

# 1834 TAVERN LAFAYETTE

## SHARABLES

### Billy and the Bee — 15

The ultimate simple pleasure is warm baguette with house-blended Montchèvre goat cheese whip, Arkansas wildflower honey and mild Italian prosciutto. Pairs well with Framboise (Raspberry) Lambic.

### 1834 Moules — 19

Experience the national dish of Belgium, prepared in the original 1800's Flemish style; West coast mussels flown in daily, simmered in a garlic, herb, Pinot Grigio broth with sun-dried tomatoes, accompanied by a hearty serving of La Brea french bread. Belgians love it with a Witbier and so do we.

### Tavern Frites - 9

Invented in Belgium and given as a gift to US soldiers in WWI, we brine our frites in cider and salt, fry them to crispy golden perfection, and finish them with our signature spice blend. Fluffy inside, delicately seasoned, and served with house-made dipping sauces.

### Belgian Beer-Braised Ribs — 19

Tender ribs with big tavern flavor — we slow-braise Bansley's Berkshire pork ribs in a rich La Brea Brown Belgian ale and fresh thyme, then smother them in our sweet and savory glossy beer glaze.

### The Hunky Monk — 17

One Belgian bratwurst and one zesty cheddar bratwurst, crafted for us by Bansley's Berkshire, grilled to juicy perfection and served with our bold 1834 house-made mustard. It's a robust, ale-kissed blend with just the right bite.

## SALADS & SUPPERS

### Marquis de Lafayette — 21

A hearty French bistro classic, crisp frisée and tender haricot verts tossed with warm Yukon Gold potatoes, topped with a perfectly poached egg and glazed pork belly lardons. Finished with our house mustard vinaigrette. Pairs well with Chimay Triple.

### Maison Garden Greens — 9

A simple gathering of seasonal local greens and fresh herbs, lightly tossed in our elegant house champagne vinaigrette.

### Sweet Adrienne — 19

Caramelized tavern walnuts on top of Belgian endive and peppery arugula, creamy Montchèvre goat cheese and crisp green apples, finished with our bright house cider vinaigrette. Pairs well with Reislung.

### Poulet à la Flamande — 33

This comforting Flemish classic puts herb-roasted, bone-in chicken over a bed of orange-honey heirloom carrots and buttery pommes puree, finished with house Dijon-brandy crème sauce. Pairs well with Sauvignon Blanc.

### Brewmaster's Bratwurst Plate — 31

Spicy Bansley's Berkshire cheddar bratwurst served atop cider-braised purple cabbage, warm German potato salad with crisp prosciutto, and our 1834 house-blend mustard.

### Flemish Beer-Battered Cod & Frites — 31

Your fingers were made for this—dipping our fresh, flaky wild-caught Pacific cod and golden thick-cut fries into our rich house-made remoulade. Finger-licking good, just as a tavern classic should be.

### Le Grand Steak Frites — 69

This Parisian favourite features a 12 oz. American Wagyu New York strip, seared to juicy perfection, served with Belgian ale-glazed local mushrooms, traditional golden frites, and house Béarnaise sauce. Pairs well Chimay Red.

## CONFECTIONS

### Strawberry Harvest — 11

Fresh strawberries simmered into a luscious compote—bursting with just the right touch of sweetness. Served over a house Belgian waffle, topped with candied walnuts and fresh-whipped vanilla crème. Pairs well with Pineau des Charentes.

### Brewer's Chocolate Cake — 9

Rich German chocolate cake made in-house with bold dark ale, finished with silky ganache and fresh whipped vanilla crème. Pairs well with a Port.