



shareables

Gouda Cheese Board

charcuterie board with assortment of Dutch cheeses, meats, veggies, bread, fruit

15.99

Bitterballen

traditional crispy beef ragout balls (6), served with house honey dill mustard

8.99

Kroketten

traditional crispy beef ragout croquettes (2), served with honey dill mustard

7.99

Soused Herring Tost

toast points topped with pickled herring, sunflower pesto, arugula

9.89

Chicken Satay GF

Indonesian spiced chicken skewers (3) with peanut dipping sauce *, **

8.99

Curried Fried Mushrooms GF V

button mushrooms fried in lightly curry seasoned gluten free batter served with curry ketchup **

8.99

Roasted Beet Hummus V

hummus blended with roasted beets & Middle Eastern seasonings served with veggie sticks, crostinis

7.99

Beef Kapsalon GF

Dutch loaded fries with seasoned shoarma beef cheese, creamy garlic dill, curry ketchup, pickled onion, tomato, cucumber, arugula **

13.99

Tofu Kapsalon GF V

fries loaded with marinated tofu, sunflower pesto, curry ketchup, pickled onion, tomato, cucumber, arugula **

12.99

Brandy Cheese Dip

brandy & cheese fondue served with crostinis, veggie sticks

12.99

Zeeland Mussels

steamed in ginger saffron spiced white wine butter with crostinis

15.99

Dutch Fries GF

gold potato fries smothered with Dutch frite sauce, pickled onions. The Dutch way! **

6.99

War Fries GF

gold potato fries smothered with frite sauce, peanut sauce, chopped green onions **

6.99

Peace Fries GF V

gold potato fries smothered with sunflower pesto, curry ketchup, pickled onion **

6.99





soup / soep

add grilled cheese Tosti + 2.99

Oma's vegetable soup GF V

cup 2.99 / bowl 5.99

Snert GF

hearty split pea, potato, carrot and smoked sausage
stew

cup 3.49 / bowl 6.49



fresh green salad

Add chicken 4.99 / shrimp 6.99 / smoked salmon 6.99 / tofu 3.99

The Almond Blossom Salad GF

heritage greens, blueberries, gold raisins, slivered
almonds, shredded gouda and white cheddar
lemon poppy seed dressing

10.99 / 6.49 half

Asparagus Rocket Salad GF

arugula, shaved asparagus, cucumbers, walnuts,
goat cheese
herbed vinaigrette

10.99 / 6.49 half

Strawberry Thyme & Walnut GF

heritage greens, fresh strawberries, grapes, walnuts,
goat cheese
strawberry thyme vinaigrette

10.99 / 6.49 half

Java Island Tofu Salad GF V

heritage greens, marinated crispy tofu, cucumber, bell
pepper, pineapples, green onion
chili nut lime dressing

10.99 / 6.49 half

Small Garden Salad

choice of creamy garlic dill, strawberry thyme
vinaigrette, chili nut lime, herbed vinaigrette, lemon
lemon poppy seed dressing

3.99



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

** While we do our level best to provide a safe environment for gluten-
free eating, we are not a certified gluten-free kitchen