

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 15.25^{100%}

Lobster bisque / tomato / herb salad

GEBRAISEERD VARKENSBUIKJE & OCTOPUS 15.00

Slow cooked pork belly / octopus / fried Brussel sprouts
crispy rice / sour cream / z`taar

VEG

WILDE CHAMPIGNON WAFLE 13.50

Wild mushroom waffle / porcini / baby shiitake
beech mushroom / smoked Asiago creme / mushroom sauce

VEG

TOMATENSOEP 12.00

Tomato soup / B Too's grilled cheese waffle

ERWET & WATERKERS SOEP 10.00

English pea, wild watercress soup / blue crab
green onion oil

Salads

GF

SHRIMP SALAD 15.50

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

NY STEAK AND SALAD 16.00

Grilled NY STRIP / spinach / crispy fried kale
lime / cucumber / chili / basil

SALADE MET GEROOSTERDE KIP 13.75

Rotisserie chicken / pickled red onion / wasabi peas
local greens / honey-lemon vinaigrette / rustic croutons

100%=100% BELGIAN DISHES

VEG

LOCAL LETTUCE 9.75

Spring vegetables / egg / green garlic
Parmesan croutons / buttermilk dressing

VEG

BRABANTSE WITLOOF SALADE^{100%} 12.50

Belgian endive salad / orange
Belgian chocolate dust / walnuts / Maytag blue cheese

VEG

SALADE VAN BIETJES 12.25

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

*Le Bocage is a small farm near Mount Vernon,
Farmer Jean Francois grows specialty herbs and salads for B Too

Brunch Favorites

VEG

OMELETTE FINES HERBES 12.50

Hash brown potato / herb salad
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

GF

JOSPER COOKED LOBSTER EGGS 20.00

Half lobster / fingerling potatoes / lobster bisque

GREEN EGG "MCWAFFLE" 13.75

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

OUR FRIED CHICKEN & WAFFLES 19.50

Fried buttermilk chicken / spicy honey sauce
Brussel waffle

Save room for dessert

All @ 7.50

(available to go)

VANILLA PANNA COTTA

Rhubarb, raspberries and wafelini cookies

TARTE AU CHOCOLAT BELGE

Belgian dark chocolate, caramel, Chantilly

MILLE FEUILLE

Cherry custard, caramelized puff pastry

CRÈME BRULÉE

Tiny buttercrisps

THE BRUSSELS WAFFLE

Strawberries, whipped cream, chocolate sauce

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

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

Appetizers

B TOO MUSSELS 15.00
Josper - roasted / Hennepin / shiitake
scallions / bacon / celery / thyme

MUSSELS MER DU NORD 15.00
Sour cream / white wine
celery / onion / chervil

THE MUSSELS FROM NEXT DOOR 15.00
Josper - roasted / cilantro / Thai pepper
spicy coconut cream / kafir lime

Entrées

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

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

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 8.50

CHEESE CROQUETTES (4 PC) 7.50

GRILLED SPRING LAMB KEFTA, CHERMOULA 8.00

MAC & CHEESE 10.50

SIDE OF EGGS ANY STYLE 5.00

SHORT SAUTEED SPINACH, SMOKED CREAM 7.50

CRISPY PIG EARS & ENDIVE 8.00

Burgers & Sandwiches

CHORIZO LAM BURGER 16.50

Homemade 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

BROODJE MET GEGRILDE ZALM 15.25

Salmon / Asian bbq sauce
seaweed - sesame bun / kimchi / radish / cabbage

B TOO BURGER 16.50

Homemade burger / American cheese / roasted 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

TOAST MET AVOCADO 12.95

Avocado toast / tomato / cilantro / Parmesan
grilled farm bread
add smoked salmon 4.00

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 GEGAARDE ZALM 19.75

Cedar roasted salmon / fried rice / shiitake
scallions / clams / sesame

ZEEBAARS MET ZEEVRUCHTEN 26.50

Grilled branzino / mussel & shrimp / snap pea
pearl pasta / broccolini / lemon

ENTRECÔTE MINUTE 24.00

Josper grilled NY strip / salad / Dijon vinaigrette
Belgian frites / garlic butter

SHORT RIBS ZOALS EEN STOVERIJ^{100%} 23.00

Flemish style short ribs stew / Leffe brown beer
mustard crisps / endive salad / Belgian frites

 GROENE GNOCCHI MET ERWTJES 24.50

Green gnocchi / English pea / farm butter
green onion oil / asparagus / pecorino / herb jus

Executive Chefs Bart Vandaele & Dieter Samijn

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