



Light Fare

Street Frites

\$ -

Hand cut Belgian street fries, served in the following styles:

House – lightly seasoned with a side: ketchup, signature mustard, mayonnaise, or ranch

Truffle – truffle oil & parsley

Sauce Américaine- Classic French tomato and white wine sauce

American – Meyboom’s beer cheese sauce, bacon, & chives (additional \$x)

Poutine – bone and mushroom gravy, cheese curds, & sausage (additional \$x)

Bitterballen

\$ -

Classic Flemish bar favorite. Bite size beef & gravy croquettes.

Served with a side of Meyboom’s signature mustard.

Charcuterie Board

\$ -

An assortment of various Belgian and Texan cheeses, smoked salmon, dried meats, pickles, brioche toast, and fresh fruit.

Salads

Endive Salad

\$ -

Endive leaves, shaved brussels sprouts, cherry tomatoes, toasted pecans, carrots, & parmesan with a kiwi vinaigrette.

**Add a chopped Stellar Chicken tender for \$x*

House Salad

\$ -

Field greens, cherry tomatoes, cucumber, bleu cheese, croutons, and your choice of ranch, Italian vinaigrette, or kiwi vinaigrette.

**Add a chopped Stellar Chicken tender for \$x*

Savory Dishes

Stellar Chicken

\$ -

24-hour beer marinated chicken tenders breaded and fried.

Jeanneke’s Homemade Quiche

\$ -

Texas-sized homemade quiche of the week. Served with a side of our House Salad.



Meyboom Brasserie

Frikandel \$ -

A sausage made of chicken, beef, & pork that are mixed & fried.
Served with beer cheese sauce and signature mustard.

Zinneke's Street Dog \$ -

Belgian style street hot dog topped with French fried onions, signature mustard, & sauerkraut served on a toasted hoagie bun.

Mussels \$ -

The national dish of Belgium. One pound of steamed mussels in your style of choice & served with brioche croquettes.

Traditional – celery, carrot, & onion in a white wine broth

Texan – hard chorizo & pico de gallo

Marinara – diced tomatoes & garlic

Wit – wheat beer and blue cheese

Sides

Potato and Beer Cheese Soup \$ -

A filling cup of soup. Served with brioche croquettes.

Roasted Spiced Cauliflower \$ -

Served au gratin with beer cheese sauce.

Bruxelles Sprouts \$ -

Roasted Brussels sprouts served over Meyboom's beer cheese sauce.

Stoemp \$ -

Leek and potato mash with thyme and nutmeg.

Waffle Bar

Liège Waffle \$ -

The original Belgian waffle. Served with your choice of toppings:

Toppings: homemade whipped cream, Belgian chocolate sauce, maple syrup, caramel, Nutella, speculoos, rainbow sprinkles, pistachios, pecans, peanuts, strawberries, bananas, raspberries, & kiwis.

**Additional toppings 50¢ each*