

# Blue Dahlia

BISTRO

## SALADS

*all served with organic mixed greens, bread and butter  
house-made basil walnut pesto is vegan*

<b>Goat Cheese Salad</b> with walnuts, parmesan, tomato, extra virgin olive oil ☓	11.50
<b>Mozzarella Salad</b> with basil, tomato, pesto ☓	10.75
<b>Salade Niçoise</b> seared rare Ahi tuna, hard egg, potato, green beans, olive, caper ☓	16.25
<b>Maryland Crab Salad</b> two crab cakes over greens with red pepper aioli, basil pesto	17.95
<b>Black Bean Salad</b> with avocado, tomato, cilantro, lime, mango, corn, bell pepper ▼ ☓	10.50
<b>Organic Mixed Green Salad</b> with tomato, cucumber, basil pesto ▼ ☓	8.50

add organic egg salad 4.25   tuna salad 4.50   chicken salad 4.50  
add sliced cold smoked salmon 8.25

## TARTINES *open faced sandwich on freshly-baked whole wheat bread with butter gluten-free bread from local Wild Wood Bakehouse available for \$2 upcharge all sandwiches can be toasted*

*Add Kettle Chips 1.75*

<b>Tuna Salad</b> with basil, capers, white beans, onion, sun-dried tomatoes, olive oil	9.50
<b>Prosciutto &amp; Mozzarella</b> with pesto, sun-dried tomatoes	10.95
<b>Chicken Salad</b> with dried cranberries, walnuts	9.50
<b>Roasted Turkey</b> with avocado, tomato, red pepper aioli	9.75
<b>Blue Dahlia Brie</b> with walnuts, apricot jam	8.25
<b>Hummus</b> with avocado, sprouts, tomato, olive oil, black pepper ▼	9.25
<b>Sliced Cold Smoked Salmon</b> with herbed cream cheese, fresh dill, olive oil	10.75
<b>Organic Egg Salad</b> with olive oil, dill, touch of cayenne, capers	8.75
<b>Ricotta and Dried Fig</b> with honey, walnuts and black pepper	8.25

## ENTRÉES

*all served with freshly-baked bread and butter (available after 2pm weekends)*

<b>Meatloaf</b> beef, pork, mushrooms, onion, garlic, herbs, mixed greens, side of au jus	16.75
<b>Coq au Vin Blanc</b> chicken stew with mushrooms, garlic, capers, prosciutto, all cooked in a white wine cream sauce	13.50
<b>Ratatouille</b> served over orzo pasta topped with shaved parmesan and greens ▼ ☓	14.95
<b>Cheese Ravioli</b> with basil pesto, shaved parmesan, mixed greens	12.75
<b>Mussels Provençal</b> with tomato, herbs, pepper, garlic-based broth (after 3pm) ☓	14.50
<b>Mussels Dijon</b> with white wine, cream, dijon-based broth (after 3pm) ☓	14.50

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## BISTRO

### BREAKFAST *available all day*

Butter Croissant	3.50
Chocolate Hazelnut Croissant	4.00
Organic Soft-Boiled Eggs with organic greens, bread <i>available until 12pm on weekdays</i> ※*	6.50
Sweet Vanilla Belgian Waffles with berries, powdered sugar, Vermont maple syrup	8.25
Frittata sausage, mozzarella, parmesan or daily vegetable frittata with fresh bread ※ and organic greens	11.25
Egg White Frittata tomato, spinach, feta cheese with fresh bread and organic greens ※	11.25
Blueberry Blintzes French crêpes filled with sweet ricotta	8.50
Parisian Sandwich ham, havarti, tomato, butter on fresh baguette, with choice of dijon mustard or dill cream cheese <i>please no substitutions</i>	8.95
Bread Basket freshly-baked with Nutella, assortment of jams v	6.95
House-made Granola oats, cashew, almond, cranberry, coconut and raisins topped with fresh berries and choice of milk v	7.95
Parfait Greek yogurt, homemade granola, berries	7.25

### A LA CARTE

Scrambled eggs 2.00	Toast/English Muffin 1.95	Fruit Salad 3.75
Bacon 2.75	Local Pork Sausage 3.25	

### PLATTERS *served with fresh baked bread and butter*

Cheese Board five assorted cheeses, olives, grapes and jam	16.50
Meat Board selection of cured meats, pickles, olives and candied walnuts	15.95
Hummus & Taboule Platter with mixed greens, olives, sun-dried tomato v	12.95
Soupe du Jour bowl of soup house-made with organic & local vegetables v (when available)	6.95

**we love and use local and organic ingredients when possible!**

### DRINKS

*all espresso drinks are 2 oz shots*

Organic Coffee	3.00	Iced Tea or	
Espresso or Americano	3.25	Hibiscus Mint Herbal Iced Tea	3.00
Cold Brew	4.00	Canned sodas	2.75
Cappuccino	3.75	Orange Juice/ Grapefruit Juice	4.00
Latte	4.50	Tea Embassy organic loose leaf tea	4.00
Mochaccino	4.75	Homemade Lemonade	3.50
Flavored Shot	.75	regular, mint or pomegranate	
Café au Lait	3.50		
Chai Tea Latte	4.50		
Sub almond or soy milk	.50		

v can be made vegan

※ can be made gluten free

please inform your server of any food allergies

\* consuming raw or undercooked food may increase your risk of food-borne illness, especially if you have certain medical conditions