicken +5.00
Add roasted Norwegian salmon +6.00

GF GARNAAL SALADE 15.50

Grilled rock shrimp salad / cilantro / cucumber
pepper / quinoa / carrot / lime / egg

SALADE MET GECONFIJTE EENDENBOUT 17.50

Duck confit salad / spinach / fig / scallion
confit beignet / red wine vinaigrette

SLAATJE VAN GROENE ASPERGE 14.00

Green asparagus salad / frisée salad / poached egg
herbs / crouton / PX Sherry vinaigrette
add Norwegian Smoked salmon +4.50

Brunch Favorites

OMELET MET SPEK EN CHAMPIGNON 14.00

Mushroom – pork belly omelet / herb salad / toast
add goat cheese 3.00

POACHED EGGS & SMOKED SALMON 15.75

Green asparagus / Hollandaise sauce

CORNBREAD AND PULLED PORK WAFFLE 16.95

Avocado / 2 eggs sunny side up / sour cream

GREEN EGG "MCWAFFLE" 13.75

Green eggs / waffle muffin / Nordic smoked salmon
avocado cream / cheddar cheese / tomato / onion

Save room for dessert

All @ 7.00

DARK CHOCOLATE MOUSSE

White chocolate cremeux, chocolate pearls, crisp

DOFFLE – THE DONUT WAFFLE

Custard filled doffle

BOURBON VANILLA CRÈME BRULEE

Tiny buttercrisps

THE BRUSSELS WAFFLE

Strawberries, whipped cream

PUMPKIN ÉCLAIR

Pumpkin cream filled éclair, dulcely chocolate

*B
TOO.*

We will gladly accept up to 3 credit cards per table
All menu items subject to change based on seasonal availability
A 20% service charge can be added to parties of six or more

The Original B Too Mussels

B TOO WAS THE FIRST RESTAURANT IN WASHINGTON DC USING DOMESTIC CULTIVATED DUTCH STYLE MUSSELS, THEY ARE CULTIVATED THE SAME WAY AS IN BELGIUM AND THE NETHERLANDS

Petite Casserole

B TOO MUSSELS 15.50
Josper - roasted / Hennepin / shiitake
scallions / bacon / celery / thyme

GF MUSSELS MER DU NORD 15.50
Sour cream / white wine
celery / onion / chervil

THE MUSSELS FROM NEXT DOOR 15.50
Josper - roasted / cilantro / Thai pepper
spicy coconut cream / kafir lime

Entrées

*ALL ENTRÉE MUSSELS ARE SERVED WITH BELGIAN FRITES AND MUSSEL SAUCE

GF BRUSSELS' MUSSELS* 26.00
½ lobster / bisque / tomato / cognac

GF LA MARINIÈRE* 100% 22.00
White wine / shallots / garlic / parsley / butter

GF INDIAN CURRY* 22.00
Green apple / celery / onion / curry / carrot / cream

GARLIC`N GREEN* 22.00
Green celery / spinach / cream / lots of garlic

Sides / share / bites

BELGIAN FRITES WITH TRIO OF MAYONNAISE 7.50

JOSPER ROASTED BRUSSELS' SPROUTS 9.50

CHEESE CROQUETTES 8.00

GRILLED LAMB KEFTA, CHERMOULA 9.00

MAC & CHEESE 10.50

CRISPY PIG EARS & ENDIVE 8.00

WHIPPED POTATO 6.00

SIDE OF AVOCADO 5.00

Burgers & Sandwiches

TOAST MET AVOCADO 12.95

Avocado toast / crushed spiced avocado / tomato
cilantro / artisan toast
add smoked salmon 4.00

CHORIZO LAM BURGER 16.50

Chorizo lamb burger / garlic sauce / multigrain bun
baby spinach / tomato / crispy cheese / Belgian frites

CLUB SANDWICH MET EEND 15.50

Duck leg confit sandwich / avocado / pickled onion
orange / mustard mayonnaise / runny egg

PISTOLET MET KREEFT 18.25

Lobster roll / butter toasted bun / house mayo
celery / chives / pommes `pailles`

B TOO BURGER 16.50

Dry aged burger / American cheese / tomato
brioche bun / crispy fried onions / pickle / Belgian frites

BROODJE ROSBIEF 16.00^{100%}

Roastbeef sandwich / arugula / wasabi / parmesan cheese
ciabatta / crispy onion / french dip

Main Courses

THE BEST STEAK TARTARE IN DC^{100%} 20.00

A la minute made steak tartare / quail egg / cornichon
capers / parsley / shallot / tomato / Belgian frites

OP CEDER GEROOSTERDE ZALM 23.00

Cedar roasted Nordic salmon / arrowhead cabbage
Swiss chard / nori butter / pickled beech mushroom / dashi

KRAAIE BIEFSTUK EN GROENTEN UIT DE JOSPER 27.00

Josper grilled hanger steak
roasted vegetables / Belgian frites / green pepper sauce

POULET RÔTI 23.00

Roasted Amish chicken / green salad / jus nature

VEG TORTELLONI VAN SELDER & TRUFFEL 26.50

House made tortelloni / celery / celery root
black truffle / Parmegiano Regiano

STOVERIJ OP Z`N VLAAMS^{100%} 23.00

Flemish style beef stew / Leffe brown beer / Belgian frites

Executive Chefs Bari Vandaele & Dieter Samijn

Consuming raw or undercooked food may increase the risk of food borne illnesses.