



DINNER MENU

Monday, Wednesday, Thursday 5pm to 9pm

Friday & Saturday 5pm to 10pm

Sunday 3pm to 8pm

We are a cashless establishment and keep no change onsite

A 5% operational fee will be added to all checks and will be used to cover our increasing operational costs. This fee is not a tip

Mussels may not be ordered for take-out or taken home in a doggy bag

STARTERS

Add Pork Belly +\$5.5 OR Add Grilled Chicken +\$8.5

Calamari	Hot cherry peppers, house-made marinara	\$16
Brussels Sprouts Gratin	Parmesan, gruyere & cheddar topped with breadcrumbs (v)	\$13.5
Doctors Wings	Smoked & grilled, spicy honey barbecue glaze, blue cheese	\$16
Vegan Buffalo Fingers	Breaded & fried, spicy buffalo sauce, vegan ranch dressing (vegan)	\$13.5
Gnocchi Mac & Cheese	Cheddar, bechamel, herb mix, toasted breadcrumbs (v)	\$15
Belgian Meatballs	Beef meatballs, stoemp with beef, apple & onion gravy	\$15/\$24
Stoemp	Mashed potatoes, sweet potatoes, kale, brussels sprouts, carrots (v)	\$9.5

MUSSELS - \$25

Add Noodles \$5

Mariniere	A classic: white wine, garlic, herbs
Bleu	Blue cheese, pork belly, red onions, spinach, white wine, lemon
Champignons	Crimini, oyster, shitake & button mushrooms, white wine cream sauce
Spicy Thai Curry	Thai basil, lemongrass, ginger, coconut milk
Bouillabaisse	Seafood, saffron, garlic, tomato

ENTRÉES

All served with frites

Chicken Sandwich	Fried chicken, slaw, pickle, spicy chipotle aioli on a brioche bun	\$18
Dr's Burger	Lettuce, tomato, bacon, cheddar, pickle, dijonnaise on brioche bun	\$16
	<i>Make it a double +\$5</i>	
Meatless Burger	Lettuce, tomato, cheddar, pickle, dijonnaise on brioche bun	\$18
	<i>Make it a double +\$5</i>	
Meatball Sandwich	Beef meatballs in beef, apple & onion gravy with gruyere on a baguette	\$19

FRITES - \$9.5

With our special herb blend and choice of dipping sauce

Truffle Mayo Chipotle Mayo Old Bay Aioli Curry Mayo Dijonnaise

DESSERT

Belgian Beignets	With berry compote & chocolate ganache dips (V)	\$11.5
-------------------------	---	---------------

Consumption of raw or undercooked foods including shellfish increase your risk of food borne illness, especially if you have certain medical conditions.

Website: www.granvillemoores.com

Social Media: [@granvillemoores](https://www.instagram.com/granvillemoores)

02/26/24



DINNER MENU

Monday, Wednesday, Thursday 5pm to 9pm

Friday & Saturday 5pm to 10pm

Sunday 3pm to 8pm

BOTTLES & CANS

WITBIER/SAISON/PILSNER

Bavik Super Pils Light, citrusy malt, yet crisp (11.2 oz. can), 5.2%	9.5
St Bernardus Wit Herbal spicy notes, coriander, orange and honey sweetness, 5.5%	9.5
Timmermans Lambiscus Blanche Spicy wit/lambic blend, orange zest & coriander 4.5% (375ml)	13.5
Saison Dupont Peppery, world renowned farmhouse ale, bottled spring meadow, 6.5%	13.5
Boulevard "Tank 7" Farmhouse Ale An American take on a classic, fruity, peppery, 8.5%	12.5

BLONDE/TRIPEL

Ommegang Gnomegang Light, fruity, spiced blond ale brewed with Chouffe yeast, 9.5% (16oz)	12.5
Brugse Zot Blonde Light, fruity, spicy bouquet with citrus notes, 6%	11.5
Delirium Tremens Floral hops with a spicy finish, 8.5%	14.5
Straffe Hendrik Tripel Zesty blonde, notes of coriander, caramel & orange, 9%	13.5
Tripel Karmeliet Traditional Trappist style, natural tangerine, red apple notes, 8.4%	14.5
St. Bernardus Tripel Hints of banana and sweet lemon, 8%	13.5
Val Dieu Triple Well balanced, honey, malt, peach and apricot aromas, 9%	13.5

HOPS

Houblon Chouffe Love child of a fruity Belgian triple and hoppy west coast IPA, 9%	13.5
Solace Brewing "Partly Cloudy" Hazy IPA, 7.5% (16oz)	11.5
Aslin Beer Co. "Clear Nights" West Coast IPA, 7% (16oz)	11.5

DARK/STRONG

McChouffe Creamy brown ale, brown sugar, anise 8%	13.5
Scaldis Amber Strong malty amber ale, notes of roasted nuts & caramel, 12%	13.5
Corsendonk Pater Abbey Dubbel Dark mahogany, smoky port wine and chocolate, 7.5%	11.5
Straffe Hendrik Quad Dark fruit with rum notes, 11%	14.5
Allagash North Sky Stout Belgian inspired, notes of dark fruit & roasted malts, 7.5% (16oz)	12.5
Ommegang Manhattan Shine Barrel-aged amber ale with notes of dark cherry & orange, 12%	13.5

FRUIT/FUNK/SOUR/CIDER

Cherry Chouffe Robust fresh cherry infused brune, hints of almond and sweet port, 8%	13.5
Petrus Aged Pale Oak aged tart golden ale with a snappy chardonnay finish, 7.3%	14.5
Duchesse de Bourgogne Traditional sour Flemish red, pronounced balsamic notes, 6.2%	14.5
Monks Flemish Sour Oak aged blended oud bruin with notes of sour cherry & caramel, 5.5%	12.5
Rodenbach Alexander Flemish red aged in oak foeders with sour cherries 5.6%	13.5
Boon Kriek Traditional cherry lambic, fragrance of tart cherries & almonds, 4% (375ml)	18.5
Lindemans Framboise Traditional, world renowned raspberry lambic, 2.5% (375ml)	14.5
Rekorderlig Pear Cider Traditional perry cider brewed with Swedish spring water 4.5%	10.5
Cidre Ruwet Dry, crisp Belgian apple cider with snappy tart finish, 4.5%	12.5

TRAPPIST

Orval Honey, clove, light fruit, 6.9%	14.5	Rochefort 8 Honey, rich fruit, fig, 9.2%	14.5
Rochefort 10 Plum, raisin, 11.3%	16	Westmalle Dubbel Fruity, peppery, 7%	14.5
Westmalle Tripel Creamy, dry finish, 9.5%	14.5	Chimay White Floral, golden raisin, 8%	14.5
Chimay Red Amber, apricot, spice, 7%	13.5	Chimay Blue Malty bready dark fruit, 9%	16

Website: www.granvillemoores.com

Social Media: [@granvillemoores](https://www.instagram.com/granvillemoores)

02/26/24