



Point Brugge Café
401 Hastings St
Pittsburgh, PA 15206

Executive Chef
Shane Liebro

DINNER



BOARDS

Cheese

Selection of four cheeses, crusty bread, accompaniments 18
Add Parma Lonzetta ham 6
Add house pickled vegetables 3
Add marinated olives 3

Mezze

Muhammara red pepper walnut dip, roasted garlic hummus, olives, feta, tomatoes, cucumber, flatbread 18

SOUPS & SALADS

Soup du Jour

Cup 6 Bowl 9

House

Mixed greens, tomato, cucumber, onion, croutons, grana padano, lemon vinaigrette Small 9 Large 14

Cobb Salad

Mixed greens, apples, blue cheese, hard boiled egg, red onion, roasted walnuts, dried cranberries, strawberry vinaigrette 17

Chaud Chèvre

Mixed greens, warm goat cheese, asparagus, roasted red peppers, lemon vinaigrette 17

Salad Add-ons

Chicken/Portabella 8 Salmon/Shrimp 11

SANDWICHES & BURGERS

Served with coleslaw

Hamburger *

Lettuce, onion, pickle 14

Add cheddar, gruyere, blue, bacon 3

Cuban

Carnitas pulled pork, rosemary ham, gruyere, mustard blend, pickles, garlic butter pressed ciabatta 16

Café Chicken/Café Portobella *

Fresh mozzarella, roasted red peppers, spinach, balsamic glaze, baguette 16

Croque Monsieur

Parma rosemary ham, gruyere, Dijon whole grain mustard, baked and topped with bechamel 16

MOULES

From Prince Edward Island our mussels are prepared with a choice of sauce and served with crusty bread.

- **Classic White Wine** shallots, garlic, cream
- **Red Curry** coconut milk, lime, basil, cilantro, shallots, garlic
- **Arrabiata** spicy tomato, arugula

Moules Frites

A pound and a half of mussels with Brugge Frites 32

Small Bowl

A smaller size portion, about a pound 24

SMALL PLATES

Brugge Frites

Twice cooked, basil mayonnaise 9

Grilled Artichoke Hearts

Arugula, lemon dill crema 12

Goat Cheese Fritters

Pesto, Thai chili sauce, arugula 14

Macaroni & Cheese

Blend of gruyere, parmesan, cheddar 15

Buffalo Cauliflower

Breaded & fried, buffalo sauce, blue cheese crumbles, celery 13

ENTREES

Steak Frites *

Pan seared 8 oz bavette, Brugge Frites, haricot vert, cognac mushroom cream sauce 32

Herb Crusted Salmon *

Provence roasted potatoes, charred asparagus, lemon dill crema 32

Carbonnade Flamande

Beef braised in Belgian brown ale with onions, apricots, cherries, rosemary, carrots, Brugge Frites 30

Arrabiata Pasta

Spicy tomato sauce, mushroom, onion, arugula, grana padano 21

Chicken Milanese

Lemon basil panko breading, arugula, tomatoes, red onion, artichokes, candied peppers, white wine butter, grana padana 23

Thai Red Curry Vegetable Stew

Cilantro, basil, fried shallots 21

Add Chicken/Portabella 8 Salmon/Shrimp 11

* Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.