

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

GF MAIS SOEP MET GEROOKTE EEND 9.50

Roasted corn soup / duck prosciutto

Salads

VEG SALADE MET TOMAATJES 12.00

Heirloom tomato / basil / artisan crouton
burrata / celery / balsamic

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

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

GF **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

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

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, dulcify chocolate

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 / Parmesan
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 Norwegian salmon / kale
spinach / cherry tomato / squid sauce

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

PASTA VAN LAMSCHOUDER 22.00

Braised lamb shoulder / linguine
tomato - lamb reduction / basil / Parmesan

VEG GNOCCHI MET ERWTJES 22.00

Gnocchi / English pea / broccolini
asparagus / pecorino / herb jus

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

Flemish style beef stew / Lefe brown beer / Belgian frites

Executive Chefs Bari Vandaele & Dieter Samijn

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