

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 15.00^{100%}

Maine lobster bisque / artisan salad / French radish

GEBRAISEERD VARKENSBUIKJE & OCTOPUS 15.00

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

^{VEG} WILDE CHAMPIGNON WAFEL 13.50

Wild mushroom waffle / porcini / baby shitake beech mushroom / parsley / mushroom sauce

^{VEG} TOMATENSOEP 12.00

Tomato soup / B Too's grilled cheese waffle

^{VEG} AARDPEER SOEP 10.00

Jerusalem artichoke soup / grilled toast / spinach pesto

Salads

^{GF} SHRIMP SALAD 14.50

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

STEAK SALAD 16.00

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

CHICKEN SALAD 13.50

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

^{VEG} LOCAL LETTUCE 9.00

Buttermilk / egg / veggies / Parmesan croutons / green garlic

^{GF} BRABANTSE WITLOOF SALADE^{100%} 12.00

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

^{VEG} SALADE VAN BIETJES 12.00

Red & yellow beet salad / mint / Greek yogurt pistachio crumble / green pea

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

Brunch Favorites

^{GF} OMELET FINES HERBES 12.00^{100%}

Hash browns / salad / add goat cheese +2.00

POACHED EGGS & SMOKED SALMON 16.00

Green asparagus / lemon hollandaise sauce / muffin

CORNBREAD WAFFLE & PULLED PORK 17.00

Avocado / 2 eggs sunny side up / sour cream

^{GF} JOSPER COOKED LOBSTER AND EGGS 22.00

Josper cooked lobster / 2 eggs / fingerling potato lobster bisque / fines herbes butter

EGG MC WAFFLE 13.50

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

FRIED CHICKEN & WAFFLES 20.00

Fried half Amish chicken / buttermilk / spicy honey sauce / Brussels waffle

Save room for dessert

All @ 7.50

(available to go)

TARTE AU CHOCOLAT BELGE ^{100%}

Belgian dark chocolate tart - vanilla crème fraiche

MILLE FEUILLE ^{100%}

Whipped vanilla custard, caramelized puff pastry

CRÈME BRÛLÉE

Crispy tiny waffle butter crisps

BRUSSELS WAFFLE ^{100%}

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 7.50

CHEESE CROQUETTES (4 PC) 7.50

LAMB KEBAB, MINT & CHERMOULA 9.00

MAC & CHEESE 9.00

SIDE OF EGGS ANY STYLE 5.00

SHORT SAUTEED SPINACH & CRISPY KALE 7.50

CRISPY PIG EARS & ENDIVE 9.00

Burgers & Sandwiches

CHORIZO-LAM BURGER 16.50
Homemade chorizo lamb burger / chorizo / garlic sauce
multigrain bun / baby spinach / Belgian frites

CLUB SANDWICH MET EEND 16.00
Duck leg confit club sandwich / avocado / lettuce
pickled onion / orange / runny egg

BROODJE MET GEGRILDE ZALM 16.50
Fresh ground salmon patty / basil / sriracha mayo
seaweed - sesame bun / cabbage slaw / avocado

B TOO BURGER 16.50
Homemade ground chuck / American cheese / roasted tomato
brioche bun / crispy fried onions / Belgian frites

BROODJE ROSBIEF 16.00^{100%}
Roastbeef sandwich / arugula / wasabi / parmesan cheese
ciabatta / crispy onion / french dip

Main Courses

OP CEDER GEGAARDE ZALM 19.00
Cedar roasted salmon / fried rice / shiitake
scallions / clams / sesame

ENTRECÔTE MINUTE 24.00
Josper grilled NY strip / salad / vinaigrette Dijonaise
Belgian frites / pepper sauce

 **AGNOLOTTI MET CHAMPIGNONS 16.50**
In house stuffed agnolotti pasta / mushroom
pecorino / fresh herbs / spinach

THE BEST STEAK TARTARE IN DC^{100%} 20.00
A la minute made steak tartare / quail egg / cornichon
capers / parsley / crispy onions / Belgian frites

SHORT RIBS ZOALS EEN STOVERIJ^{100%} 25.00
Flemish style braised beef short ribs / Leffe brown
pearl onion / red cabbage / mustard-potato croquettes

Executive Chefs Bart Vandaele & Dieter Samijn

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