

# Blue Dahlia

BISTRO

## SALADS

*all served with 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>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>Mixed Green Salad</b> with tomato, cucumber, basil pesto ▼ ☼	8.50
add organic egg 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 New World Bakery available for \$2 upcharge*

*Add Kettle Chips 1.75*

<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	9.25
<b>Ricotta and Dried Fig</b> with honey, walnuts and black pepper	8.50

## ENTRÉES

*all served with freshly-baked bread and butter*

<b>Coq au Vin Blanc</b> chicken stew with mushrooms, garlic, capers, prosciutto, all cooked in a white wine cream sauce	14.25
<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

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## **BREAKFAST** *available all day*

<b>Sweet Vanilla Belgian Waffles</b> with berries, powdered sugar, Vermont maple syrup	8.25
<b>Frittata</b> sausage, mozzarella, parmesan or daily vegetable frittata with fresh bread ☒ and greens	11.25
<b>Egg White Frittata</b> tomato, spinach, feta cheese with fresh bread and greens ☒	11.25
<b>Blueberry Blintzes</b> French crêpes filled with sweet ricotta	8.50
<b>Parisian Sandwich</b> ham, havarti, tomato, butter on fresh baguette, with choice of dijon mustard or dill cream cheese <i>please no substitutions</i>	8.95
<b>Breakfast Sausage</b> two juicy, local pork sausage patties	3.25

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

<b>Cheese Board</b> five assorted cheeses, olives, grapes and jam	19.50
<b>Soupe du Jour</b> bowl of soup house-made with organic & local vegetables <b>v</b> (when available)	6.95

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

## **DRINKS**

*all espresso drinks are 2 oz shots*

<b>Espresso</b> or <b>Americano</b>	3.25	<b>Chai Tea Latte</b>	4.50
<b>Cappuccino</b>	3.75	<b>Canned sodas</b>	2.75
<b>Latte</b>	4.50	<b>Orange Juice</b>	4.00
<b>Mochaccino</b>	4.75	<b>Tea Embassy</b> organic loose leaf tea	4.00
<b>Flavored Shot</b>	.75	<b>Sub almond or soy milk</b>	.50
<b>Café au Lait</b>	3.50		

**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