

LUNCH

B Too's quick lunch!

*Weekly changing menu
In and out in less than 40 minutes
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 GF BRABANTSE WITLOF SALADE^{100%} 12.50

Belgian endive salad / walnuts / balsamic
Pont Reyes blue cheese / cocoa nib

VEG TOMATENSOEP 11.00

Tomato soup / B Too's grilled cheese waffle

GF BLOEMKOOLSOEP 11.00

Cauliflowersoup / bacon / cauliflower rice

Salad Bowls

VEG SALADE VAN BIETJES 12.25

Red beet salad / mint / goat cheese / blackberry
pistachio / beet chips / pomegranate vinaigrette

VEG SLAATJE MET TOFU 13.00

Vegan fried tofu salad / Tuscan kale / radish
almonds / cucumber / miso – ginger dressing

SALADE MET KIP 14.00

Chicken salad / artisan greens / apples / grains
pecorino / walnuts / cabernet vinaigrette

GF GEROOKTE ZALM SALADE 15.50

Chesapeake smokehouse salmon salad / frisee / zucchini
noodle / boiled egg / heirloom tomato / herb vinaigrette

STEAK SALADE 16.00

Sliced hanger steak / romaine / scallion / chilli / lime
carrot / crispy bicky onion

VEG GF AVOCADO SALADE 14.00

Grilled avocado salad / artisan greens / kale / granny smith
red onion / yogurt dressing

100%=100% BELGIAN DISHES

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

DOFFLE – THE DONUT WAFFLE 8.00

Doffle, vanilla ice cream, whipped cream

BOURBON VANILLA CRÈME BRULEE 7.00

Tiny buttercrisps

THE BRUSSELS WAFFLE 9.00

Strawberries, whipped cream

CHOCOLATE VANILLA ÉCLAIR 7.00

Custard filled éclair, milk chocolate glaze

CHOCOLATE EDEN 12.50

Chocolate flan, dark chocolate mousse, Jivara
chocolate ice cream, flourless cake, brut cocoa
crumble, choco pearls

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

B
TOO.

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, MINT, CILANTRO, YOGURT 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

SANDWICH MET GEROOSTERDE ZALM 16.00

Roasted salmon sandwich / ciabatta bun / spinach
arugula / lemon mayo

B TOO BURGER 16.50

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

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 peppercorn 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

Traditional Flemish style beef stew / Lefe brown beer
Belgian frites

Executive Chefs Bart Vandaele & Dieter Samijn

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